

DECEMBER BRUNCH SPECIALS

Sweet Mimi's Holiday Affogato or Hot Cocoa, \$6.50

Dark roast coffee, a scoop of peppermint gelato, peppermint syrup, whipped cream & chocolate drizzle

TRUFFLED HOME-FRIES! \$15.00 FOR 2, \$7.50 FOR 1

Our delicious home-fries topped with cheddar, freshly grated Locatelli Romano cheese then drizzled with truffle oil

HUEVOS RANCHEROS, \$19.50

Two corn tortillas, homemade red beans, Habanero Jack, cheddar, Esposito's chorizo. Topped with two eggs how you like, served with home-fries and our homemade pico and guacamole. Customer favorite!

CANNOLI CREAM PANCAKES OR WAFFLE, \$18.95

Three of our buttermilk chocolate chip pancakes, layered with our homemade cannoli cream, finished with a dusting of bittersweet chocolate and whipped cream. Chopped pistachio garnish. Our holiday tradition!

PUMPKIN CRANBERRY BAKED FRENCH TOAST, \$18.95 **LAST DAY**

We start with our Brooklyn Challah, and combine it with a delicious pumpkin & Madagascar vanilla custard. We add fresh cranberries, Top it with homemade syrup & streusel then bake until golden. Topped with pumpkin spice gelato, then finished with cinnamon mascarpone whipped cream & our sugared cranberries. Festively delicious!

WINTER SCRAMBLE, \$18.95

Roasted cauliflower, Brussels sprouts, and blanched broccoli, fresh herbs and caramelized onions, soft scrambled with 3 farm fresh eggs and crispy bacon. A drizzle of balsamic reduction, fresh shaved parmesan and basil to finish.

MEDITERRANEAN OMELETTE, \$18.95

Our farm fresh 3 egg omelette featuring sun-dried tomatoes, fresh spinach, Parilo's locally made Italian sausage, caramelized shallot and crumbled soft gorgonzola. Fresh basil to garnish. Grilled ciabatta.

CROQUE MADAME PLATTER, \$19.95

We start with our Brooklyn Challah, grill it & top it with Tuscan Ham, Imported Swiss cheese and a bit of béchamel. Topped with two eggs over medium, served open-faced. Platter is finished with roasted asparagus & home-fries.

A holiday tradition and customer favorite!

PLEASE VISIT OUR BAKERY! ALL HOMEMADE ON SITE & FABULOUS

Please follow up on IG: @sweetmimiscafe & FB: sweetmimiscafe



DECEMBER LUNCH MENU

All sandwiches come with fresh arugula salad, gently tossed with homemade poppyseed dressing or homemade soup

WINTER SALAD, \$15.95

Arugula, crispy bacon, broccoli florets, roasted cauliflower & Brussels. Dried cranberries to finish. Balsamic vinaigrette & a slice of grilled ciabatta.

AVOCADO SMASH, (V) \$16.75

Rockhill 8-grain toast, sliced ripened avocados, topped with chia seeds, diced tomatoes, a sprinkle of Kosher salt and XVOO.

Add an egg over easy, \$2.00

WINTER GRILLED CHEESE, \$16.95

Creamy brie, raspberry jam, crispy prosciutto, arugula

HAM & CHEESE CROISSANT, \$15.95

Delicious Tuscan ham, imported Gruyere, arugula and fig jam on our grilled croissant.

CLASSIC BLTA, \$16.95

Sourdough lightly toasted then stacked with our delicious hardwood smoked bacon, fresh avocado, sliced tomatoes, Boston Bibb lettuce and Our own garlic aioli. Cafe's best seller!

Add one egg over medium, \$2.00

QUICHE of the day, \$14.95

A tasty combination of flavors featuring our herbed goat cheese, roasted asparagus, cherry tomatoes & spinach.

Baked in our rich herb custard. Served with arugula salad.

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