



Our MI.Mosa menu features local, fresh Michigan products, where prohibition and arts, meet culinary imagination. We've hired culinary students and restaurant professionals who are looking to expose their true identity in the kitchen. Each of our unique dishes has a story.

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MI.MORNINGS

3 BUTTERMILK PANCAKES | 12 V GFA

Served w/ Salted Caramel Butter, Powdered Sugar
Additional Items | .75 ea. : Blueberries, Strawberries, Bananas, Chocolate Chips, or Pecans

FRENCH TOAST OR WAFFLES V GFA

-PLAIN | 11 * Hot Syrup 4 oz. | 1.50

Served w/ Powdered Sugar & Salted Caramel Butter

-CHOCOLATE CHIP | 12.50 with Whipped Cream, Powdered Sugar

-BANANAS FOSTER | 14.50 Bananas, Candied Pecans, Powdered Sugar, Fosters Sauce

-BERRY | 14.50 Berries, Berry Compote, Powdered Sugar, Cream Cheese Frosting

AVOCADO TOAST | 13 V GFA

Avocado Spread, Goat Cheese, Arugula, Balsamic Reduction on Multigrain Toast. Add two Eggs any style + | 4

BREAKFAST QUESADILLA | 15 V

Scrambled Eggs, Cheddar, Pepper Jack, Onions, Peppers, & Sriracha Aioli. Served w/ Pico & Sour Cream Bacon | 4
Pork Belly | 9 Chorizo | 5 Dearborn Ham | 4
Chicken Sausage | 4 Pork Sausage | 3 Steak | 10

BREAKFAST TACOS (3) | 15 GF

Choose Between Ground Lamb or Chorizo. Scrambled Eggs, Pepper Jack, & Sriracha Aioli on Corn Tortillas. Served w/ Sour Cream & Pico

BREAKFAST BOWL | 16 GFA

Rosemary Potatoes, Peppers, Spinach & Onions. Topped w/ two Eggs Over Easy, Pepper Jack, & Horseradish Cream Sauce
Lamb | 5 Chorizo | 5 Short Rib | 13 Salmon | 11 Steak | 10
Spicy Shrimp | 7 Chicken Sausage | 4 Pork Sausage | 3
Grilled Chicken | 6 Bacon | 4 Pork Belly | 9

EGGS BENEDICT | 13 GFA

English Muffin, Dearborn Ham, Poached Eggs, & Hollandaise. Served w/ Rosemary Potatoes Veg | 1 Pork Belly | 9
Steak | 10 Salmon | 11

SHORT RIB BENEDICT | 19 GFA

Topped w/ Horseradish Hollandaise. Served w/ Rosemary Potatoes & Poached Eggs

CHICKEN & WAFFLE BENEDICT | 19

1/2 Waffle, Crispy Chicken Tenders, Poached Eggs, Hollandaise, & Bacon Crumble. Served w/ Rosemary Potatoes

MONTE CRISTO SAMMI | 18 GFA

Fried Egg, Bacon, Swiss Cheese, Housemade Berry Compote & Dearborn Ham on French Toast. Served w/ Fruit Cup

SIGNATURE STEAK & EGGS | 19 GFA

6 oz. Teriyaki Marinated Flank Steak & two Eggs any style. Served w/ Rosemary Potatoes

MI. 2 EGGS ANY STYLE | 14 GFA

Choice of: Chicken Sausage, Pork Sausage, Dearborn Ham, Bacon, or Pork Belly | +9 Served w/ Rosemary Potatoes & Multigrain Toast

MI. OMELET | 16 GFA Choose 4 Items:

Cheddar, Goat Cheese, Mozzarella, Swiss, Pepper Jack, Smoked Bacon, Artichokes, Dearborn Ham, Grilled Chicken, Chicken Sausage, Pork Sausage, Turkey, Steak, Chorizo, Pork Belly, Spinach, Tomatoes, Portobello Mushrooms, Peppers, Jalapeno, Onions, Avocados, Spicy Shrimp, Fresh Basil, Served w/ Rosemary Potatoes & Multigrain Toast

MI.APPETIZERS

MEATY CHEESY BOARD | 29

Goat Cheese, Young Manchengo, Smoked Gouda, Fresh Mozzarella, Prosciutto, Dearborn Ham, & Hard Salami. Orange Marmalade, Fresh Fruit, Dried Cherries, Candied Pecans, w/ Toasted Baguettes

GARLIC TRUFFLE FRIES | 12 V

Garlic, Truffle Oil, & Parmesan Cheese. Served w/ Rosemary Aioli

STEAK BITES | 18 GFA

Choice of: Cajun or Seasoned. 6oz Tenderloin Steak w/ Jack Daniels Zip Sauce & Garlic Parmesan Baguettes. Add Portobello Mushrooms or Onions | .75 ea.

SALMON BITES | 16

Hand Battered Fried Salmon served w/ Sriracha Aioli

LAMB SLIDERS (3) | 17 GFA

Ground Lamb, Sautéed Onions & Spinach, Goat Cheese & Sriracha Aioli

PORK BELLY SLIDERS (3) | 14 GFA

Grilled Pork Belly, Orange Marmalade & Sriracha Aioli

SHORT RIB SLIDERS (3) | 16

Grilled Onions, Pepper Jack, & Horseradish Cream Sauce

CRISPY CHICKEN TENDERS | 17

7 Crispy Tenders w/ your choice of: BBQ, Teriyaki, Sweet Chili, Honey Mustard, Ranch, or Franks Red Hot

BRUSSELS SPROUTS | 12 V GF

Roasted & Tossed in Sweet Chili Sauce

HOUSE MADE CHIPS | 13

Homemade Cheese Sauce, Bacon, & Pico

MI. NACHOS | 15 GF

Corn Tortilla Chips, Melted Cheddar Cheese, Pico, House Red Salsa, Sour Cream & Guacamole Ground Beef | 6
Chicken | 6 Steak | 10 Spicy Shrimp | 7 Salmon | 11

BRUSCHETTA | 12 GFA

Toasted Baguette, Basil, Tomato, Fresh Mozzarella & Balsamic Reduction

TACOS (3) | 15 GFA + 2 Shrimp Tacos

Choose any three: Fried Avocado, Spicy Shrimp, Chorizo, Chicken, Ground Beef or Steak. On Corn Tortillas w/ Melted Cheddar. Served w/ Pico, House Red Salsa Guacamole, Sour Cream & Cilantro Garnish

SIDES

2 EGGS | 4

BACON | 4

PORK BELLY | 9

HOT SYRUP | 1.50

PORK SAUSAGE | 3.5

SIDE OF HAM | 4

CHICKEN SAUSAGE | 3

ENGLISH MUFFIN | 2.5

SIDE PANCAKE | 4.25

SIDE SHORT RIB | 13

MULTIGRAIN TOAST (2 PIECES) | 3

GLUTEN FREE TOAST (2 PIECES) | 3

GARLIC ROSEMARY POTATOES | 4.75

LOADED ROSEMARY POTATOES | 6.50

(Bacon, Raw Onion, Cheddar Cheese, Sour Cream)

GFA -Gluten Free Available (\$1.50)
V- Vegetarian

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER. CONSUMING UNDERCOOKED MEATS OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS
COMPANY POLICY: ONCE MENU ITEMS ARE IN PROCESS THEY CANNOT BE CHANGED, CANCELED OR SENT BACK.

MI.SAMMIES

MI.UPGRADE

Rosemary Potatoes | +4 Garlic Truffle Fries | +5
Cajun Fries | +4 Side Salad | +6

BREAKFAST BURGER | 19 GFA

Char grilled Angus Beef, Swiss Cheese, Over Hard Egg, Bacon, Garlic Mayo, Arugula, Tomato Slice. Served w/ Homemade Chips

MI.MOSA BURGER | 18 GFA

Chargrilled Angus Beef, Pepper Jack, Pico, Avocado, & Sriracha Aioli. Served w/ Homemade Chips

TURKEY CLUB | 17 GFA

Focaccia Bread, Turkey, Bacon, Swiss Cheese, Avocado, & Honey Mustard. Served w/ Homemade Chips

ITALIAN FOCACCIA | 17 GFA

Focaccia Bread, Salami, Dearborn Ham, Peppers, Arugula, Peppered Jack & Italian Dressing. Served w/ Homemade Chips

VEGGIE FOCACCIA | 17 V GFA

Focaccia Bread, Portobello Mushrooms, Peppers, Artichoke, Cheddar Cheese, & Rosemary Aioli. Served w/ Homemade Chips

GRILLED CHICKEN SANDWICH | 18 GFA

Fresh Mozzarella, Tomato, Arugula, & Garlic Aioli, Brioche Bun. Served w/ Homemade Chips

MI.SALADS

Chicken | 6 Steak | 10 Spicy Shrimp | 7
Short Rib | 13 Pork Belly | 9 Atlantic Salmon | 11

FARMINGTON MARKET SALAD | 14 V GFA

Mixed Greens, Candied Pecans, Pears, Dried Cherries, & Bleu Cheese Crumble

MICHIGAN SALAD | 14 V GFA

Baby Spinach, Grape Tomatoes, Red Onions, Candied Pecans, Dried Cherries, Goat Cheese, & Balsamic Reduction

CAESAR | 13 GFA

Mixed Greens, Croutons, Fried Capers, Parmesan Cheese, & Crisp Prosciutto

COBB SALAD | 16 GFA

Mixed Greens, Grape Tomatoes, Red Onions, Bacon, Ham, Turkey, Egg, Avocado, & Bleu Cheese Crumble

SIDE SALAD | 8 V GFA

Mixed Greens, Grape Tomatoes, Red Onions, Dried Cherries, Croutons, & Cheddar Cheese

All Entree Salads Come with Toasted Baguettes

DRESSINGS AVAILABLE: Balsamic Vinaigrette, Bleu Cheese, Creamy Caesar, Honey Mustard, Italian, Ranch, Raspberry Vinaigrette

MI. FLAT BREADS

MARGHERITA | 17

Mozzarella Cheese, Tomato, Basil, Balsamic Reduction

BBQ CHICKEN | 18

Grilled Chicken, BBQ Sauce, Red Onions, Bleu Cheese Crumble, Mozzarella

CRISPY BUFFALO CHICKEN | 18

Buffalo Sauce, Mozzarella Cheese, Crispy Chicken, Red Onion, Ranch Drizzle

PROSCIUTTO ARUGULA | 18

Prosciutto, Arugula, Garlic Truffle Oil, Parmesan Cheese, Bleu Cheese, & Balsamic Reduction

BREAKFAST FLATBREAD | 19

Truffle Butter, Mozzarella, Pepperjack, Pork Sausage, Peppers, Bacon, topped with Scrambled Eggs.

MI. PLATES

Available all day Monday - Friday. Saturday after 3:00
Not Available Sunday

PASTA BOWL PENNE | 16

Tossed in your choice of: Alfredo or Marinara w/ Portobello Mushrooms, Tomatoes, & Artichokes
Chicken | 6 Steak | 10 Spicy Shrimp | 7 Salmon | 11

ATLANTIC SALMON | 25

8 oz Salmon Filet w/ Garlic Sesame Rice & Veg

GRILLED TERIYAKI FLANK STEAK | 25

12 oz Teriyaki Marinated Flank Steak w/ Rosemary Potatoes & Veg

TERIYAKI STIR FRY | 15

Peppers, Onions, Portobello Mushrooms, & Asparagus sauteed in Teriyaki Sauce over White Rice
Chicken | 6 Steak | 10 Spicy Shrimp | 7 Salmon | 11

TRUFFLE CHICKEN MARSALA | 25

Lightly breaded Chicken Breast w/ Marsala Sauce & Portobello Mushroom. Served w/ Garlic Mashed Potatoes & Veg

CHICKEN PICCATA | 25

Lightly breaded Chicken Breast w/ Piccata Sauce. Served w/ Garlic Mashed Potatoes & Veg

SALMON FLORENTINE | 28

Spinach, Tomato, & White Wine Cream Sauce. Served over Garlic Mashed Potatoes & Veg

SHORT RIB DINNER | 28

Served w/ Jack Daniels Zip Sauce, Garlic Mashed Potatoes & Veg

BUFFALO TRUFFLE MAC & CHEESE | 23

3 Hand Battered Chicken Tenders, tossed in Buffalo Sauce, over Homemade Truffle Mac and Cheese.



Coffee freshly roasted and ground from Ground Control Coffee in Downtown Farmington.

*Parties of 5 or more will have automatic gratuity of 20%

*Ask your server about our specialty desserts!

GFA - Gluten Free Available (\$1.50)
V - Vegetarian

MI. HAPPY HOUR

(Thur-Sat) 3:30p.m.-5:30p.m. For Dine-in Only

\$1 Off All Wine, Mules & Martinis
\$7 Mimosas (infusions not included)
\$4 Draft Beers
\$6 Truffle Fries

Add glitter to any drink for only \$2
\$9 Nachos
\$10 Pork Belly Sliders

TACO TUESDAYS!!!

\$2.50 Tacos and \$6/Margaritas

WEDNESDAY IS HALF OFF SALADS

with purchase of a beverage (excludes proteins)
25% off of Bottles of Wine and Pitchers of Mimosas's

MI. COCKTAILS

DARK N STORMY | 13

Goslings Dark Rum, Lime, Agave, & Ginger Beer

FRENCH 75 | 14

Highclere Gin, Agave, Fresh Lemon, & Champagne

LAYOVER IN MALIBU | 14

Grey Goose Pear, Malibu Coconut Rum, Mango, Peach, & Lemon Squeeze

MI. OLD MICHIGAN HOME | 13

Four Roses, Bitters, Fresh Orange Slice & Demerara

VANILLA CASHMERE | 14

Grind espresso rum, Vanilla Vodka, Bailey's, Butterscotch Schnapps, four roses bourbon

CHOOSE YOUR MULE | 13

Peach, Berry, Irish, or Mexican.

CHAMPAGNE GERMAIN | 14

Prosecco, Saint Germain, & Fresh Raspberries

MI. PAPER PLANE | 16

Angel's Envy, Aperol, Averna Amaro, & Lemon

WHISKY SOUR | 15

Egg White, Four Roses, Lemon, Demerara

MEXICO TRIP | 18

Casamigos Reposado, Cherry Heering, St Germain, Fresh OJ, & Fresh Squeezed Lemons

PICK ME UP COCKTAILS

THE BLOODY BEST | 13

Zing Zang Bloody Mary Mix, Tajin Rim, Tito's Vodka, Garnished with Pickles, Olives, & Bacon & Celery

COSMOSA | 14

Vodka, Cointreau, Cranberry Juice, Fresh Lime, & Champagne Float

ESPRESSO MARTINI | 14

Ground Control Espresso, Vanilla Vodka, Coffee Liqueur

HIGH SOCIETY | 15

Grand Marnier, Fresh OJ, Fresh Lemon, Prosecco, & Rosemary

MI. IRISH COFFEE | 13

Jameson, Bailey's, Brazilian Blend, & Whipped Cream

MI. SHOTS

BREAKFAST SHOT | 7 GREEN TEA | 7

WHITE TEA | 7 VODKA LEMON DROP | 7

MORNING HUSTLE SHOT | 9

Grind Espresso Rum, Vanilla Vodka, Crème de Cacao

MI. MOCKTAILS | 9

BERRY FIZZ

Blueberry Simple Syrup, Lemon, Cranberry Splash, Soda, Fresh Berries

ZERO PROOF SUNRISE

Orange Juice, Mango, Cranberry Float, Soda

MANGO MULE

Mango, Fresh Lime, Ginger Beer

MI. MOSA'S

All Mimosas are Crafted with Cuvee Brut Original

Flight of 4 Flavors | 20

Orange Juice Mimosa | 9/34

Mango Mimosa | 10/36

Kiwi Strawberry Mimosa | 10/36

Pomegranate Mimosa | 10/36

Cran-Lemon Mimosa | 9/34

Grapefruit Mimosa | 10/36

Watermelon Mimosa | 10/36

Blushing Mimosa | 11/42

Raspberry Infusion | 11/42

Lavender & Glitter Bomb | 14/48

Rose Infusion | 11/42

Peach Mimosa | 11/42

MI. RED WINE

House Hayes Ranch Cabernet | 8/30

Colores Del Sol Malbec AR | 10/38

Charles Smith "Velvet Devil" Merlot WA | 8/30

Conundrum By Caymus Red Blend CA | 10/38

Elouan Pinot Noir OR | 12/46

Cannonball Cabernet CA | 10/36

Bonanza Cabernet by Caymus | 11/42

Red Blend, Siena, Ferrari-Carano | 17/60 Sonoma

MI. WHITE WINE

House Hayes Ranch Chardonnay | 8/30

Salt of the Earth Moscato CA | 8/30

Charles Smith Vino Pinot Grigio WA 2015 | 9/34

Bowers Harbor Riesling MI | 9/36

Robert Mondavi Chardonnay CA | 10/36

Oyster Bay Sauvignon Blanc NZ | 10/36

Gerard Bertrand Cote des Roses FR | 13/52

Conundrum By Caymus White Blend CA | 10/38

MI. CHAMPAGNE

Chandon Sparkling Rose CA | 42

La Marca Prosecco IT | 11/38

Veuve Clicquot FR | 99

Moet Chandon FR | 99

Cuvee Brut | 9/34

MI. BEERS

CRAFTS: \$7

Bell's Two Hearted Ale

M-43 IPA (can)

Angry Orchard Hard Cider

Weihenstephan Hefeweizen

Stella Artois

High Noon (rotating flavors)

"Modelo" Especial

Voodoo Ranger IPA

DOMESTICS: \$5

Budweiser

Budlight

Michelob Ultra

Labatt Blue

Labatt Blue Light

Corona

Ask about our rotating Draft Beers

Due to limited spacing, during peak hours, we ask you limit your seating time to 90 minutes