

# SOUPS & SALADS

## Seasonal Soup of the Day

Cup \$4.50 Bowl \$6

## Our Local Farms' Pickled Vegetable Platter

Cucumber, Cauliflower, Green Tomatoes,  
Beets, Cabbage and Red Tomatoes

\$6

## Traditional Caesar Salad

Romaine, Shaved Parmesan,  
and Spicy Croutons with  
Mae Mae's Caesar Dressing

Appetizer \$6 Entrée \$9

Add Chicken \$3.50

## Kinderhook-Raised Beet Salad

Greens with Diced Butternut Squash,  
Cranberries, Chopped Hazelnuts,  
and Shaved Caciotta

\$9

## Spinach Salad Lyonnaise

Pears, Bacon Lardons, Dancing Ewes'  
Blue Cheese, and Crisp Country Bread

Appetizer \$7 Entrée \$10

## Natural Turkey Cobb Salad

Applewood Smoked Bacon,  
Avocado, Tomatoes, Blue Cheese,  
Roasted Red Peppers, and Market Greens  
with 25 year-aged Sherry Vinaigrette

\$14

## Artisanal Meat and Cheese Plate

Faicco's Cured Meats and  
NY Cheeses with Crusty Bread and  
Katchkie Farm Tomato Jam

\$12

## Cous Cous

With Curried Chickpeas and Cauliflower,  
Stewed Plum Tomatoes and Vegetable Broth

\$12

# SANDWICHES

## Grilled Cheese Sandwich

Served with a Cup of Soup of the Day  
\$12

## Grilled Vegetable Sandwich

Portobello Mushroom, Baby Spinach,  
Roasted Red Peppers, Melted Feta, and  
Balsamic Vinaigrette on Ciabatta

\$9

## Fresh Pulled Mozzarella Panino

Basil, Tomatoes, and Arugula on Ciabatta

\$9

## Chicken Panino

Arugula, Tomato, and Basil Mayo  
on a Sourdough Baguette

\$9

## Fried Chicken Panino

Katchkie Farm Salsa Verde and  
Avocado on a Sourdough Baguette

\$9

## Cubano

Rosemary-Roasted Pork Adobo,  
Leoncini Ham, Provolone, Swiss, and  
Our Famous Thunder Pickles with  
Spicy Brown Mustard on Ciabatta

\$9

## Turkey Sandwich

Shaved Turkey with Avocado, Tomato,  
and Bacon on Whole Wheat Bread

\$9

## Curried Chicken Salad

Lettuce and Tomato in a Pita

\$9

## Tuna Salad Sandwich

Lettuce and Tomato with  
Caper-Lemon Mayonnaise  
on Rye Bread

\$9

# SPECIALTIES

## Mae Mae's Specialty Pizza

\$10

## Vegetable Pot Pie

Roasted Root Vegetables and  
Portobello Mushrooms  
with Biscuit Crust

\$12

## Chicken Pot Pie

With Roasted Winter Vegetables

\$12

## Baked Macaroni and Cheese

Dancing Ewes' Blue Cheese, Nancy's  
Camembert, and Cheddar,  
with Roasted Pumpkin Puree,  
Bacon, and Chives

\$11

## Cavatelli Pasta

Diced Butternut Squash,  
Roasted Garlic, Kale,  
and Shaved Toussaint

\$12

# BEVERAGES

## Daily Home-Style

### Iced Tea and Lemonade

\$3

## Soda ~ Juice ~ Natural Water

Coke, Diet Coke, Sprite, Ginger Ale,  
San Pellegrino® Limonata or Aranciata

\$3

Saratoga® Still and Sparkling Water

12 oz. \$2.50 28 oz. \$5

## Beer

Stella, Peroni, Corona, Pilsner Urquell,  
Amstel Lite, Ultra Lite, Brooklyn Lager

\$6

## House-Made Hot Cider

\$5.50

## House-Made Mulled Wine

\$6.50

# TEAS

## Loose Leaf Tea by the Pot

serendipiTea® Teas

\$4.50

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## Darjeeling

Organic Black Tea  
Vintage Top Leaf  
Makaibari Estate

*India*

## Persian Nectar

Organic Black Tea  
Infused with Peach

*India*

## City Harvest \*20% Donated to City Harvest

Black Tea

Infused with Vanilla, Orchid Bouquet

*China*

## Keemun

Black Tea with Splendid Red Color  
Orchid Bouquet

*China*

## Mademoiselle Grey

Classic Earl Grey

Infused with Rose Petals

*England*

## Mao Jian

Organic Green Tea

Delicate and Sweet

*China*

## Fiji

Green Tea

Wild Pineapple and Papaya

*China*

## Ruby Sipper

Naturally Caffeine-Free

Blood Orange and Pear

## ZZZ

Naturally Caffeine-Free

Chamomile and Lavender

# DESSERTS

## Daily Dessert Specials

\$7

## Mae Mae's Cobbler

\$8

## Plate of Assorted Biscotti

\$5

# COFFEES

## Kobrick's® House Coffee

Regular or Decaf

\$2.50

## Cappuccino

\$3.75

## Café Latte

Regular and Decaf

\$3.75

## Café Mocha

\$3.95

## Espresso

Single \$2.50    Double \$4

## Macchiato

\$2.50

## Organic Hot Cocoa

\$3.75

# MAE MAE

— CAFE —

68 VANDAM STREET  
NEW YORK  
212.924.5109

Monday through Friday  
11:30 AM – 4 PM

Wednesday  
11:30 AM – 10 PM

Live Music Wednesdays, 7 – 9 PM



HERE'S TO SLOW FOOD,  
OLD WAYS, AND LASTING FRIENDSHIPS...

MAE MAE CAFE is available for:

Private Celebrations • Corporate Events  
Wine Tastings • Team Building Programs  
Cooking-in-the-Kitchen Programs



Our passion starts from seed. At our own 60-acre Katchkie Farm in Kinderhook, NY, we grow a wide variety of the most delicious organic vegetables. We also source produce, meat, fish, and dairy products from other local growers and purveyors. This commitment to quality and sustainability reconnects us to the land to savor its gifts.

# MAE MAE



CAFE

