



SWEET MIMI'S
cafe & bakery

APRIL BRUNCH MENU

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

CARAMEL HEATH BAR COCOA or AFFOGATO, \$7.00

A shot of caramel syrup, whipped cream, drizzle of homemade caramel, sprinkle of crushed heath bars.

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.

SWEET MIMI'S "WESTERN" OMELETTE, \$18.50

Delicious ham, diced and sautéed with Spanish onion, trim-color peppers and finished with habanero jack and cheddar.

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.

COOKIES & CREAM PANCAKES OR WAFFLE, \$18.95

TWO oversized buttermilk pancakes with OREO crumbs filling, layered with our homemade OREO mascarpone. Finished with a dusting of "OREO" crumble.. Whipped cream on the side. Decadent!

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.

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

APRIL LUNCH MENU

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

SPRINGTIME SALMON SALAD, \$18.95

Homemade salmon cakes grilled and served on a bed of arugula with roasted asparagus, slivered red onion, grapefruit segments and sliced avocado. Grilled ciabatta on the side.

AVOCADO SMASH, (V) \$16.9

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.

TUSCAN HAM & CHEDDAR MELT, \$16.95

Freshly sliced ham, X-TRA sharp Vermont Cheddar with arugula and honey mustard all pressed on rosemary ciabatta. Add sautéed mushrooms and caramelized onions, \$1.50

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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