# MOzen bistro

# LIGHT FARE

## SOUPS & SALADS

### CHEF'S SALAD 16

Delicate Field Greens and Fresh Seasonal Vegetables
tossed in Lemon and Olive Vinaigrette

### CAPRESE SALAD 16

Fresh Buffalo Mozzarella, Heirloom Tomatoes, Basil Tomato Jelly,
Balsamic Syrup and Pesto

### GREEK SALAD 16

Salad of Dry Farm Tomatoes, Cucumber, Greek Isle Feta Cheese and
Celery Lemon Herb Dressing

### MUSHROOM SOUP 14

Essence of Wild Mushroom with Cognac Cream and Gruyere Garlic Toast

### FEATURED SOUP OF THE DAY 12

# LIGHT FARE

## SANDWICHES AND MORE

### SMOKED TURKEY CLUB 16

Toasted Sourdough, Pesto Aioli, Boston Bib, Semi Dried Tomatoes, Smoked Turkey, Avocado, Swiss Cheese and Apple Wood Smoked Bacon

### * KOBE BEEF HAMBURGER 28

Our signature custom recipe with your choice of toppings which include: Bibb Lettuce, Beefsteak Tomato, Caramelized Onions, and Apple Wood Smoked Bacon, Black Forest Ham or Sautéed Wild Mushrooms. Cheese selections include: American Cheese, Swiss Cheese,Goat Cheese or Blue Cheese

### CHICKEN TIKKA WRAP 16

Indian Spiced Marinated Chicken roasted in Tandoor oven, spread with fresh Mint Chutney,Grilled Peppers and Onions and wrapped in a Garlic Tortilla

### CHARCUTERIE 26

Fra'mani handcrafted Salami, Saucisson Sec, Soppressata, Duck Prosciutto, Serrano Ham & Suckling Pig Rillette, accompanied with Whole Mustard, Pickled Vegetables & Toasted Baguette

### ARTISANAL CHEESE PLATE 28

Selection of Artisanal Cheese with Pumpernickel Bread, Toasted Baguette & Honey