



FRENCH BEIGNETS

10 "Café Du Monde" style beignets, served with sweet and spicy raspberry sauce and sprinkled with powdered sugar

LIGHTEN UP

KETO BREAKFAST

Gluten friendly pancake or waffle, with 2 eggs, and bacon, sausage or fresh fruit

YOGURT PARFAIT 

Roasted granola, blueberries, strawberries, triple-berry compote and vanilla greek yogurt served with a grilled blueberry muffin

ARTISAN BREAKFAST

Grilled blueberry muffin and two eggs served with bacon or sausage and cup of fruit

BENNY SENDS ME...

All our Egg Benny's have poached eggs, topped with brown butter, hollandaise, served with your choice of fried herb potatoes, grits, or cup of fresh fruits

CLASSIC

Black Oak smoked ham atop a buttery English muffin

SMOKED PASTRAMI SALMON

Cold pastrami-style smoked salmon, smashed avocado and tomato, served on a toasted crossiant

HOLY CRAB!!

Crab cakes, fried green tomato, over toasted croissant

HOME HASH

In house cured corned beef hash, grilled onions, peppers, over English muffin

FLORENTINE 

Roasted peppers, mushrooms, tomato and spinach on English muffin

SHRIMP & GRITS

CLASSIC

Grilled Shrimp over creamy stone ground grits, green peppers, onions, bacon, smoked sausage & tomato gravy

NEW ORLEANS

Shrimp, smoked sausage, bacon, onions, peppers, finished with our seafood cream sauce and parmesan cheese over homemade grits

FARM FRESH CLASSICS

BREAKFAST SAMMY

Two pasture raised eggs, any style, fried herb potatoes, grits or fresh fruit, applewood-smoked bacon, smoked ham, or sausage links. With choice of artisan toast or toasted croissant

Chicken Sausage +

BLACK ANGUS STEAK & EGGS

10oz center cut NY strip, two eggs, any style, fried herb potatoes, grits or fresh fruits, with choice of artisan toast or toasted croissant

FULLY WORTH THE CALORIES

Served with Maple Syrup. Add two eggs + Bacon, Ham or sausage + | Chicken Sausage +

CRÈME BRÛLÉE FRENCH TOAST

Two slices of french toast, berry compote, crème anglaise, chantilly cream and fresh berries

SALTED CARAMEL BANANA STUFFED FRENCH TOAST

Two slices of french toast stuffed with banana, crème anglaise with salted caramel sauce

COOKIE DOUGH STUFFED FRENCH TOAST

Chocolate chip cookie dough stuffed in french toast topped with vanilla anglaise, chocolate chips

LEMON BLUEBERRY GOAT CHEESE

Two pancakes filled with blueberries and goat cheese, topped with lemon zest, whipped cream

CROISSANT FRENCH TOAST

Croissant french toast topped with crème anglaise & fresh berries

MIMOSA'S ORANGE CREAM WAFFLE

Belgian waffle topped with Mimosas's signature orange crème anglaise, fresh berries & whipped cream

SIGNATURE BREAKFAST

CRAB & AVOCADO TOAST

Lump crab meat, fresh smashed avocado, scrambled eggs, tomato, arugula, crème fraise atop wheatberry toast

FRIED LOBSTER & WAFFLES

Fried lobster tail, Applewood-smoked bacon, candied pecans, drizzled with hot honey butter

CHICKEN & WAFFLES

Hand breaded chicken breast over Belgian waffles, hot honey butter, Applewood-smoked bacon, and crème fraise

DOUBLE TROUBLE

Two eggs any style, two strips of bacon, two sausage links, two pancakes or two slices of French toast

SOUTHERN CHICKEN BISCUIT

Hand breaded chicken, pimento cheese, fried green tomato, Applewood-smoked bacon on a fluffy biscuit with a side of sausage gravy

BREAKFAST SMASH BURGER

Brisket & short rib smash burger topped with Applewood-smoked bacon, fried egg, cheddar jack cheese, and hollandaise sauce on a brioche bun. Served with choice of herb potatoes, cup of fruit, or grits

FOR THE LOVE OF EGGS

Served with choice of artisan toast or toasted croissant, fried herb potatoes, grits or fresh fruit

CHUNKY LOBSTER SCRAM-BLETTE

Lobster, shrimp, bacon, onions, tomatoes, fresh spinach, cheddar jack cheese, brown butter hollandaise sauce, salsa and microgreens

TUSCAN SCRAM-BLETTE

Eggs scrambled, bacon, spinach, onions and tomatoes. Topped with avocado and jack cheddar. Served with salsa

BACON AVOCADO OMELETTE

Hickory smoked bacon, spinach, tomato, jack cheddar and diced avocado

SPINACH & FETA OMELETTE 

Fresh spinach, fresh tomatoes, Kalamata olives & feta cheese

LOBSTER ME! OMELETTE

Lobster & shrimp, fresh basil, onion, roasted tomato, asiago and mozzarella cheese, topped with brown butter hollandaise and microgreens

CAPRESE OMELETTE 

Roasted tomatoes, roasted artichoke, fresh basil, asiago, mozzarella cheese, and balsamic glaze

LET ME DO ME!

Start with a three egg omelette with your choice of American, Swiss, Cheddar or Feta cheese

Add any of the following:

Bacon | Onion | Spinach | Tomato | Extra Cheese Sausage | Green Pepper | Ham | Mushrooms

SKILLETS

Skillets are layered with fried herb potatoes & cheddar jack cheese, topped with three scrambled eggs & your choice of artisan toast or toasted croissant

SANTE FE

Chorizo, onions, mushrooms, black bean salsa

CORN BEEF HASH 



In-house cured corned beef, grilled red onions and peppers

TEXAS STEAK 

Diced 10oz Black Angus NY strip, black bean salsa, and shaved jalapeno

GYPSY

Black Oak ham, Applewood-smoked bacon, fresh ground sausage, green peppers, mushrooms, & onions

 Vegetarian  Spicy

*NOTICE: Consuming RAW or UNDER cooked meats, poultry, or eggs may increase your risk of food borne illness.

LUNCH

STARTERS

FRIED GREEN TOMATOES 🌱

Served with Creole remoulade sauce

FRESH SEARED TUNA

Served on a bed of coleslaw, with house-made cucumber Wasabi dressing

SPECIALTY BRUNCH

Served with cup of fruit or dressed greens

SOUL IN A BOWL

Quinoa cous cous blend, chorizo, onion, roasted tomatoes, spinach, bacon, brown butter hollandaise sauce, two poached eggs with microgreens

MEATLESS TO SAY 🌱

Quinoa cous cous blend, roasted artichoke, roasted tomatoes, Kalamata olives, spinach, asiago, mozzarella cheese, brown butter hollandaise sauce, two poached eggs, microgreens

CHASING THE DREAM

Grilled shrimp, smoked sausage, bacon, roasted tomatoes, roasted artichoke, quinoa cous cous blend, asiago, mozzarella, brown butter hollandaise sauce, two poached eggs, microgreens

SALAD CREATION

BLUEBERRY SPINACH SALAD 🌱

Fresh baby spinach, onions, tomato, blueberries, goat cheese and pecans

Add Salmon + | Chicken + | Shrimp +

SOUTHERN CHOP SALAD

Fresh mix greens, avocado, turkey, ham, bacon bites, red onions, tomatoes and egg

MEDITERRANEAN CHICKEN

Grilled chicken, mixed greens, spinach, feta cheese, tomatoes, onions, banana peppers, egg and oregano

CAESAR

Chopped romaine, Caesar dressing, croutons & parmesan

Add Chicken + | Shrimp +

HANDHELDS

Served with choice of one side: french fries, seasoned home fries, fresh fruit, or dressed greens

PIMENTO CHICKEN

Hand-breaded chicken breast, roasted pepper, homemade tomato jam, pimento cheese, and arugula on a brioche bun

RUBEN MELT

In-house cured cornbeef, swiss cheese, sauerkraut, thousand island sauce on marble rye

GROWN-UP GRILLED CHEESE

Oven roasted turkey breast, tomato jam, mozzarella cheese, arugula, and tomato, on grilled wheatberry bread

BAJA CHICKEN OR SHRIMP TACOS

Soft tortillas, cheese, tomato, arugula, fresh avocado, onion and cilantro topped with , sour cream and salsa

FRIED GREEN TOMATO BLT

Hand-bread fried green tomato, pimento cheese, bacon, homemade tomato jam, arugula, on wheatberry toast

STEAK BURGERS

Served with choice of one side: french fries, seasoned home fries, fresh fruit, or dressed greens

CAPRESE BURGER

Roasted tomatoes, roasted artichoke, asiago, mozzarella, balsamic glaze, arugula on toasted brioche bun

HICKORY BACON CHEDDAR BURGER

Angus brisket & short rib burger topped with bacon bits, cheddar cheese, arugula, tomato, pickles on a brioche bun

BIG AHI TUNA BURGER

Pepper crusted Ahi tuna, chipotle aioli, arugula, tomato, avocado, on toasted brioche bun

THE CLASSIC CHEESEBURGER

Grilled to perfection with lettuce and tomato on toasted brioche bun

VEGGIE & GRAIN BURGER 🌱

Grains & legum burger, avocado, arugula, tomatoes, chipotle aioli, on toasted brioche bun

SIDES

SINGLE FRENCH TOAST OR PANCAKE

FRENCH FRIES OR HOMEFRIES

TWO EGGS

BOWL OF FRUIT

BACON OR SAUSAGE LINKS (3)

CITY HAM

BISCUIT & GRAVY

CORN BEEF HASH

TOAST (WHITE OR WHEAT) OR BISCUIT

BLUEBERRY MUFFIN

CHICKEN SAUSAGE

YELLOW GRITS

DRESSED GREENS

DRINKS

FRESHLY BREWED ICED TEA

Sweet or Unsweet

SOFT DRINKS

Free Refill

WHOLE MILK

CHOCOLATE MILK

FRESH SQUEEZED ORANGE JUICE

APPLE JUICE

TOMATO JUICE

CRANBERRY JUICE

GREEN TEA

COLUMBIA ROAST

Regular or Decaf

LATTE

Add Mocha, Vanilla, Hazelnut

ESPRESSO

DOUBLE ESPRESSO

AMERICANO

CAPPUCCINO

Add Kahlúa or Baileys

SPARKLING BOTTLED WATER



Vegetarian



Spicy

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Pay Cash and save 3.85%