

LUNCH + DINNER

Upgrade *your*

BREAD BASKET

Six Carrot Raisin Nut Madeleines (130 Cal)
Carrot Raisin Nut Loaf (220 Cal)

APPETIZERS



TRIO OF APPETIZERS*

Trio of Hand-Breaded Chicken Tenders, Black and Bleu Quesadilla and Spinach Artichoke Dip with sliced bread. (985 Cal)

BROCHETTE TRIO*

Skewers of grilled spicy peanut chicken, teriyaki shrimp, and ground beef with red wine sauce, served over a bed of baby greens and tomatoes. (660 Cal)

BLACK AND BLEU QUESADILLA

Blackened roasted chicken, bacon, monterey jack, bleu cheese, tomato and green onion in a flour tortilla. Served with coleslaw, bleu cheese dressing and salsa. (1490 Cal)

HAND-BREADED CHICKEN TENDERS

Made from scratch crispy chicken tenders with ranch and buffalo dipping sauces. (770 Cal)

BAKED BRIE

Lightly melted brie cheese with apple-cranberry relish and walnuts, with sliced bread. (690 Cal)

SPINACH ARTICHOKE DIP

Deliciously rich, perfectly creamy and cheesy with spinach and artichokes baked to perfection. Served with sliced bread. Everyone's favorite! (670 Cal)



CHICKEN WINGS

A dozen crispy traditional chicken wings tossed with classic Buffalo or Mango-Habañero sauce. (960-1340 Cal)

SANDWICH TRIO

Choose a Cup of SOUP or Petite SALAD

French Onion Soup (230 Cal)
Tomato Basil Soup (240 Cal)
Corn Chowder (200 Cal)
Petite Caesar Salad (220 Cal)
Petite House Salad with red wine shallot vinaigrette dressing (190 Cal)

Choose a SANDWICH

served with french fries

TURKEY ROYALE

Half sandwich with diced roasted turkey and cranberry-walnut salad with lettuce, tomato and mayonnaise on toasted wheat bread. (550 Cal)

FIVE-WAY GRILLED CHEESE

Cheddar, monterey jack, mozzarella and swiss cheeses melted between parmesan sourdough. (340 Cal)

GRILLED CHICKEN CIABATTA

Half sandwich with grilled chicken, jack cheese, lettuce, tomato and mayonnaise on toasted ciabatta. (420 Cal)

TUNA & CHEDDAR MELT

Half sandwich with albacore tuna salad, melted cheddar and tomato on grilled garlic-parmesan sourdough. (730 Cal)

SOUPS

FRENCH ONION | BOWL

A savory broth with onions topped with crouton, swiss and parmesan cheese. (450 Cal)

TOMATO BASIL | BOWL

A creamy blend of vine-ripened tomatoes and fresh basil. (400 Cal)

CORN CHOWDER | BOWL

A hearty chowder of sweet cream, corn, potatoes, celery and onion. (340 Cal)

SALADS & QUICHE

Add a cup of soup for a little extra

BACON, BLEU CHEESE & WALNUT*

Crisp bacon, strawberries, dried cranberries, tomato, crumbled bleu cheese and mixed greens with balsamic dressing. (660 Cal) Add choice of protein: chicken breast \$, salmon \$, or shrimp skewers \$

MIMI'S CHOPPED COBB

Slow-roasted turkey, bacon, chopped egg, avocado, green onions, tomatoes and crumbled bleu cheese on lettuce with the dressing of your choice. (400-570 Cal)

CHICKEN & QUINOA MEDITERRANEAN

Pulled roasted chicken, tomatoes, cucumbers, artichoke hearts, onions, olives, feta cheese and quinoa blend on romaine lettuce tossed in red wine shallot vinaigrette. (460 Cal)

BERRY SPINACH SHRIMP & QUINOA

Two skewers of grilled shrimp, strawberries, blueberries, feta and quinoa blend on baby spinach tossed in fat-free raspberry vinaigrette. (260 Cal)



ASIAN CHICKEN

Roasted chicken, bell peppers, green onions, mandarin oranges and cilantro on shredded cabbage and romaine lettuce tossed with sesame dressing. Topped with fried wontons and sesame seeds. (520 Cal)



CITRUS SALMON*

Grilled salmon, tomatoes, strawberries, lemon, lime and orange wedges on baby greens with balsamic dressing. (570 Cal)

QUICHE LORRAINE

Housemade with hickory-smoked bacon, green onion, mozzarella and aged parmesan. Served with petite house salad. (700 Cal)

QUICHE FLORENTINE

Housemade with baby spinach, tomato, mozzarella, and aged parmesan. Served with petite house salad. (660 Cal)

SANDWICHES

Served with choice of french fries (130 Cal), petite house salad in red wine shallot vinaigrette (190 Cal), or petite Caesar salad (220 Cal).



FRENCH DIP

Sliced roast beef on ciabatta bread with a side of au jus. (580 Cal) Add bell peppers, caramelized onions, mushroom and mozzarella. (100 Cal)

CROQUE MONSIEUR

Smoked ham and swiss cheese served warm on toasted sourdough topped with creamy mornay sauce and melted parmesan. (840 Cal)

ROASTED TURKEY CLUB

Triple decker of slow-roasted turkey, bacon, lettuce, tomato and mayonnaise on toasted sourdough. (1040 Cal) Add avocado (70 Cal) for \$



TURKEY PESTO CIABATTA

Slow-roasted turkey, bacon, mozzarella, avocado, tomato, baby greens, with balsamic dressing and basil pesto mayo on grilled ciabatta bread. (1030 Cal)

POT ROAST SANDWICH

Warm slow-cooked pot roast with ripe tomato, lettuce and mayonnaise on toasted ciabatta bread. (870-940 Cal)

BURGERS

Served with your choice of french fries (130 Cal), petite house salad (190 Cal) or petite Caesar salad (220 Cal). Substitute with a Veggie Patty (220 Cal) for no additional charge.



FRENCH QUARTER BURGER*

100% USDA premium beef patty, crisp bacon, swiss cheese, avocado, lettuce, tomato, red onion, pickles and thousand island dressing on grilled garlic-parmesan sourdough bread. (1280 Cal)

MUSHROOM & BRIE MELT*

100% USDA premium beef patty with sautéed mushrooms, caramelized onions, and melted brie on grilled sourdough. (890 Cal)

BRIOCHE CHEESEBURGER*

100% USDA premium beef patty with your choice of cheese, lettuce, tomatoes, red onions, pickles and thousand island dressing on a toasted brioche bun. (840-870 Cal)

ENTRÉES

Add a cup of soup, petite house salad, or petite Caesar salad for \$

TUSCAN STYLE GRILLED CHICKEN*

Grilled chicken, mashed potatoes, sautéed vegetables and artichoke hearts served in a savory sauce. (610 Cal)

CHICKEN POT PIE

Freshly baked with roasted chicken, peas, carrots, onions and potatoes folded into a creamy herb sauce. Topped with a flaky crust. (860 Cal)



ROASTED HALF CHICKEN

Slow-roasted with housemade herb butter. Served with choice of two sides. (600 Cal)

PARMESAN CRUSTED CHICKEN PASTA

Crispy hand breaded parmesan chicken breast with melted mozzarella and marinara sauce over linguine. (1290 Cal)



JAMBALAYA

Shrimp, chicken and andouille sausage, bell peppers and onions in a spicy tomato sauce. Served over your choice of penne pasta or long grain rice. (780-790 Cal)

NEW YORK STRIP STEAK*

10 oz. USDA Choice New York Strip dry-aged 28 days, blackened or grilled. Housemade herb butter available upon request. Served with choice of two sides. (750 Cal)

SLOW-ROASTED TURKEY

Slow-roasted turkey with gravy, cornbread stuffing and orange-apple cranberry relish. Served with choice of two sides. (700 Cal)

ADD-ONS

PETITE HOUSE SALAD

Tossed in red wine shallot vinaigrette dressing. (190 Cal)

PETITE CAESAR SALAD (220 Cal)

FRENCH ONION SOUP | CUP (230 Cal)

TOMATO BASIL SOUP | CUP (240 Cal)

CORN CHOWDER | CUP (200 Cal)

2 SHRIMP SKEWERS* (100 Cal)

TWO STRIPS OF BACON (100 Cal)

AVOCADO (70 Cal)

MIXED FRUIT (30 Cal)

CROISSANT (360 Cal)

MUFFIN (520-860 Cal)

CARROT RAISIN NUT LOAF (820 Cal)

SIDES

French Fries (130 Cal)

Mashed Potatoes (130 Cal)

Au Gratin Potatoes (490 Cal)

Long Grain Rice (300 Cal)

Broccoli (110 Cal)

Green Beans (120 Cal)

Garlic Spinach (70 Cal)

Quinoa, Farro & Brown Rice Medley (140 Cal)



RIBEYE STEAK*

28-day aged, 10 oz. USDA Choice ribeye steak. Housemade herb butter available upon request, your choice blackened or grilled. Served with choice of two sides. (890 Cal) Add sautéed onions (170 Cal) or sautéed mushrooms (180 Cal) to your steak.

POT ROAST DINNER

Slowly braised and simmered in red wine shallot gravy. Served with choice of two sides. (460 Cal)



FRENCH POT ROAST

Slowly braised and simmered with carrots, mushrooms and onions. Served on a bed of mashed potatoes. (870 Cal)

Pairs well with **MIMI'S HOUSE RED WINE**

MIMI'S MEATLOAF

Our own traditional recipe topped with a red wine shallot sauce. Served with choice of two sides. (450 Cal)

BEER BATTERED FISH & CHIPS

Hand-battered cod filets with french fries, coleslaw and tartar sauce. (1180 Cal)

COASTAL SHRIMP PASTA

Sautéed shrimp, grape tomatoes, broccoli, and linguine tossed in lemongarlic sauce with white wine reduction. (1030 Cal)



HIBACHI SALMON*

Grilled and topped with a sweet honey glaze. Served with sautéed vegetables and long grain rice. (920 Cal)

Pairs well with **MIMI'S HOUSE WHITE WINE**

GRILLED ATLANTIC SALMON*

Blackened or grilled. Served with choice of two sides. (320 Cal)

CHICKEN CHEDDAR MAC

Roasted chicken, crumbled bacon with penne in a rich cheddar sauce baked under a parmesan crust. (1390 Cal)

Desserts



BREAD PUDDING

Made from scratch bread pudding with raisins topped with whiskey sauce and whipped cream. (1060 Cal)

MOLTEN LAVA CAKE

Warm molten chocolate cake with vanilla ice cream and a strawberry. (510 Cal)

LEMON LAYER CAKE

Meyer lemon cake with zesty custard, frosting and whipped cream. (690 Cal)



CRÈME BRÛLÉE

A decadent and creamy custard topped with caramelized sugar. (390 Cal)

CARAMEL FLAN

Rich and silky flan topped with caramel sauce. (490 Cal)

CARAMEL APPLE PIE

Warm, buttery caramel and toffee-studded custard with fresh Granny Smith apples in our melt-in-your-mouth shortbread crust. Served with a scoop of vanilla ice cream. (500 Cal)

All Day BREAKFAST

GRAND BREAKFAST

Served with two eggs* (160 Cal) any style and your choice of pork sausage (530 Cal), turkey sausage (300 Cal), hickory-smoked bacon (370 Cal), or hickory-smoked ham (910 Cal). Substitute your protein choice with slow-cooked corned beef hash (420 Cal) \$



PAIN PERDU WITH MIXED BERRIES

Stuffed brioche french toast filled with orange marmalade and cream cheese blend, then topped with fresh berries and strawberry purée. (1150 Cal)

MALTED WAFFLES

Buttermilk-malt waffles with whipped margarine and maple syrup. (420 Cal) Add mixed berries for \$

BRIOCHE FRENCH TOAST

French toast dusted with powdered sugar with whipped margarine and maple syrup. (590 Cal)

CINNAMON ROLL FRENCH TOAST

Cinnamon roll french toast with powdered sugar, cinnamon and nutmeg. (720 Cal)



BUTTERMILK GRIDDLECAKES

Four buttermilk griddlecakes with whipped margarine and maple syrup. (860 Cal) Add mixed berries for \$

QUICHE & CRÊPES

QUICHE LORRAINE

Housemade with hickory-smoked bacon, green onion, mozzarella, and aged parmesan. Served with roasted potatoes. (700 Cal)

QUICHE FLORENTINE

Housemade with baby spinach, tomato, mozzarella, and aged parmesan. Served with roasted potatoes. (660 Cal)

HAM & SWISS CRÊPES

Thick-cut ham and melted swiss cheese topped with a creamy mornay cheese sauce. Served with roasted potatoes. (710 Cal)

ADD-ONS

SWEET MUFFIN (520-860 Cal)

CROISSANT (360 Cal)

MIXED BERRIES (40 Cal)

CINNAMON ROLL (603 Cal)

CARROT RAISIN NUT LOAF (820 Cal)

SAVORY

ROASTED POTATOES (150 Cal)

PEPPERS & ONIONS ADDED TO ROASTED POTATOES (150 Cal)

AVOCADO (70 Cal)

CHEESE (60-80 Cal)

FOUR STRIPS OF BACON (200 Cal)

THE CLASSICS



FRIED CHICKEN & WAFFLES

Crispy hand-breaded chicken and two malted waffles with maple syrup. (1300 Cal)

STEAK & EGGS*

28-day aged 10 oz. USDA Choice New York Strip. Housemade herb butter available upon request. Served with roasted potatoes and two eggs. (1090 Cal)

FARMHOUSE BREAKFAST TACOS

Hickory-smoked bacon, sausage, scrambled eggs, roasted potatoes, cheddar cheese, jalapeño, tomato, onion and cilantro in flour tortillas. Served with salsa. (1140 Cal) Add avocado for \$

BREAKFAST BURRITO

Flour tortilla stuffed with braised beef, melted jack and cheddar cheese, scrambled eggs, avocado, tomato, jalapeño, green onion and cilantro. Topped with spicy chipotle sauce and served with roasted potatoes. (1450 Cal)



EGGS & BACON CROISSANT SANDWICH*

Bacon, two fried eggs, sliced tomatoes, melted cheddar and mayonnaise on a flaky croissant. Served with sliced tomatoes. (910 Cal) Substitute seasonal fruit for \$\$

BROWN SUGAR OATMEAL

Rolled oats sprinkled with brown sugar and cranberries, served with milk. (380 Cal) Add mixed berries for

TWO-EGG PLATTERS

Two eggs* (160 Cal) served any style, with your choice of protein (300-910 Cal), roasted potatoes (150 Cal) and toast (130-400 Cal) or a muffin (520-860 Cal). Substitute a croissant (360 Cal) for \$

CORNED BEEF HASH & EGGS*

(580 Cal)

BACON & EGGS*

(530 Cal)

PORK SAUSAGE & EGGS*

(690 Cal)

TURKEY SAUSAGE & EGGS*

(460 Cal)

HAM & EGGS*

(1070 Cal)

EGGS BENEDICT

3-Course MENU

THREE COURSES

SERVED FROM 11:00AM TO CLOSE

Starter

choose one:

PETITE HOUSE SALAD
Tossed in red wine shallot vinaigrette dressing. (190 Cal)

PETITE CAESAR SALAD
Tossed in Caesar dressing with croutons and parmesan. (220 Cal)

CUP OF SOUP
Tomato Basil, Corn Chowder or French Onion. (190 Cal)

Add an Appetizer

choose one:

SPINACH ARTICHOKE DIP
Creamy cheese dip with spinach and artichokes baked to perfection. Served with sliced bread. (670 Cal)

BAKED BRIE
Lightly melted brie cheese with apple-cranberry relish and walnuts, with sliced bread. (690 Cal)

Main Course

choose one:

POT ROAST DINNER
Slowly braised and simmered in red wine shallot gravy, with choice of two sides. (460 Cal)

PARMESAN CRUSTED CHICKEN
Crispy parmesan chicken breast, melted mozzarella and marinara sauce over linguine. (1290 Cal)

GRILLED ATLANTIC SALMON
Blackened or grilled. Served with choice of two sides. (320 Cal)

SLOW-ROASTED TURKEY
Slow-roasted turkey with gravy, cornbread stuffing and orange-apple cranberry relish. Served with choice of two sides. (700 Cal)

TUSCAN-STYLE GRILLED CHICKEN
Grilled chicken, mashed potatoes, sautéed vegetables and artichoke hearts served in a savory sauce. (610 Cal)

JAMBALAYA
Shrimp, chicken, andouille sausage, bell pepper and onion in jambalaya sauce over penne or long grain rice. (780-790 Cal)

FRENCH POT ROAST
Slowly braised and simmered with carrots, mushrooms and onions. Served on a bed of mashed potatoes. (870 Cal)

Dessert

choose one:

BREAD PUDDING Made from scratch bread pudding with raisins topped with whiskey sauce and whipped cream. (1060 Cal)

MOLTEN LAVA CAKE Warm molten chocolate cake with vanilla ice cream and a strawberry. (510 Cal)



DRINKS



COCKTAILS

SKINNY MARGARITA
Tequila, salt rim and a lime wedge. (130 Cal)

PATRÓN MARGARITA
Patrón Silver Tequila, Patrón Citrónge, salt rim and a lime wedge. (150 Cal)

WILDBERRY DAIQUIRI
Rum, wildberries and fresh lime. (280 Cal)

MIMI'S SANGARITA
Tequila, sangria, orange liqueur and a salt rim. (300 Cal)

GRAND MARNIER MARGARITA
Tequila, Grand Marnier, salt rim and a lime wedge. (290 Cal)

FRENCH 75
A Champagne split, gin, simple syrup and fresh lemon. (310 Cal)

SPIKED STRAWBERRY LEMONADE
Vodka and strawberry lemonade. (200 Cal)

FRENCH MULE
Courvoisier, ginger ale, simple syrup and fresh lime. (210 Cal)

LONG ISLAND ICED TEA
Vodka, gin, tequila, rum, orange liqueur and Coke. (240 Cal)

MIMI'S MARY
Vodka, chili-lime spice rim, olive, celery and lime wedge. (150 Cal)

SPICY MARY
Spicy vodka, chili-lime spice rim, olive, celery and lime wedge. (150 Cal)

WHITE RUSSIAN
Vodka, coffee liqueur and cream. (160 Cal)

IRISH COFFEE
Hot coffee and Irish whiskey topped with whipped cream. (80 Cal)



MIMOSAS

MIMI-MOSA
A champagne split and orange juice with a tangerine burst. (220 Cal)

SPARKLING MIMOSA FLIGHT
Three of our favorite flavors: White Peach, Triple Berry and Mango. (810 Cal)

CHAMPAGNE SPLIT (270 Cal)

MANGO MIMOSA
A champagne split and orange juice with mango. (270 Cal)

WHITE PEACH MIMOSA
A champagne split and orange juice with the classic Bellini flavor of white peach. (270 Cal)

TRIPLE BERRY MIMOSA
A champagne split and orange juice with strawberry, blueberry and blackberry. (270 Cal)



MARTINIS

APPLE MARTINI (300 Cal)
COSMOPOLITAN (180 Cal)
ESPRESSO MARTINI (170 Cal)
CHOCOLATE MARTINI (230 Cal)

WINE

WHITE WINE (150 Cal)
Chardonnay, Louis Jadot
Sauvignon Blanc, Kunde
Chardonnay, Rodney Strong
Rosé
Riesling, Chateau Ste. Michelle
Moscato, Seven Daughters
White Zinfandel
Pinot Grigio, Ecco Domani
House White

RED WINE (150-160 Cal)
Cabernet Sauvignon, L'ayer Cake
Malbec, L'ayer Cake
Pinot Noir, HobNob
Cabernet, Josh Cellars
Red Blend, Apothic
Merlot, (Noble Vines) 181
Red Sangria, Yellow Tail
House Red

Bottled BEER

(100-180 Cal)
Heineken
Stella Artois
Corona
Corona Light
Samuel Adams

Budweiser
Bud Light
Coors Light
Miller Lite
Newcastle



COFFEE BAR

ICED COFFEE
PEANUT BUTTER MOCHA
(380-480 Cal)
WILD BERRY LATTE
(385-420 Cal)
HONEY PEACH LATTE
(385-460 Cal)

HOT OR ICED
MOCHA LATTE (380 Cal)
CAPPUCCINO (130 Cal)
CARAMEL MACCHIATO
(380-485 Cal)

HOT COFFEE
FRENCH ROAST COFFEE
(0 Cal)
CAFÉ LATTE (150 Cal)
CAFÉ AU LAIT (80 Cal)
ESPRESSO (0 Cal)

SOFT DRINKS

LEMONADE
STRAWBERRY LEMONADE
(160 Cal)
TRIPLE BERRY LEMONADE
(390 Cal)
LEMONADE (120 Cal)
ARNOLD PALMER (60 Cal)

HOT TEA & HOT CHOCOLATE
HOT TEA Earl Grey, Green or Chamomile (0 Cal)
HOT CHOCOLATE (180 Cal)

ICED TEA
FRESH BREWED ICED TEA
(0 Cal)
TRIPLE BERRY ICED TEA
(270 Cal)
MANGO ICED TEA (300 Cal)
WHITE PEACH ICED TEA
(300 Cal)

SODA
COKE (120 Cal)
DIET COKE (0 Cal)
SPRITE (120 Cal)
DR PEPPER (150 Cal)

JUICE
ORANGE (200 Cal)
GRAPEFRUIT (180 Cal)
APPLE (200 Cal)
TOMATO (80 Cal)
CRANBERRY (250 Cal)

*THESE ITEMS ARE COOKED TO ORDER AND MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request.

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