

SOUPS & SALADS

Seasonal Soup of the Day

Cup \$4.50 Bowl \$6

Local Sausage Board

with Piccalilli, Grain Mustard, and Pickles
served with Grilled Country Bread

\$10

Caciocavallo Cheese

Warm and Melting with Grilled Toast

\$8

Lima Bean “Hummus”

with Pickled Farm Peppers, Cured Olives,
and Ciabatta Crostini

\$6

Traditional Caesar Salad

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

Appetizer \$6 Entrée \$9

Add Chicken \$3.50

Peach and Burrata Salad

with Toasted Almonds, Baby Arugula,
and Lemon Parsley Vinaigrette

\$9

Mixed Garden Greens with Pea Tendrils

Asparagus, Caramelized Spring Onions,
Sourdough Croutons, and
Katchkie Farm Fried Egg

\$10

Natural Turkey Cobb Salad

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

\$14

SANDWICHES

Grilled Cheese Sandwich

Served with a Cup of Today’s Soup

\$12

Grilled Vegetable Panino

Portobello Mushroom, Baby Spinach,
Roasted Red Peppers, and
Romesco Sauce on Ciabatta

\$9

Catskill Trout “BLT”

with Bacon-Mayonnaise, Farm Lettuces,
and Tomatoes on Grandaisy Ciabatta

\$11

Chicken Panino

Roasted Pulled Chicken with
Arugula, Tomato, and Basil Mayo
on a Sourdough Baguette

\$9

Curried Chicken Salad Sandwich

Lettuce and Tomato in a Pita

\$9

Turkey Sandwich

Shaved Turkey Breast with Avocado,
Tomato, Lettuce, and Apricot Mustard
on Whole Wheat Bread

\$9

Grilled Corned Beef

with Emmentaler Cheese, Russian Dress-
ing, and House-Made Sauerkraut on
Marbled Rye

\$10

Spiced Lamb Wrapped in Lavash

with Shredded Lettuce, Tomato,
and Cucumber Raita

\$9

SPECIALTIES

Mae Mae's Grilled Flatbread

Today's Inspiration

\$10

Mae Mae's Macaroni and Cheese

Mini Penne Pasta, Tumbleweed Cheddar,
Fresh Peas, and Frizzled Onions

\$11

Chicken Milanese Style

with Heirloom Cherry Tomatoes,
Baby Arugula, and Shaved Red Onions

\$11

Lamb Shepherd's Pie

with Baby Spring Vegetables and
Truffle Potato Crust

\$13

Olive Oil Poached Salmon

with Fingerling Potato Salad, Kalamata
Olives, Shaved Celery and Tomato Salad

\$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

Beer

Stella, Peroni, Corona, Brooklyn Pilsner,
Amstel Lite, Blue Point Toasted Lager

\$6

Saratoga Still or Sparkling Water

12 oz \$2.50; 28 oz \$5

House-Made Sangria

\$7

TEAS

Loose Leaf Tea by the Pot

serendipiTea® Teas

\$4.50

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

Old Fashion Cake

\$6 per slice

Strawberry Shortcake

with Vanilla Scented Whipped
Cream
\$7

Seasonal "Newton"

Fresh Fruit-Filled Cookie,
handmade by our Pastry Chef
Newton Pryce
\$2 each

COFFEES

Kobrick's® House Coffee

Regular or Decaf
\$2.50

Cappuccino

\$3.75

Café Latte

\$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

