

MOM
2025



Chef/Owner
Matt Storch

ROUND 1

Doughnut Muffins

four cinnamon-sugar dusted muffins with a cider caramel dunk 16

Carpetbaggers

‘just shucked’ local Cops Island oysters breaded & fried then returned to the shell with black truffle crema, truffled steak tartare, & a dot of truffle aioli 19

Burrata

truffle-sherry vinaigrette, hazelnuts & Amarena cherries, shaved black truffles & grilled sesame bread ^G 20

Bacon & Mozzarella

hunk of ‘fresh off the boat’ Bufala resting on a slab of roasted bacon glazed with a SPICY cherry pepper-molasses-sherry vinegar-garlic ^G 16

Tuna Tartare

Match cracker, caramelized onion, pine nut, passion fruit, avocado, sweet soy & ginger ^G 16

Seared Wasabi and Sesame Rubbed Tuna

coconut sticky rice cake, sweet soy, avocado crema, watercress & spicy sriracha ^G 20

Wild Arugula Salad

warm parmesan cream, ‘just squeezed’ lemons & olive oil, charred onions & Parmesan ^G 14

Shrimp Cocktail

ceviche juices meet cocktail sauce, nuggets of poached shrimp, pile of crisp wonton chips ^G 14

Asparagus

roasted large spears with olive oil & Maldon, topped with a soft circulated egg, resting in Cacio Pepe sauce with crisp prosciutto chips & toasted walnuts 16

Steak Tartare & Eggs

hand chopped with black truffle, shallot & parmesan, capped with a creamy egg ^G 15

Octopus ‘Frites’

cabernet braised & charred, Maldon, smashed & red bliss tatters, watercress, citrus butter ^G 21

Smoked Salmon & Caviar Pizza

in the style of Wolfgang Puck, caramelized onions, chilled salmon, crème fraiche & Osetra caviar 26

ROUND 2

Brioche French Toast

smothered with buttery caramelized bananas, powdered sugar & chocolate sauce 17

Add Foie Gras +15

Storch’s Famous Onions & Eggs

three soft scrambled eggs, caramelized onions, chives & crispy shallots, potato hash & crisp bacon ^G 20

Add Char-Grilled 12oz NY Strip Steak +25

Tacos Or What? Style Breakfast Burrito

omelet style eggs, American cheese, crispy bacon & salsa all wrapped up tight in a flour tortilla with potato hash & guacamole 19

Bacon, Egg, Potato and Cheese ‘on a pizza’

two circulated eggs, mozzarella, smoky bacon, whipped potatoes, chives & cracked pepper 16

Wood Roasted Organic Chicken

half a bird with a classic pan jus, broccoli & classic scalloped potatoes ^G 29

Brunch Pasta

fettuccini noodles tossed with Parmigiano, bacon, black pepper & parsley with a soft egg on top 26

Match Burger

7oz’s of Saugatuck Provisions finest, char-grilled, caramelized onion-sesame brioche, bacon-cheddar ‘dip’, bacon, sweet & sour onions, fries & NYC pickles (red, pink, or gray) 20

Wood Roasted & ‘Blackened’ Block of Swordfish

ash-roasted marble potatoes, baby carrots, pressed jalapeno studded guacamole, coated with a golden raisin & pine nut glaze ^G 38

Lobster Roll

ode to Abbott’s...6oz’s of warm buttery just picked Maine Lobster splashed with lemon, salt & chives piled into hollowed brioche with Match potato chips & a simple salad ^G 38

Soft Shell Crabs

buttermilk soaked, semolina dusted & fried Carolina Jumbo Crabs on buttery all day leeks & baby arugula leaves with a ramp chimichurri & grilled lemon 38

Steak Frites

dry-aged 12oz Striploin leaning on crispy bistro fries with garlic & herbs, sweet-sour onions, melting garlic butter & ‘steakhouse’ creamed spinach ^G 42

OUR FULL WINE LIST
IS ON YOUR TABLE...

WHITE & BUBBLES BY THE GLASS

Sparkling	Chandon Brut Rose, NV	187ml	16
Prosecco	Zonin, DOC, NV	187ml	11
Pinot Grigio	Barone Fini, Italy, 2023		9/34
Chardonnay	Talbott Kali Hart, Santa Lucia Highlands, 2023		13/50
Burgundy	Les Charmes, Macon-Lugney, Bourgogne, 2022		13/50
Sauvignon Blanc	The Crossings, New Zealand, 2023		10/38
Sauvignon Blanc	Orin Swift, Locations, Marlborough, 2023		14/54
Sancerre	Domaine Rene Malleron, Loire Valley, 2024		19/76

RED & ROSE BY THE GLASS

Pinot Noir	Ken Wright, Willamette Valley, 2023	16/62
Malbec Blend	Clos De Los Siete, Argentina, 2021	12/46
Rhone Blend	Orin Swift, Abstract, California, 2022	19/76
Cabernet Sauvignon	Liberty School, Paso Robles, 2021	13/50
Cabernet Sauvignon	Josh Reserve, North Coast, 2022	16/62
Tempranillo	Marques De Riscal Reserva, Rioja, 2020	13/50
Super Tuscan	Brancaia Tre, Tuscany, 2022	14/54
Rosé	Fleurs de Prairie, Cote de Provence, 2023	12/46

SAFE RIDES

Match Mariposa	Pineapple, Coconut Cream, Butterfly Pea Tea	11
Lychee To Me	Lychee Juice, Ginger Ale, Cherry, Grenadine	11
Root Beer Float	Vanilla Gelato	7
Just Root Beer		5
SanPellegrino Soda	Melograno e Aranciata, Limonata, Aranciata, Aranciata Rossa, Pompelo	5
Bottled Mexican Coca-Cola & Sprite		4
Saratoga Natural Spring Water	Still or Sparkling	7
Ginger Beer		4

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CLASSIC BRUNCH

Bloody Mary	Kettle One Vodka, Manny’s Ultimate Bloody	14
Just Squeezed Orange Juice		10
White Peach Mimosa		14

STIRRED & SPIRIT FORWARD

Whiskey Cocktail	The Original Cocktail with a Twist... A Blend of Bourbon & Rye with Hints of Citrus	15
Match Manhattan	American Rye Whiskey, Dolin Rouge, Aromatic Bitters, Brandied Cherry & Orange	16
Classic Old Fashioned	Redemption Rye, Luxardo Cherry, Sweet Orange Bitters	15
Smoke In The City	Woodford Reserve Double Oak, Orange & Chocolate Bitters, Smoked Clove, Cinnamon, Rosemary	18
Oaxacan Smoke	Teremana Blanco, Campari, Vermouth Orange Bitters, Mezcal Mist, Orange Peel	18

REFRESHING-FRUIT DRIVEN

Rathbone	Cucumber-Basil Juice, Juniper Forward Gin, Lime & Japanese Sencha Green Tea...A.P. Style	15
Blackberry Refresher	Local Blackberry Liqueur, Grey Goose Simple, Mint & Prosecco	15
Pearly Legal	Illegal Mezcal, Poire Liqueur, Elderflower Grenadine, Lime Juice	15
Don’t Tell Me No Lychees	Polish Vodka, Pear Liqueur, Lychee Juice & Fruit, Fiorente, Rose Water, Lime	16
8 Years In The SoNoran	Blanco Tequila, Ancho Reyes, Dry Curaçao, Pineapple, Lime, Tajin	16
White Sangria	Sauvignon Blanc, Triple Sec, Lime, Vodka, orange, Pineapple, Lemon	13
Match Margarita	Silver Tequila, Luxardo Triple Sec & Just Squeezed Limes	13

BEERS-DRAFT & BOTTLES

USA	draft	Sam Adams, Seasonal White Ale	8
	draft	Whales Tale, Pale Ale	9
	draft	Bad Sons, Rust, Amber Lager	10
	draft	Dogfish, 60min, IPA	10
	draft	NEBCO, Sea Hag, IPA	10
	draft	Two Roads, Lil Heaven, IPA	9
	can	Athletic, Run Wild, Non-Alcoholic	5
	can	Downeast Cider, Un-Filtered Original	8
	can	NEBCO, Fuzzy Baby Ducks, IPA	9
	can	NEBCO, G-Bot, Double IPA	10
Everywhere Else	can	Friday Beers, Tasty Light Beer, Ale	6
	can	Tribus, Benji, IPA 16oz	8
	can	Alchemist, Heady Topper, Dbl IPA	14
	can	Alchemist, Focal Banger, NE IPA	14
	can	Sam Smith, Nut Brown, English Brown Ale 16oz	9
	can	New Belgium, Fat Tire, Amber	7
	can	Lawson’s, Sip of Sunshine, IPA 16oz	11
	can	Grey Sail, Captain’s Daughter, Db; IPA 16oz	11
	can	Two Roads, Two Juicy, New England IPA 16oz	8
	can	Narragansett, Lager 16oz	8
	bottle	Yuengling, Lager	7
	bottle	Paulaner, Hefe-Weizen	6
	bottle	Chimay, Blue, Grande Reserve	15
	bottle	Badische Rothaus, Pilsner	8
	draft	Guinness, Stout	9
	draft	Stella, Lager	8

Bottles of the Usual Suspects also Available