

# BREAKFAST

MOUNTAINSIDE

cafe

## OMELETS AND SKILLET

*three eggs, toast and home fries*

- VG GOAT CHEESE OMELET** basil pesto and tomato **13**
- WESTERN OMELET** ham, tomato, roasted jalapeño, onion, mushrooms and cheddar **13**
- VG AEGEAN SKILLET** artichoke, tomato, spinach and feta **13**
- JOHNNY CASH SKILLET** bacon, tomato and vermont white cheddar **13**

## ENGLISH MUFFIN SANDWICHES

*substitute: gluten-free bread, croissant or bagel 2*

- BACON, SAUSAGE OR HAM** egg and cheese **6**
- BELT** bacon, egg, lettuce and tomato **8**
- VG EGG WHITE DELIGHT** tomato, spinach and goat cheese **6**

## ENTREES

*sides: ham, bacon, sausage 4 | home fries 3 | bagel 3 | fruit 4*

- TWO EGG BREAKFAST** applewood bacon, home fries and toast **12**
- VG HEALTHFUL** egg whites, onion, peppers, mushrooms and spinach with fruit and toast **14**
- BREAKFAST BURRITO** scrambled eggs, chorizo, cheddar, pico de gallo and home fries **13**
- STREUSEL FRENCH TOAST** apple compote **10**
- WHOLE WHEAT PANCAKES** mixed berry compote **10**
- VG GREEK PARFAIT** house granola and berry compote **10**

# LUNCH

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cafe

## APPETIZERS

- WINGS** buffalo sauce or old bay dry rub, vegetable sticks and bleu cheese dressing **11**
- CRAB CAKES** louisiana remoulade and dressed mixed baby greens **11**
- Ⓥ **FRIED BRUSSEL SPROUTS** truffle oil, agave and pepitas **9**

## SALADS

*add: anchovies 3 | tofu 4 | grilled chicken 5 | crab cake 7*

- Ⓤ Ⓥ **HOUSE** pickled red onion, cherry tomato and herb citrus vinaigrette **10**
- CAESAR** garlic herb crouton, parmesan, romaine and traditional caesar **11**
- Ⓤ **SPINACH** strawberries, feta, candied walnuts and balsamic reduction **11**

## SANDWICHES

*choice of: french fries, sweet potato fries, potato chips or side salad | substitute: soup 3*

- CURRIED CHICKEN WRAP** arugula, raisins and cashews in a whole wheat tortilla **13**
- HOUSE ROASTED TURKEY** lettuce, tomato, applewood bacon and basil aioli on toasted multigrain **14**
- HOT PASTRAMI REUBEN** sauerkraut, swiss, and thousand island on grilled marble rye **14**
- BANH MI** pork belly, pickled vegetables, jalapeños, cilantro and hoisin aioli on ciabatta **14**
- Ⓥ **FALAFEL** spinach, tomato and tzatziki in a pita pocket **13**
- Ⓥ **AVOCADO** tomato, red onion, provolone, chipotle aioli and arugula on toasted wheatberry **12**  
*add: grilled chicken 4*

## BRIOCHE BURGERS

*local hurlburt beef: blend of grass fed: short rib, brisket, chuck, top and bottom round*

- COUNTRY BURGER** hurlburt beef, lettuce, tomato, red onion and vermont cheddar **14**
- BELLY BURGER** hurlburt beef, jalapeño jam, slow roast pork belly and arugula **15**
- CRAB BURGER** louisiana remoulade, tomato and romaine **14**

# BRUNCH

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## SANDWICHES

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- HOT PASTRAMI REUBEN** sauerkraut, swiss, and thousand island on grilled marble rye **14**
- VG AVOCADO** tomato, red onion, provolone, chipotle aioli and arugula on toasted wheatberry **12**  
*add: grilled chicken 4*
- COUNTRY BURGER** hurlburt beef, lettuce, tomato, red onion and vermont cheddar **14**
- CRAB BURGER** louisiana remoulade, tomato and romaine **14**

## SALADS

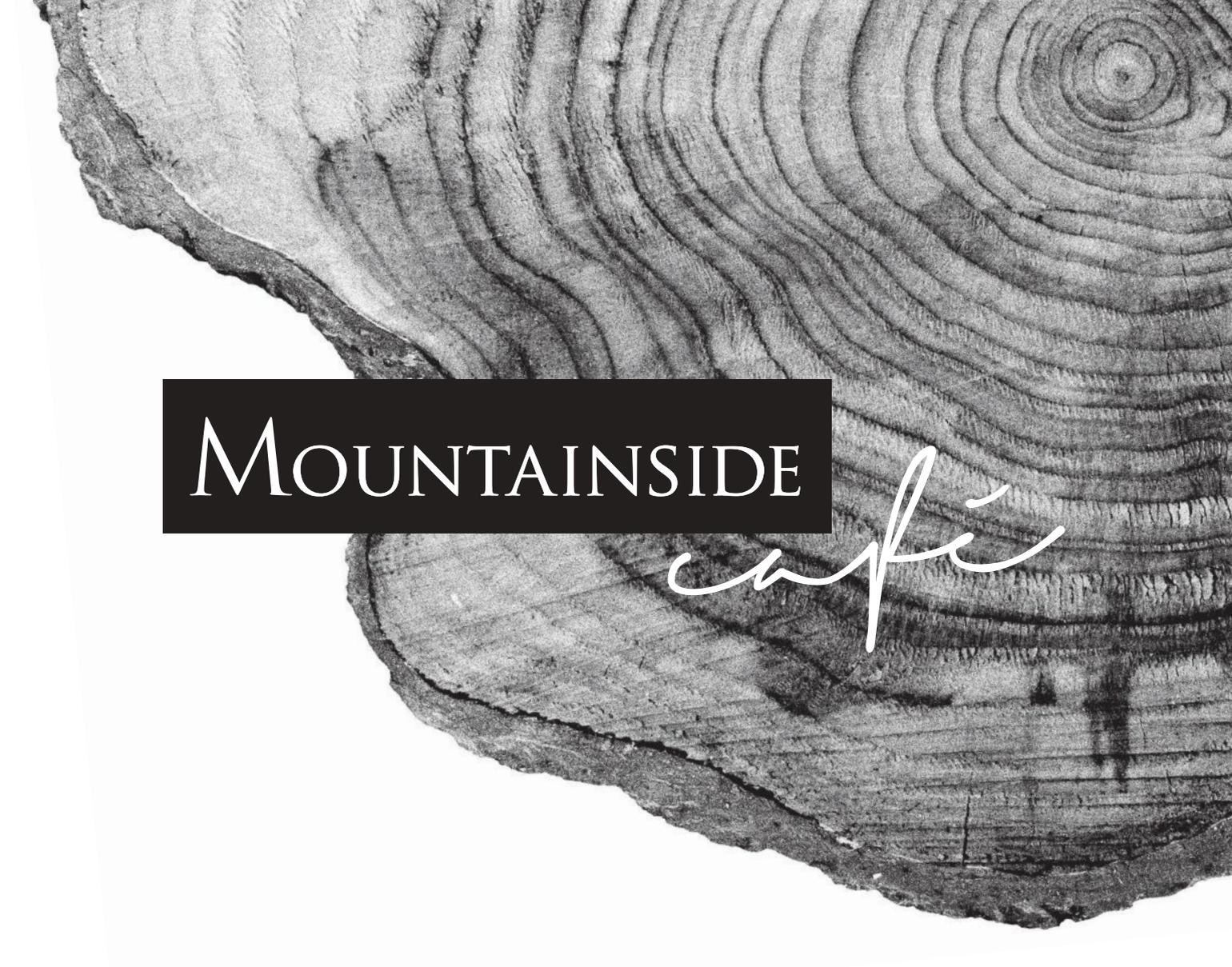
*add: anchovies 3 | tofu 4 | grilled chicken 5 | crab cake 7*

- GF V HOUSE** pickled red onion, cherry tomato and herb citrus vinaigrette **10**
- CAESAR** garlic herb crouton, parmesan, romaine and traditional caesar **11**
- GF SPINACH** strawberries, feta, candied walnuts and balsamic reduction **11**

## BREAKFAST ENTREES

*sides: ham, bacon, sausage 4 | home fries 3 | bagel 3 | fruit 4*

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MOUNTAINSIDE

*café*

## **CATERING MENU**

mountainsidecafe.com | 860 824 7876

251 Route 7 South, Falls Village, CT 06031

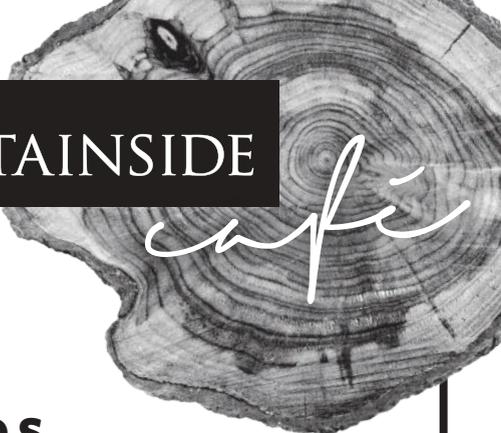
**Please place orders at least 5 days in advance.**

**Café is available in the evenings for private events.**

## APPETIZERS

per person

<b>VG GF CRUDITES</b> carrots, celery, bell peppers, broccoli, heirloom cherry tomatoes & ranch	<b>3</b>	<b>V GF GARDEN GAZPACHO</b> tomato, basil, jalapeno & seasonal vegetables	<b>3</b>
<b>VG CHEESE &amp; CRACKERS</b> cheddar, swiss, pepper jack & water crackers	<b>4</b>	<b>V BRUSCHETTA</b> tomato, basil, garlic, onion, virgin olive oil & baguette crostini	<b>4</b>
<b>VG GF BUFFALO MOZZARELLA</b> seasonal tomatoes, basil pesto, sea salt, balsamic glaze & fresh ground pepper	<b>6</b>	<b>V GF GUACAMOLE</b> fresh avocado, jalapeño, onion, tomato, lime & corn tortilla chips	<b>M/P</b>
<b>ANTIPASTO</b> genoa salami, pepperoni, sopresatta, parmesan reggiano, provolone, olives, roasted peppers, artichokes & crostini	<b>8</b>	<b>VG GF SANTA FE LAYER DIP</b> refried beans, sour cream, guacamole, salsa, olives, scallions, tomatoes & chips	<b>6</b>
<b>GF CHILLED SHRIMP</b> traditional cocktail sauce & lemon garni	<b>8</b>	<b>VG SPINACH DIP</b> cream cheese, artichokes, scallions, parmesan & toasted pita points	<b>5</b>
<b>GRAVLAX</b> capers, bermuda onion, tomato, chive cream cheese & everything flatbreads	<b>9</b>	<b>V HUMMUS</b> sesame or roasted red pepper with spicy sambal, roasted garlic & pita	<b>4</b>
<b>PASTRAMI CURED SALMON</b> capers, bermuda onion, tomato, chive cream cheese & everything flatbreads	<b>9</b>	<b>V GF PICO DE GALLO</b> garden tomatoes, cilantro, habanero peppers, onion, virgin olive oil, lime juice & chips	<b>3</b>



# MOUNTAIN

side  
café

## APPETIZERS

per person

- (V) SPRING ROLLS** 5  
napa cabbage, ginger, carrots,  
sesame seeds & sweet chili sauce
  
- (GF) CHICKEN SATAY** 9  
spicy peanut sauce
  
- CHICKEN DUMPLINGS** 8  
lemongrass, spring peas, corn &  
soy ginger sauce
  
- POT STICKERS** 7  
ground pork, ginger, water chestnuts,  
cabbage & hoisin sauce
  
- (GF) WINGS** 9  
buffalo, BBQ or garlic parmesan with  
carrots, celery & buttermilk ranch
  
- BEEF EMPANADAS** 9  
ground hurlburt beef, spicy black bean salsa,  
roasted corn & lime crème
  
- CRAB CAKES** 11  
dressed greens & creole remoulade
  
- POTATO CAKES** 7  
caramelized onions, roasted garlic,  
bacon & horseradish cheddar sauce

## SALADS

per person

- (VG) (GF) HOUSE** 4  
tuscan mixed greens, cucumber,  
heirloom cherry tomato & pickled red onion  
with vinaigrette & buttermilk ranch
  
- (VG) CAESAR** 5  
hearts of romaine, garlic croutons  
& parmesan reggiano tossed in  
traditional caesar dressing
  
- (V) SUPERFOOD** 7  
almonds, quinoa, lentils, barley, kale,  
cremini mushrooms & baby arugula  
with raspberry vinaigrette
  
- (VG) (GF) TOMATO CUCUMBER** 6  
vine ripe tomatoes, english cucumbers,  
feta cheese & shaved bermuda onion over  
mesclun greens with red wine vinaigrette
  
- (VG) (GF) CILLENGINI** 6  
mini fresh mozzarella balls & grape tomatoes  
tossed in basil pesto vinaigrette
  
- ADDITIONS**
- TOFU** 2
- CHICKEN** 3
- SHRIMP** 4

## ADDITIONAL SIDES

per quart, feeds 8-10

- (VG)** **PENNE PASTA SALAD**

spinach, tomatoes, feta & seasonal vegetables in muscatel vinaigrette

15
- (VG) (GF)** **BLISS POTATO SALAD**

red bliss potatoes, vidalia onion & celery in roasted garlic dijon aioli

13
- (GF)** **BAKED RED BEANS**

smoked ham hock, red chilies, spanish onion & gilroy garlic

14
- (VG) (GF)** **BLACK BEAN SALAD**

native corn, queso fresco, cilantro & bermuda onion in lime dressing

15
- (VG) (GF)** **CHIPOTLE COLE SLAW**

shaved carrots, red and green cabbage in champagne vinegar & mayonnaise

12
- (V)** **NAPA CABBAGE SALAD**

sesame seeds, pickled onions, carrots, scallions & soba noodles in asian dressing

13
- (V) (GF)** **HALF SOUR PICKLES**

coriander, mustard seed, peppercorn, bay leaf, garlic & sea salt

10

## BAKERY & DESSERTS

per person

- MINI MUFFINS**

orange cranberry, blueberry & gluten-free corn muffins

3
- SCONES**

raspberry white chocolate chunk, blueberry & apple cinnamon

3
- ASSORTED BAGELS**

butter and choice of: plain, vegetable, jalapeno or roasted garlic cream cheese

2
- COOKIES & BROWNIES**

dark chocolate chunk, gluten-free peanut butter & oatmeal raisin cookies w/ black and white brownies

4
- BUTTERCREAM CUPCAKES**

cake & icing flavors per request - price subject to change

3
- SEASONAL FRUIT PIES**

apple, rhubarb, pumpkin, blueberry or cherry - each pie feeds 6

4
- (V) (GF)** **TROPICAL FRUIT SALAD**

pineapple, cantaloupe, honeydew, watermelon & berries

M/P

## SANDWICHES

per person

### NEW ENGLAND \* 8

house roast turkey, black forest ham, angus beef, american, cheddar, mustard, lettuce, tomato, mayo & stirato rolls

### ITALIAN COMBO \* 7

pepperoni, ham, salami, provolone, olives, red onion, tomatoes, roasted peppers, vinaigrette & ciabatta rolls

### CURED BEEF \* 8

pastrami, corned beef brisket, sauerkraut, braised red cabbage, swiss cheese, mustard, thousand island & marble rye

### (V) VEGAN \* M/P 8

grilled portobellos, marinated eggplant, avocado, charred onion, roasted peppers, arugula, hummus & focaccia bread

### GRILLED BUFFALO CHICKEN 6

gorgonzola, mixed greens, celery & tomatoes in grilled wraps with ranch

### ASSORTED WRAPS 6

curried chicken salad, tuna salad & egg salad in grilled wheat tortillas

## SUBSTITUTES

### GLUTEN-FREE BREAD 2

## ENTREÉS

per person

### PULLED PORK 12

house BBQ, ciabatta rolls & coleslaw

### BLACKENED CHICKEN TACOS 12

flour tortillas, jicama carrot slaw, cotija cheese & lime crème

### CHICKEN SALTIMBOCCA 16

prosciutto, sage & provolone in mushroom demi with fettuccini marinara

### STUFFED ATLANTIC SALMON 17

crab, bell pepper, bermuda onion, grilled asparagus & roasted red potatoes

### (VG) EGGPLANT PARMIGIANA 14

fresh mozzarella & basil in spicy arrabiata sauce over spaghetti

### (VG) VEGETABLE LASAGNA 14

spinach, carrots, zucchini, mushrooms, ricotta & parmesan in creamy béchamel

### (VG) GOAT CHEESE RAVIOLI 14

roasted red peppers & spinach in tuscan marinara

### (VG) MAC AND CHEESE 9

penne, cheddar, provolone, swiss & herbed cracker crumbs

\* Build Your Own Sandwich Platters

## ADDITIONAL SIDES

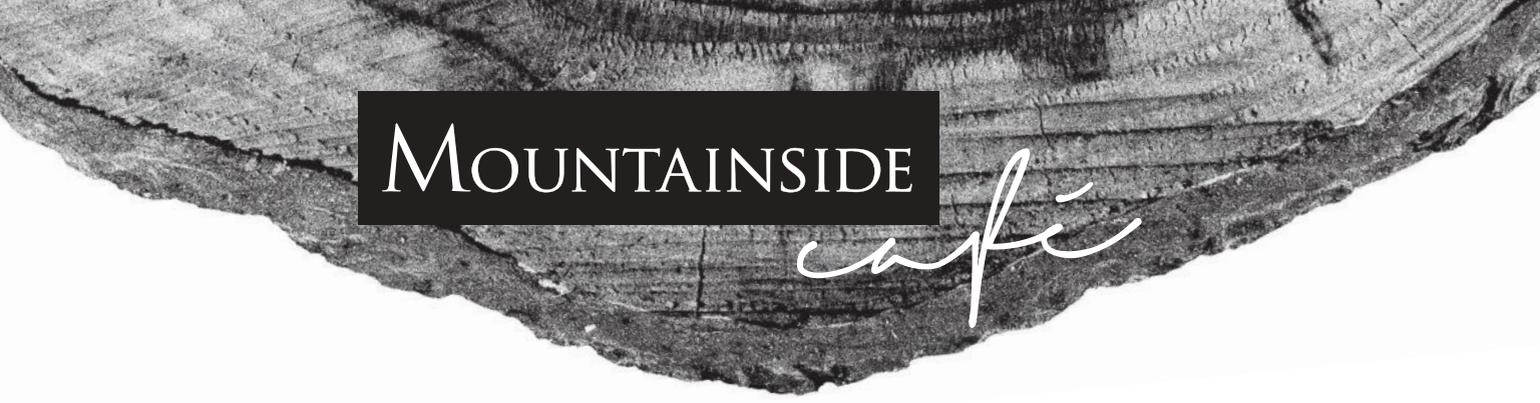
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spinach, tomatoes, feta & seasonal vegetables in muscatel vinaigrette
- (VG) (GF) BLISS POTATO SALAD** 13  
red bliss potatoes, vidalia onion & celery in roasted garlic dijon aioli
- (GF) BAKED RED BEANS** 14  
smoked ham hock, red chilies, spanish onion & gilroy garlic
- (VG) (GF) BLACK BEAN SALAD** 15  
native corn, queso fresco, cilantro & bermuda onion in lime dressing
- (VG) (GF) CHIPOTLE COLE SLAW** 12  
shaved carrots, red and green cabbage in champagne vinegar & mayonnaise
- (V) NAPA CABBAGE SALAD** 13  
sesame seeds, pickled onions, carrots, scallions & soba noodles in asian dressing
- (V) (GF) HALF SOUR PICKLES** 10  
coriander, mustard seed, peppercorn, bay leaf, garlic & sea salt

## BAKERY & DESSERTS

per person

- MINI MUFFINS** 3  
orange cranberry, blueberry & gluten-free corn muffins
- SCONES** 3  
raspberry white chocolate chunk, blueberry & apple cinnamon
- ASSORTED BAGELS** 2  
butter and choice of: plain, vegetable, jalapeno or roasted garlic cream cheese
- COOKIES & BROWNIES** 4  
dark chocolate chunk, gluten-free peanut butter & oatmeal raisin cookies w/ black and white brownies
- BUTTERCREAM CUPCAKES** 3  
cake & icing flavors per request - price subject to change
- SEASONAL FRUIT PIES** 4  
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- (V) (GF) TROPICAL FRUIT SALAD** M/P  
pineapple, cantaloupe, honeydew, watermelon & berries



**MOUNTAINSIDE**

*cafe*

### **OUR MISSION**

Our mission is to nourish and nurture our community by providing fresh, wholesome, and delicious foods made with ingredients from local farmers, growers, and producers. Through our efforts, we strive to promote healthy lifestyles and sustainable ways of living.

### **CATERING**

Planning an event can be hectic. Let us do all the work. Whether you are looking for freshly baked pastries, comforting sandwich platters, or classic entrees, we have you covered. Our fresh and delicious food is just what you need to make your next event extra special.

### **ORDERING MADE EASY**

To place an order, please call or email us at least 5 days prior to your event. Together, we will plan the perfect menu for you and your guests. Be sure to let us know of any food allergies and dietary restrictions.

\*Cancellation must be made 24 hours prior to pick-up or cancellation charges may apply.

### **PRIVATE EVENTS**

Let our bright and charming cafe serve as the backdrop for your next event. Whether you are hosting an intimate rehearsal dinner or a large holiday party, our expert staff will ensure that your event is a one-of-a-kind, memorable experience.

### **CONTACT US**

251 Route 7 South  
Falls Village, CT 06031  
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