



HAPPY EASTER BRUNCH MENU

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

Specialty Toasted Marshmallow Hot Cocoa!, \$7.00

Our delicious creamy hot cocoa with toasted marshmallow syrup, homemade marshmallow slightly torched to garnish.

FIRST OF SPRING OMELETTE, \$18.25

Roasted asparagus, fresh spinach, & spring onion finished with a spring herb whipped goat cheese. Spring scallions to garnish. Served with a grilled buttered croissant.

HAM & SCALLION PANCAKES & EGGS, \$18.95

Sweet meets savory in this customer favorite dish. Two oversized fluffy buttermilk pancakes filled with delicious Tuscan ham & fresh scallions Topped with 2 eggs over easy with a garnish of fresh scallions.

SPRING SCRAMBLE, \$18.95

First of the season, roasted zucchini & squash with fresh thyme, caramelized red onion, and crispy bacon, soft scrambled with 3 local eggs. Finished with rainbow cherry tomatoes. Balsamic drizzle, fresh parmesan & basil. Choice of toast.

COCONUT CREAM PIE PANCAKES, \$18.95

Two oversized buttermilk pancakes with flaked sweet coconut, layered with our homemade coconut pastry cream. Sweetened coconut to garnish with coconut mascarpone whipped cream on the side. Decadent!

Also delicious with a sliced banana on top! \$2.75

CROQUE MADAME PLATTER, \$19.95

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

SPRING BERRY BAKED FRENCH TOAST, \$18.95

The freshest blueberries, raspberries & blackberries & strawberries, tossed with our Brooklyn Challah & our pure vanilla sweet custard. Topped with homemade syrup & streusel then baked until golden. Topped with Saratoga vanilla gelato & a melange of fresh berries on top! Homemade strawberry mascarpone whipped cream to finish Homemade strawberry sauce.

SALMON CAKES, \$20.50

Herb roasted Faroe Island salmon, flaked then tossed with a bit of lemon, dill, red onion and herbs. Served on a bed of sautéed garlic spinach. Two poached eggs to top it off. Harissa remoulade on the side. Picked red onion to garnish.

**Please follow up on IG: @sweetmimiscafe & FB: sweetmimiscafe
& share your favorite Sweet Mimi's photos!**