

Takeout Menu

11AM-2PM & 5PM-8PM

Breakfast

Beignets 14

cinnamon and sugar, seasonal fruit preserve

Quiche 18

farm eggs, bacon, onions, Swiss cheese, spinach, green salad

Presidio Scramble 17

farm eggs, hickory bacon, Brie cheese, mushrooms, green salad

Smoked Chicken Scramble 17

farm eggs, smoked chicken, bell peppers, onions, feta, green salad

Appetizers

Cheesy Garlic Bread 5

White Bean Minestrone 7

House Marinated Olives 7

Fried Olives anchovies, lemon zest 7

Crispy Calamari roasted bell pepper aioli 12

Melon-Prosciutto Salad arugula, fresh mozzarella, balsamic-olive oil dressing 12

Grilled Dates blue cheese, prosciutto, balsamic reduction, green salad 12

Caesar romaine hearts, croutons, Parmigiano, garlic-lemon dressing 10

Butter Lettuce roasted beets, onion, hazelnuts, goat cheese, vinaigrette 12

Entrées

M. F. Burger 18

aged cheddar, crispy prosciutto, butter lettuce, tomato, Magic Flute sauce

Chicken Sandwich 18

bell pepper, onion, tomato, basil, arugula, Fontina, red pepper aioli

Blackened Salmon Salad 23

arugula, watermelon radish, avocado, fennel crystals, pine nuts, creamy citrus vinaigrette

Pulled Smoked Chicken Salad 19

baby greens, apples, feta cheese, golden raisins, pecans, poppy seed dressing

Laurel Heights Pizza 18

Prosciutto di Parma, mozzarella, caramelized onions, honey, arugula

Fusilli alla Bolognese 18

Classical beef and pork ragù

Pesto Chicken Penne 18

chicken, onions, spinach, sun-dried tomatoes, pesto cream

Prawn Pasta 22

sautéed prawns, tomatoes, garlic, olive oil, white wine, linguini

Frutti di Mare Linguini 22

salmon, prawns, calamari, white wine, tomatoes, garlic, basil

Risotto 18

forest mushrooms, spinach, onion, pine nuts, pesto, Parmigiano

Chicken Marsala 22

panko bread crumbs, mushrooms, garlic, fingerling potatoes

Salmon Piccata 23

lemon, shallot, capers, toy tomatoes, brussels sprouts, fingerling potatoes

Magic Flute

