

MIMOSAS

Enjoy \$5 Mimosas every Saturday and Sunday until 2:00PM! \$5 Mimosas do not include a champagne split. Available where applicable by law.

MIMI-MOSA A champagne split and orange juice with a tangerine burst. (220 Cal)

MANGO MIMOSA A champagne split and orange juice with mango. (270 Cal)

WHITE PEACH MIMOSA A champagne split and orange juice with the classic Bellini flavor of white peach. (270 Cal)

TRIPLE BERRY MIMOSA A champagne split and orange juice with strawberry, raspberry, blueberry and blackberry. (270 Cal)

EGGS BENEDICT

Served with a side of roasted potatoes (150 Cal). Available every day until 2:00PM.

M FLORENTINE BENEDICT*

Bacon, poached eggs, spinach and sliced tomatoes topped with hollandaise sauce on a grilled english muffin. (760 Cal)

CLASSIC BENEDICT*

Hickory-smoked ham and poached eggs topped with hollandaise sauce on a grilled english muffin. (670 Cal)

CORNED BEEF HASH BENEDICT*

Slow-cooked corned beef brisket and poached eggs, topped with hollandaise sauce on a grilled English muffin. (730 Cal)

SMOKED SALMON BENEDICT*

Cold-smoked Atlantic salmon and poached eggs, topped with hollandaise sauce, diced red onions and capers on a grilled english muffin. (600 Cal)

QUICHE & CRÊPES

9 QUICHE LORRAINE

Housemade with hickory-smoked bacon, green onion, mozzarella and aged parmesan. Served with roasted potatoes. (700 Cal)

QUICHE FLORENTINE

Housemade with baby spinach, tomato, mozzarella, and aged parmesan. Served with roasted potatoes. (660 Cal)

HAM & SWISS CRÊPES

Thick-cut ham and melted swiss cheese topped with a creamy mornay cheese sauce. Served with roasted potatoes. (710 Cal)



GRAND BREAKFAST

Served with two eggs* (160 Cal) any style and your choice of pork sausage (530 Cal), turkey sausage (300 Cal), hickory-smoked bacon (370 Cal), or hickory-smoked ham (910 Cal). Substitute your protein choice with slow-cooked corned beef hash. (420 Cal)

M PAIN PERDU WITH MIXED BERRIES

Stuffed brioche french toast filled with orange marmalade and cream cheese blend topped with fresh berries and strawberry purée. (1150 Cal)

MALTED WAFFLES Buttermilk-malt waffles with whipped margarine and maple syrup. (420 Cal) Add mixed berries

BRIOCHE FRENCH TOAST French toast dusted with powdered sugar with whipped margarine and maple syrup. (590 Cal)

CINNAMON ROLL FRENCH TOAST Cinnamon roll french toast with powdered sugar, cinnamon and nutmeg. (720 Cal)

BUTTERMILK GRIDDLECAKES Four buttermilk griddlecakes with whipped margarine and maple syrup. (860 Cal). Add mixed berries

THE CLASSICS

FRIED CHICKEN & WAFFLES Crispy hand-breaded chicken and two malted waffles with maple syrup. (1300 Cal)

STEAK & EGGS* 28-day aged 10 oz. USDA Choice New York Strip. Housemade herb butter available upon request. Served with

roasted potatoes and two eggs. (1090 Cal)

FARMHOUSE BREAKFAST TACOS

Hickory-smoked bacon, sausage, scrambled eggs, roasted potatoes, cheddar cheese, jalapeño, tomato, onion and cilantro in flour tortillas. Served with salsa. (1140Cal) Add avocado

BREAKFAST BURRITO

Flour tortilla stuffed with braised beef, melted jack and cheddar cheese, scrambled eggs, avocado, tomato, jalapeño, green onion and cilantro. Topped with spicy chipotle sauce and served with roasted potatoes. (1450 Cal)

EGGS & BACON CROISSANT SANDWICH*

Bacon, two fried eggs, sliced tomatoes, melted cheddar and mayonnaise on a flaky croissant. Served with sliced tomatoes. (910 Cal)

BROWN SUGAR OATMEAL

Rolled oats sprinkled with brown sugar and cranberries, served with milk. (380 Cal) Add mixed berries

ADD-ONS

SWEET MUFFIN Choice of flavors: Blueberry Crumble (590 Cal) Honey Bran (860 Cal) Buttermilk-Spice (580 Cal) Carrot Raisin Nut (520 Cal) CROISSANT (360 Cal) MIXED BERRIES (40 Cal) Your Mimi's favorites are back! We've brought back some of the classic dishes you've been asking for and added cravable new items to try. For breakfast, lunch or dinner, relax and enjoy a meal at our table.

BEVERAGES

COFFEE DRINKS FRENCH ROAST COFFEE

(0 Cal) CAFÉ LATTE (150 Cal) MOCHA LATTE (380 Cal) CAFÉ AU LAIT (80 Cal) ESPRESSO (0 Cal) CAPPUCCINO (130 Cal) ICED CAPPUCCINO (130 Cal) ICED MOCHA (380 Cal)

HOT TEA & HOT CHOCOLATE

GREEN TEA (0 Cal) EARL GREY TEA (0 Cal) CHAMOMILE TEA (0 Cal) HOT CHOCOLATE (180 Cal)

ICED TEA

FRESH BREWED ICED TEA (0 Cal) TRIPLE BERRY ICED TEA (270 Cal) MANGO ICED TEA (300 Cal) WHITE PEACH ICED TEA (300 Cal) ARNOLD PALMER (60 Cal)

SODA

COKE (120 Cal) DIET COKE (0 Cal) SPRITE (120 Cal) DR PEPPER (150 Cal)

JUICE

ORANGE (200 Cal) GRAPEFRUIT (180 Cal) APPLE (200 Cal) TOMATO (80 Cal) CRANBERRY (250 Cal) LEMONADE (120 Cal) STRAWBERRY LEMONADE (160 Cal) TRIPLE BERRY LEMONADE (390 Cal)

THREE-EGG OMELETS

Served with your choice of toast (130-400 Cal) or a muffin (520-860 Cal). Substitute a croissant. (360 Cal)

🥬 SANTA FE OMELET

Three eggs, diced jalapenos, cilantro, tomatoes, onions, tortilla strips, melted monterey jack cheese and chipotle sauce. Served with roasted potatoes. (740 Cal) Add avocado

BACON AVOCADO OMELET

TWO-EGG PLATTERS

Two eggs* (160 Cal) served any style with your choice of protein (300-910 Cal), roasted potatoes (150 Cal) and toast (130-400 Cal) or a Muffin (520-860 Cal). Substitute a croissant. (360 Cal)

> CORNED BEEF HASH & EGGS* (580 Cal)

> > BACON & EGGS* (530 Cal)

PORK SAUSAGE & EGGS* (690 Cal)

TURKEY SAUSAGE & EGGS*

(460 Cal)

HAM & EGGS* (1070 Cal)

SAVORY

ROASTED POTATOES (150 Cal) PEPPERS & ONIONS ADDED TO ROASTED POTATOES (150 Cal) . AVOCADO (70 Cal) CHEESE (60-80 Cal) . FOUR STRIPS OF BACON (200 Cal)

Home MUFFINS 2-PACK 4-PACK 12-PACK

Inree eggs, hickory-smoked bacon, spinach, tomatoes, monterey jack cheese and avocado. Served with roasted potatoes. (920 Cal)

EGG WHITE & VEGGIE OMELET

Three eggs, spinach, tomatoes, mushrooms, caramelized onions and crumbled feta cheese. Served with sliced tomatoes. (230 Cal) Add avocado

BACON, HAM & SAUSAGE OMELET

Three eggs, hickory-smoked bacon, ham, pork sausage, andouille sausage, tomato and melted cheddar cheese. Served with roasted potatoes. (730 Cal)

SMOKED SALMON OMELET*

Three eggs, cold-smoked Atlantic salmon, diced red onions, capers and sour cream sauce. Served with roasted potatoes. (560 Cal)



*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. MimisCafe.com

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2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

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LUNCH & DINNER

UPGRADE YOUR BREAD BASKET With six housemade Carrot Raisin Nut Madeleines. (130 Cal)

APPETIZERS

BROCHETTE TRIO* Skewers of grilled spicy peanut chicken, teriyaki shrimp and ground beef with red wine sauce. (660 Cal)

M TRIO OF APPETIZERS* Trio of Hand-Breaded Chicken Tenders, Black and Bleu Quesadilla and Spinach Artichoke Dip with sliced bread. (985 Cal)

M SPINACH ARTICHOKE DIP Deliciously rich, perfectly creamy and cheesy with spinach and artichokes baked to perfection. Served with

sliced bread. Everyone's favorite! (670 Cal) BLACK AND BLEU QUESADILLA

Blackened roasted chicken, bacon, monterey jack, bleu cheese, tomato and green onion in a flour tortilla. Served with coleslaw, bleu cheese dressing and salsa. (1490 Cal)

HAND-BREADED CHICKEN TENDERS

Made from scratch crispy chicken tenders with ranch and buffalo dipping sauces. (770 Cal)

BAKED BRIE Lightly melted brie cheese with apple, cranberry relish and walnuts. Served with sliced bread. (690 Cal)

SOUPS

💯 FRENCH ONION | BOWL A savory broth with onions topped with swiss and parmesan cheese and croutons. (450 Cal)

TOMATO BASIL | BOWL A creamy blend of vine-ripened tomatoes and fresh basil. (400 Cal)

CORN CHOWDER | BOWL A hearty chowder of sweet cream corn, potatoes, celery and onion. (340 Cal)

SANDWICHES & BURGERS

Served with your choice of french fries (130 Cal) or a petite house salad tossed in red wine shallot vinaigrette dressing. (190 Cal). Make your Burger a Veggie Patty (220 Cal) for no additional charge.

TURKEY PESTO CIABATTA

Slow-roasted turkey, bacon, mozzarella, avocado, tomato, baby greens, with balsamic dressing and basil pesto mayo on grilled ciabatta bread. (1030 Cal)

FRENCH DIP

Sliced roast beef on ciabatta bread with a side of au jus. (580 Cal) Add bell peppers, caramelized onions, mushrooms and mozzarella. (100 Cal)

CROQUE MONSIEUR

Smoked ham and swiss cheese served warm on toasted sourdough topped with mornay sauce and melted parmesan. $(840\ {\rm Cal})$

ROASTED TURKEY CLUB

Triple decker of slow-roasted turkey, bacon, lettuce, tomato and mayonnaise on toasted sourdough. (1040 Cal)

FRENCH QUARTER BURGER*

100% USDA premium beef patty, crisp bacon, swiss cheese, avocado, lettuce, tomato, red onion, pickles and thousand island dressing on grilled garlic-parmesan sourdough bread. (1280 Cal)

MUSHROOM & BRIE MELT*

100% USDA premium beef patty with sautéed mushrooms, caramelized onions, and melted brie on grilled sourdough. (890 Cal)

BRIOCHE CHEESEBURGER*

100% USDA premium beef patty with your choice of cheese, lettuce, tomatoes, red onions, pickles and thousand island dressing on a toasted brioche bun. (840-870 Cal)

ENTRÉES

M ROASTED HALF CHICKEN

Slow-roasted with housemade herb butter. Served with choice of two sides. (600 Cal)

TUSCAN STYLE GRILLED CHICKEN* Grilled chicken, mashed potatoes, sautéed vegetables and artichoke hearts served in a savory sauce. (610 Cal)

M SLOW-ROASTED TURKEY Slow-roasted turkey with gravy, cornbread stuffing and orange-apple cranberry relish. Served with choice of two sides. (700 Cal)

CHICKEN POT PIE

Freshly baked with roasted chicken, peas, carrots, onions and potatoes folded into a creamy herb sauce. Topped with a flaky crust. (860 Cal)

FRENCH POT ROAST

Slowly braised and simmered with carrots, mushrooms and onions. Served on a bed of mashed potatoes. (870 Cal)

MIMI'S MEATLOAF

Our own traditional recipe topped with a red wine shallot sauce. Served with choice of two sides. (450 Cal)

RIBEYE STEAK*

28-day aged, 10 oz. USDA Choice ribeye steak. House-made herb butter available upon request, your choice blackened or grilled. Served with choice of two sides. (890 Cal) Add sautéed onions (170 Cal) or sautéed mushrooms (180 Cal) to your steak.

🛡 POT ROAST DINNER Slowly braised and simmered in red wine shallot gravy. Served with choice of two sides. (460 Cal)

NEW YORK STRIP STEAK*

10 oz. USDA Choice New York Strip dry-aged 28 days, blackened or grilled. Housemade herb butter available upon request. Served with choice of two sides. (750 Cal)

SWEET GLAZED SALMON*

Grilled and topped with a sweet honey glaze. Served with sautéed vegetables and long grain rice. (920 Cal)

GRILLED ATLANTIC SALMON* Blackened or grilled. Served with choice of two sides. (320 Cal)

BEER BATTERED FISH & CHIPS

Hand-battered cod fillets with french fries, coleslaw and tartar sauce. (1180 Cal)

JAMBALAYA

Shrimp, chicken and andouille sausage, bell peppers and onions in a French Basque tomato sauce. Served over penne pasta or long grain rice, your choice. (780-790 Cal)

COASTAL SHRIMP PASTA

Sautéed shrimp, grape tomatoes, broccoli, and linguine pasta tossed in a lemon sauce. (1030 Cal)

CHICKEN CHEDDAR MAC

Roasted chicken, crumbled bacon with penne in a rich cheddar sauce baked with a parmesan crust. (1390 Cal)

PARMESAN CRUSTED CHICKEN PASTA

Crispy hand breaded parmesan chicken breast with melted mozzarella and marinara sauce over linguine. (1290 Cal)

ENTRÉE SIDES

French Fries (130 Cal) Green Beans (120 Cal) Mashed Potatoes (130 Cal) Garlic Spinach (70 Cal) Au Gratin Potatoes (490 cal) Quinoa, Farro & Brown Long Grain Rice (300 Cal)

Rice Medley (140 Cal)

WINE, BEER, COCKTAILS

WHITE WINE (150 Cal)

Chardonnay, Louis Jadot Sauvignon Blanc, Kunde Chardonnay, Rodney Strong Rosé, Mouton Cadet Riesling, Chateau Ste. Michelle Moscato, Seven Daughters White Zinfandel, Woodbridge Pinot Grigio, Ecco Domani

RED WINE (150-160 Cal)

Cabernet Sauvignon, Layer Cake Malbec, Layer Cake Pinot Noir, HobNob Cabernet, Josh Cellars Red Blend, Apothic Merlot, {Noble Vines} 181 Red Sangria, Yellow Tail

BOTTLED BEER (100-150 Cal)

Heineken **Stella Artois** Corona Corona Light Samuel Adams

Budweiser **Bud Light Coors Light** Miller Lite Newcastle

COCKTAILS

Ask your server for a **Cocktail Menu** if you would like to see a full list of our bar offerings.

SALADS

Add a cup of soup for \$2.99

BACON, BLEU CHEESE & WALNUT

Crisp bacon, strawberries, dried cranberries, tomato, crumbled bleu cheese and mixed greens with balsamic dressing. (660 Cal) Add your choice of protein: chicken breast, salmon or shrimp skewers

MIMI'S CHOPPED COBB

Slow-roasted turkey, bacon, chopped egg, avocado, tomatoes, green onions and crumbled bleu cheese on lettuce with the dressing of your choice. (400-570 Cal)

CHICKEN & QUINOA MEDITERRANEAN

Pulled roasted chicken, tomatoes, cucumbers, artichoke hearts, onions, olives, feta cheese and quinoa blend on romaine lettuce tossed in red wine shallot vinaigrette. (460 Cal)

BERRY SPINACH SHRIMP & QUINOA

2 skewers of grilled shrimp, fresh strawberries, blueberries, feta and quinoa blend on baby spinach tossed in fat-free raspberry vinaigrette. (260 Cal)

ASIAN CHICKEN

Roasted chicken, bell peppers, green onions, mandarin oranges and cilantro on shredded cabbage and romaine lettuce tossed with sesame dressing. Topped with fried wontons and sesame seeds. (520 Cal)

CITRUS SALMON*

Grilled salmon, tomatoes, strawberries, lemon, lime and orange wedges on baby greens with balsamic dressing. (570 Cal)

QUICHE LORRAINE

Housemade with hickory-smoked bacon, green onion, mozzarella and aged parmesan. Served with petite house salad. (700 Cal)

QUICHE FLORENTINE

Housemade with baby spinach, tomato, mozzarella, and aged parmesan. Served with petite house salad. (660 Cal)

DESSERTS

BREAD PUDDING

Made from scratch bread pudding with raisins topped with whiskey sauce and whipped cream. (1060 Cal)

CRÈME BRÛLÉE

A decadent and creamy custard topped with caramelized sugar. (390 Cal)

CARAMEL APPLE PIE

Warm, buttery caramel and toffee-studded custard with fresh Granny Smith apples in our melt-in-your-mouth shortbread crust. Served with a scoop of vanilla ice cream. (500 Cal)

CARAMEL FLAN Rich and silky flan topped with caramel sauce. (490 Cal)

MOLTEN LAVA CAKE

Warm molten chocolate cake with vanilla ice cream and a strawberry. (510 Cal)

LEMON LAYER CAKE

Meyer lemon cake with zesty custard, frosting and whipped cream. (690 Cal)

Broccoli (110 Cal)

ADD-ONS

PETITE HOUSE SALAD Tossed in red wine shallot vinaigrette dressing. (190 Cal) PETITE CAESAR SALAD (220 Cal) FRENCH ONION SOUP CUP (230 Cal) TOMATO BASIL SOUP | CUP (240 Cal) CORN CHOWDER | CUP (200 Cal) 2 SHRIMP SKEWERS* (100 Cal) TWO STRIPS OF BACON (100 Cal) AVOCADO (70 Cal) MIXED FRUIT (30 Cal) CROISSANT (360 Cal) MUFFIN (520-860 Cal)

Choose a SOUP or SALAD French Onion Soup | Cup (230 Cal) Petite Caesar Salad (220 Cal) Tomato Basil Soup | Cup (240 Cal) Petite House Salad Corn Chowder | Cup (200 Cal) tossed in red wine shallot

vinaigrette dressing (190 Cal)

Choose a SANDWICH served with french fries

TURKEY ROYALE

Diced roasted turkey and cranberry-walnut salad with lettuce, tomato and mayonnaise on a toasted wheat bread. (550 Cal)

M FIVE-WAY GRILLED CHEESE

Cheddar, monterey jack, mozzarella and swiss melted between parmesan sourdough. (340 Cal)

GRILLED CHICKEN CIABATTA

Grilled chicken, jack cheese, lettuce, tomato and mayonnaise on a toasted ciabatta bread. (420 Cal)

TUNA & CHEDDAR MELT

Albacore tuna salad, melted cheddar and tomato on grilled garlic-parmesan sourdough. (730 Cal)



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