

MARCH BRUNCH MENU

Warm up with one of our delicious hot drinks to start 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.

End of WINTER SCRAMBLE, \$18.95 **final week**

Roasted organic sweet potatoes, blanched broccoli, fresh herbs and caramelized onions and curly kale all soft scrambled with 3 farm fresh eggs and crispy bacon. A drizzle of balsamic reduction, fresh shaved parmesan and basil to finish.

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.

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

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All sandwiches come with a cup of homemade soup or arugula salad

SPRINGTIME SALMON SALAD, \$18.95

Faroe Island Salmon, roasted with fresh herbs and lemon. Served on a bed of kale with roasted asparagus, slivered red onion, grapefruit segments and sliced avocado. Grilled ciabatta on the side.

AVOCADO SMASH, (V) \$16.95

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

ROASTED SALMON BLTA, \$18.95

Fresh Maine salmon roasted with fresh herbs. Served on our grilled rosemary ciabatta, applewood smoked bacon, Boston hydro-bibs lettuce & sliced tomato & avocado. Finished with garlic aioli. Great combination.

TUNA MELT, \$15.95

Our own tuna salad made with a bit of mayo, diced celery and sweet relish. Served open face on a toasted English Muffin with sliced tomatoes and American cheese, slivered red onion.

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

PLEASE VISIT OUR BAKERY! ALL HOMEMADE ON SITE & FABULOUS

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