



**Spreads \$4 each**

*Served with assorted home-made breads*

Salmon-Cucumber, Dill

White Bean - Lemon

White Fish - Chive

Mushroom - Sesame

Eggplant Caponata

Gefilte Fish with Radish, Lime and Fresh Horseradish

Sauteed Chicken Liver Salad with Red Grapes & Celery, Pumpernickel Matzoh

Beef and Veal Kreplach, spiced Tomatoes

Fried Fish with Lemon- Herb Haroset - Daily Selection

Mushroom & Fennel Ceviche with Jalepeno

**SOUPS & SALADS**

Nikki's Matzoh Ball Soup with Seasonal Vegetables

Red Lentil Soup, Challah Crouton

Potato and Escarole Soup with Garlic Oil

Radish, Carrot, wild Arugula & Apple Salad

Red Quinoa, market Green beans, Pumpkin Seeds & Citrus

Niman Ranch Beef Frank, Spiced Beans & house Kraut

Brisket on Rye with Pickled Red Onion

Maple & Ginger Roasted Turkey Sandwich, farmstead cheese, Beer Mustard

Grilled Vegetable- Matzoh Lasagna

Long Island Duck Breast with Cardamom glazed Baby Carrots

Wild Salmon with Sweet Potato Latkes, Cucumber & Apple Mostarda

Lamb Stew with Curried Root Vegetables

Roasted Farm Chicken with Challah & Medjool Date Stuffing

Grilled Romanian Steak with New Potato Shlishkas

Buckwheat Tagliatelle, Wild Mushrooms, Baby Spinach & Radicchio

Whole Roasted Market Fish with Fennel and Sunchokes Mkt price

*All of our Meats are antibiotics and hormones free whenever possible  
Our menu items are prepared to order*

### **Desserts**

Peanut Butter and Jelly Sinkers  
Espresso Egg Cream with Chocolate Swirl-Vanilla Bean Ice Cream  
Banana Challah Bread Pudding with Chocolate-Ginger syrup  
Drunken Apple Crumb Cake  
Home made ice cream with Caramel Matzoh (2 scoops)  
House-made Halvah Bars  
Warm Organic Cocoa with Cinnamon Babka Croutons  
Black & White Cookies