



FRENCH BEIGNETS

10 "Café Du Monde" style beignets, served with sweet and spicy raspberry sauce and sprinkled with powdered sugar 9.34

LIGHTEN UP

KETO BREAKFAST

Gluten friendly pancake or waffle, with 2 eggs, and bacon, sausage or fresh fruit 16.62

YOGURT PARFAIT 

Roasted granola, blueberries, strawberries, triple-berry compote and vanilla greek yogurt served with a grilled blueberry muffin 13.58

ARTISAN BREAKFAST

Grilled blueberry muffin and two eggs served with bacon or sausage and cup of fruit 14.59

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 16.62

SMOKED PASTRAMI SALMON

Cold pastrami-style smoked salmon, smashed avocado and tomato, served on a toasted crossiant 18.29

HOLY CRAB!!

Crab cakes, fried green tomato, over toasted croissant 18.70

HOME HASH

In house cured corned beef hash, grilled onions, peppers, over English muffin 17.66

FLORENTINE 

Roasted peppers, mushrooms, tomato and spinach on English muffin 15.79

SHRIMP & GRITS

CLASSIC

Grilled Shrimp over creamy stone ground grits, green peppers, onions, bacon, smoked sausage & tomato gravy 18.99

NEW ORLEANS

Shrimp, smoked sausage, bacon, onions, peppers, finished with our seafood cream sauce and parmesan cheese over homemade grits 18.32

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 13.79
Chicken Sausage +2.00

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 18.59

FULLY WORTH THE CALORIES

*Served with Maple Syrup. Add two eggs +2.60
Bacon, Ham or sausage +3.00 | Chicken Sausage +3.64*

CRÈME BRÛLÉE FRENCH TOAST

Two slices of french toast, berry compote, crème anglaise, chantilly cream and fresh berries 15.99

SALTED CARAMEL BANANA STUFFED FRENCH TOAST

Two slices of french toast stuffed with banana, crème anglaise with salted caramel sauce 15.99

COOKIE DOUGH STUFFED FRENCH TOAST

Chocolate chip cookie dough stuffed in french toast topped with vanilla anglaise, chocolate chips 15.58

LEMON BLUEBERRY GOAT CHEESE

Two pancakes filled with blueberries and goat cheese, topped with lemon zest, whipped cream 15.99

CROISSANT FRENCH TOAST

Croissant french toast topped with crème anglaise & fresh berries 15.59

MIMOSA'S ORANGE CREAM WAFFLE

Belgian waffle topped with Mimosas's signature orange crème anglaise, fresh berries & whipped cream 16.79

SIGNATURE BREAKFAST

CRAB & AVOCADO TOAST

Lump crab meat, fresh smashed avocado, scrambled eggs, tomato, arugula, crème fraise atop wheatberry toast 17.99

FRIED LOBSTER & WAFFLES

Fried lobster tail, Applewood-smoked bacon, candied pecans, drizzled with hot honey butter 22.79

CHICKEN & WAFFLES

Hand breaded chicken breast over Belgian waffles, hot honey butter, Applewood-smoked bacon, and crème fraise 17.29

DOUBLE TROUBLE

Two eggs any style, two strips of bacon, two sausage links, two pancakes or two slices of French toast 15.78

SOUTHERN CHICKEN BISCUIT

Hand breaded chicken, pimento cheese, fried green tomato, Applewood-smoked bacon on a fluffy biscuit with a side of sausage gravy 15.99

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 15.29

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 20.79

TUSCAN SCRAM-BLETTE

Eggs scrambled, bacon, spinach, onions and tomatoes. Topped with avocado and jack cheddar. Served with salsa 15.78

BACON AVOCADO OMELETTE

Hickory smoked bacon, spinach, tomato, jack cheddar and diced avocado 15.99

SPINACH & FETA OMELETTE 

Fresh spinach, fresh tomatoes, Kalamata olives & feta cheese 15.79

LOBSTER ME! OMELETTE

Lobster & shrimp, fresh basil, onion, roasted tomato, asiago and mozzarella cheese, topped with brown butter hollandaise and microgreens 19.87

CAPRESE OMELETTE 

Roasted tomatoes, roasted artichoke, fresh basil, asiago, mozzarella cheese, and balsamic glaze 16.89

LET ME DO ME!

Start with a three egg omelette with your choice of American, Swiss, Cheddar or Feta cheese 12.00

Add for only 99¢ each:

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 15.99

CORN BEEF HASH 



In-house cured corned beef, grilled red onions and peppers 16.99

TEXAS STEAK 

Diced 10oz Black Angus NY strip, black bean salsa, and shaved jalapeno 17.59

GYPSY

Black Oak ham, Applewood-smoked bacon, fresh ground sausage, green peppers, mushrooms, & onions 16.99

 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 9.34

FRESH SEARED TUNA

Served on a bed of coleslaw, with house-made cucumber Wasabi dressing 13.79

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 15.89

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 15.52

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 16.32

SALAD CREATION

BLUEBERRY SPINACH SALAD 🌱

Fresh baby spinach, onions, tomato, blueberries, goat cheese and pecans 13.79

Add Salmon +3.12 | Chicken +2.08 | Shrimp +3.12

SOUTHERN CHOP SALAD

Fresh mix greens, avocado, turkey, ham, bacon bites, red onions, tomatoes and egg 14.79

MEDITERRANEAN CHICKEN

Grilled chicken, mixed greens, spinach, feta cheese, tomatoes, onions, banana peppers, egg and oregano 14.99

CAESAR

Chopped romaine, Caesar dressing, croutons & parmesan 13.59

Add Chicken +2.08 | Shrimp +3.12

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 14.99

RUBEN MELT

In-house cured cornbeef, swiss cheese, sauerkraut, thousand island sauce on marble rye 15.99

GROWN-UP GRILLED CHEESE

Oven roasted turkey breast, tomato jam, mozzarella cheese, arugula, and tomato, on grilled wheatberry bread 16.72

BAJA CHICKEN OR SHRIMP TACOS

Soft tortillas, cheese, tomato, arugula, fresh avocado, onion and cilantro topped with , sour cream and salsa 15.59

FRIED GREEN TOMATO BLT

Hand-bread fried green tomato, pimento cheese, bacon, homemade tomato jam, arugula, on wheatberry toast 14.99

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 15.89

HICKORY BACON CHEDDAR BURGER

Angus brisket & short rib burger topped with bacon bits, cheddar cheese, arugula, tomato, pickles on a brioche bun 15.79

BIG AHI TUNA BURGER

Pepper crusted Ahi tuna, chipotle aioli, arugula, tomato, avocado, on toasted brioche bun 16.59

THE CLASSIC CHEESEBURGER

Grilled to perfection with lettuce and tomato on toasted brioche bun 13.99

VEGGIE & GRAIN BURGER 🌱

Grains & legum burger, avocado, arugula, tomatoes, chipotle aioli, on toasted brioche bun 15.77

SIDES

SINGLE FRENCH TOAST OR PANCAKE

3.99

FRENCH FRIES OR HOMEFRIES

3.99

TWO EGGS

3.99

BOWL OF FRUIT

4.99

BACON OR SAUSAGE LINKS (3)

5.29

CITY HAM

5.29

BISCUIT & GRAVY

5.99

CORN BEEF HASH

7.29

TOAST (WHITE OR WHEAT) OR BISCUIT

3.29

BLUEBERRY MUFFIN

5.29

CHICKEN SAUSAGE

6.59

YELLOW GRITS

3.29

DRESSED GREENS

4.99

DRINKS

FRESHLY BREWED ICED TEA

3.79

Sweet or Unsweet

SOFT DRINKS

3.59

Free Refill

WHOLE MILK

3.99

CHOCOLATE MILK

4.29

FRESH SQUEEZED ORANGE JUICE

7.29

APPLE JUICE

3.59

TOMATO JUICE

3.59

CRANBERRY JUICE

3.59

GREEN TEA

3.59

COLUMBIA ROAST

3.29

Regular or Decaf

LATTE

5.29

Add Mocha, Vanilla, Hazelnut

6.29

ESPRESSO

4.29

DOUBLE ESPRESSO

6.29

AMERICANO

4.29

CAPPUCCINO

6.29

Add Kahlúa or Baileys

5.29

SPARKLING BOTTLED WATER

5.00



Vegetarian



Spicy

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

Pay Cash and save 3.85%

DRINKS

MIMOSAS

CLASSIC MIMOSA

Champagne and fresh orange juice, garnished with orange wedge 11

TROPICAL MIMOSA

Mango nectar and champagne, garnished with an edible orchid flower 11

HAWAIIAN MIMOSA

Pineapple, Malibu Coconut Rum, champagne, garnished with a pineapple wedge 11

CHERRY BOMB MIMOSA

Grenadine, pineapple juice, champagne, garnished with a cherry 11

CLASSIC OR SEASONAL FLIGHT 35



SPECIALITY MIMOSAS

JUST PEACHY

Peach Schnapps, peach puree, peach nectar, champagne, garnished with a peach ring 11

PINA COLADA

Crème of coconut, pineapple juice, Malibu Coconut Rum, champagne, garnished with a pineapple wedge and cherry 11

ORANGE CREAMSICLE

Champagne, orange juice, triple sec and heavy cream, garnished with an orange wedge 11

STRAWBERRY PINEAPPLE

Strawberry puree, pineapple juice, Malibu Coconut Rum, champagne, garnished with a pineapple wedge 11

BLACKBERRY MINT

Blackberry puree, mint leaves, champagne, garnished with fresh mint sprig 11

RASBERRY LIMONCELLO

Limoncello liqueur, raspberry puree, champagne, garnished with fresh mint spring and frozen raspberries 11

LAVENDER LEMONADE

Lemonade, lavender simple syrup, champagne, garnished with lemon wedge and lavender 11

MOJITOS

CLASSIC MOJITO

Muddled fresh mint leaves with simple syrup, Bacardi Rum, and lime juice. Topped with club soda, garnished with a lime wheel and fresh mint sprig 12

BLUEBERRY MOJITO

Muddled fresh mint leaves with fresh blueberries, simple syrup, Bacardi Rum and lime juice. Topped with soda water, garnished with blueberries and a fresh mint sprig 12

STRAWBERRY MOJITO

Muddled fresh mint leaves with fresh strawberries, simple syrup, Bacardi Rum, and lime juice. Topped with soda water, garnished with fresh strawberries and a fresh mint sprig 12

PINEAPPLE MINT MOJITO

Muddled fresh mint leaves with fresh pineapple, simple syrup, Bacardi Rum, and lime juice. Topped with soda water, garnished with a pineapple wedge and a fresh mint sprig 12

RASPBERRY MOJITO

Muddled fresh mint leaves with fresh raspberries, simple syrup, Bacardi Rum, lime juice and Chambord. Topped with soda water, garnished with a pineapple wedge and a fresh mint sprig 12

MOSCOW MULES

CLASSIC MOSCOW MULE

Vodka, lime juice, topped with ginger beer and garnished with a lime wheel and a mint sprig 12

STRAWBERRY MOSCOW MULE

Pinnacle Strawberry Vodka, lime juice, muddled strawberries, topped with ginger beer and garnished with a strawberry and a lime wheel 12

ORANGE MULE

Orange Vodka, lime juice, topped with ginger beer and garnished with an orange wheel 12



BLOODY MARY

HOUSE BLOODY MARY

Vodka and bloody mary mix garnished with a bacon salt rim, celery stick, candied bacon and a skewer 14
Spicy mary also available



REFRESHING SIPS

BAY BREEZE

Vodka, cranberry juice and pineapple juice, garnished with a lime wheel and edible orchid flower 13

LONG ISLAND ICED TEA

House vodka, Bacardi Rum, Lunazul Tequila, Tangueray Gin, triple sec, sour mix, topped with coke, garnished with a lemon wheel 14

BAHAMA MAMA

Bacardi Rum and Malibu Coconut Rum, orange juice, cranberry juice, and a splash of grenadine. Topped with Myers's Dark Rum, garnished with an edible orchid flower, a pineapple wedge, and a cherry 14

TEQUILA SUNRISE

Lunazul Tequila and orange juice, topped with grenadine, garnished with a cherry and an orange slice 13

MALIBU SUNSET

Malibu Coconut Rum and pineapple juice. Topped with grenadine, garnished with a pineapple wedge, an edible orchid flower, and a cherry 13

BLUE HAWAIIAN

Malibu Coconut Rum, creme of coconut, blue curaçao, and pineapple juice. Garnished with a pineapple wedge and a cherry 13

ORANGE CRUSH

Smirnoff Orange Vodka, triple sec and orange juice. Topped with Sprite, garnished with an orange slice 13

BLUEBERRY-LEMON COCKTAIL

Blueberry puree, fresh lemon juice, and Malibu Coconut Rum. Topped with lemon-lime soda, garnished with blueberries and a lemon wheel 13

WATERMELON MINT MARGARITA

Lunazul Tequila, muddled mint, lime juice, triple sec and watermelon puree. Garnished with a lime wheel and a fresh mint sprig 13

WINE

PINOT GRIGIO | ROSÉ

PINOT NOIR | CHARDONNAY 6

BEER

MILLER LITE | BUD LIGHT 5

CORONA LIGHT 6

MARTINIS

LEMON-DROP LIMONCELLO MARTINI

Vodka, limoncello, lemon juice, simple syrup. Garnished with a sugar rim and a lemon wheel 12

BLUEBERRY LEMONADE MARTINI

Blueberry Lemonade Rum, sour mix, simple syrup and a splash of blueberry puree. Garnished with fresh blueberries 13

ESPRESSO MARTINI

Three Olives Espresso Vodka, Kaluha, Baliey's, espresso & simple syrup. Garnished with Coffee Beans 13

TIRAMISU MARTINI

Smirnoff Vanilla Vodka, chocolate, vanilla syrup, and heavy cream. Garnished with a cinnamon-sugar rim 13

CHOCOLATE COVERED STRAWBERRY MARTINI

Pinnacle strawberry vodka, crème de cacao, strawberry puree, heavy cream 14

FROZEN SIPS

PINA COLADA

Pina Colada mix, coconut rum, frozen garnished with pineapple and cherry 13

STRAWBERRY DAQUIRI

Strawberry puree, rum, frozen garnished with a strawberry 13

MARGARITA

Sour mix, tequila, lime juice, frozen garnished with lime wheel 13

MIAMI VICE

Strawberry puree, pina colada mix, rum, frozen garnished with strawberry and pineapple 13

FROSÉ

Sandria Mix & Rosé Wine 11

Optional Flavors: mango, strawberry, passion fruit, watermelon

RISE & SHINE

WHITE RUSSIAN

Absolut vodka and Kahlua, topped with heavy cream garnished with whipped cream and a cherry 13

COLD BREW IRISH COFFEE

Jameson Whiskey, Bailey's Irish cream, simple syrup and espresso. Garnished with whipped cream and a cherry 13

TOASTED ALMOND

Kahlua, Amaretto, and heavy cream. Garnished with whipped cream & a cherry 13

RED BULL

**CLASSIC | BLUEBERRY
SUGAR FREE | COCOBERRY** 3.50