

Mozart's

Host your next event with us! Weddings - Rehearsal Dinners - Baby & Bridal Showers
Celebration of Life - Anniversaries - Birthdays - Corporate Events - Holiday Parties - And more!

Brunch

Served until 4pm daily

Quiche Lorraine

Black Forest ham, hickory bacon and onion baked in a savory egg custard and topped with melted Swiss. Served with fresh fruit and whole wheat toast. \$12

Garden Vegetable Quiche

A savory egg custard baked with seasonal market vegetables and creamy cheddar. Served with fresh fruit and whole wheat toast. \$12

Smoked Turkey Quiche

Smoked turkey baked with seasonal vegetables in a savory egg custard and topped with melted Provolone. Served with fresh fruit and whole wheat toast. \$12

Ham & Swiss Croissant

A flaky, house made croissant with smoked Black Forest ham, creamy bechamel and melted Swiss. \$6

Belgian Waffle

With whipped cream, powdered sugar, and your choice of warm berry sauce or fresh fruit. \$11

Muesli

Creamy low-fat yogurt blended with a medley of nuts, berries, oats and raisins. \$6

Fruit Melody

A trio of breakfast favorites - house made granola, fresh fruit salad, and low fat yogurt. \$8

Fresh Fruit Salad* Bowl \$5, Cup \$3

Appetizers

Smoked Salmon Plate

With toasted baguette, cream cheese, capers, red onion, and creamy horseradish sauce. \$11

Baked Swiss

Mildly sharp Swiss baked in a flakey puff pastry, served with warm apple-cranberry compote and toasted baguette. \$11

Hummus with Toasted Pita

House made and served with feta cheese, cucumber, and red onion. \$8

Soups

Served with toasted, house made focaccia. Bowl \$6 Cup \$4

Hungarian Goulash

A hearty stew of beef, potatoes & onions simmered with Hungary's world famous paprika.

Cream of Mushroom*

A luscious cream soup with sliced portabella and button mushrooms.

Tomato Bisque*

A flavorful tomato soup enriched with a splash of cream.

Soup & Salad*

A cup of your favorite soup and side salad. \$8

*Gluten Free Option Available. Substitute Gluten Free bread for \$1 per slice.
Please inform your server if you would like a gluten free meal.

An 18% gratuity will be added to checks for parties of six or more.

Consumer Advisory: Consumption of raw or undercooked meat, poultry, or eggs may increase the risk of foodborne illness.



Salads

*Fresh salad greens with grape tomato, red onion and crisp cucumber with your favorite topping.
Served with toasted, house made focaccia.*

Dressings: Balsamic Vinaigrette, Ranch, Bleu Cheese, Light Italian, or Oil & Vinegar.

House Salad*

Black Forest ham, turkey, Swiss, provolone, & cheddar. \$13

Marinated Portabella*

With sweet-tart cranberries & toasted almonds. \$13

Smoked Salmon*

Served with a side of creamy horseradish sauce. \$13

Albacore Tuna or Chicken Salad*

Topped with your choice of Cranberry Almond Chicken Salad or Albacore Tuna Salad. \$12

Side Salad* \$5

Sandwiches

*Served with romaine lettuce, tomato, red onion and your choice of fresh fruit or potato chips.
Substitute a garden salad for \$2 more.*

Club Sandwich*

Black Forest ham, turkey, Swiss, provolone and cheddar with crisp hickory bacon on baguette. \$13

Cranberry Almond Chicken Salad*

With sweet-tart cranberries, toasted almonds, celery, and onion, served on whole wheat bread. \$11

Smoked Salmon*

Smoked Salmon with capers and cream cheese on toasted ciabatta. \$13

Albacore Tuna & Cheddar Melt*

With onion and celery, served with melted cheddar on toasted sourdough. \$11

Schnitzel Sandwich

A hand breaded, golden brown cutlet served on toasted baguette. Veal \$16, or Pork \$14

Entrees

Served with your choice of ratatouille or a side salad.

Wiener Schnitzel

A lightly breaded, golden brown cutlet prepared in the traditional Viennese style. Served with Portabella Demi Glaze and your choice of buttered spatzle or redskin mashed potatoes.

Veal \$19 or Pork \$17

Beef Stroganoff

Braised beef and portabella in a Marsala wine demi glaze, topped with a dollop of sour cream and served with buttered spatzle. \$17

Chicken Paprikash

Juicy, fork-tender chicken simmered in a rich Hungarian paprika sauce, garnished with sour cream and served with redskin mashed potatoes. \$16

Ham & Gorgonzola Spatzle

House made spatzle and smokey Black Forest ham simmered in a creamy gorgonzola sauce. \$15

Garden Vegetable Spatzle

A medley of sauteed vegetables, portabellas and spatzle in a creamy pesto Parmesan sauce. \$15

