MI.MOSA

APPETIZERS

MEATY CHEESY BOARD
goat cheese, young manchego, smoked gouda, fresh mozzarella, prosciutto, dearborn ham, hard salami, orange marmalade, fresh fruit, dried cherries, candied pecans, toasted baguettes 29

GARLIC TRUFFLE FRIES (V)
garlic, truffle oil, parmesan cheese, served with rosemary aioli 12

STEAK BITES (GFA)
choice of cajun or seasoned 6 oz. tenderloin steak with jack daniels zip sauce & garlic parmesan baguettes 18
add: portobello mushrooms or onions .75 ea.

CRISPY CHICKEN TENDERS (7)
choice of: bbq, teriyaki, sweet chili, honey mustard, ranch, franks red hot 17

LAMB SLIDERS (3) (GFA)
ground lamb, sautéed onions, spinach, goat cheese, sriracha aioli 18

PORK BELLY SLIDERS (3) (GFA)
grilled pork belly, orange marmalade, sriracha aioli 14

TACOS (3) (GFA)
choose any three: fried avocado, spicy shrimp, chorizo, chicken, ground beef or steak on corn tortillas with melted cheddar, served with pico, guacamole, sour cream, cilantro garnish 15
shrimp tacos +2 per taco

BRUSCHETTA (GFA)
toasted garlic baguette, basil, tomato, fresh mozzarella, balsamic reduction 12

BRUSSELS SPROUTS (V) (GF)
flash fried & tossed in sweet chili sauce 12

HOUSE-MADE CHIPS (GF)
homemade cheese sauce, bacon, pico 15

MI. NACHOS (GF)
corn tortilla chips, melted cheddar & pepper jack cheeses, pico, house red salsa, sour cream, guacamole 15
add: ground beef 6 chicken 6 steak 10 spicy shrimp 7 salmon 11

SHORT RIB SLIDERS (3)
grilled onions, pepper jack, horseradish cream sauce 17

SALMON BITES
hand battered fried salmon with sriracha aioli 16

FLATBREADS

CRISPY BUFFALO CHICKEN
buffalo sauce, mozzarella cheese, crispy chicken, red onion, ranch drizzle 18

MARGHERITA
mozzarella cheese, tomato, basil, balsamic reduction 17

BBQ CHICKEN
grilled chicken, bbq sauce, red onions, bleu cheese crumble, mozzarella 18

PROSCIUTTO ARUGULA
prosciutto, arugula, garlic truffle oil, parmesan cheese, bleu cheese, & balsamic reduction 18

SAMMIES

served with homemade chips
upgrade: french fries 2.50 cajun fries 4 garlic truffle fries 5 side salad 6
garlic rosemary potatoes 4 make them loaded with bacon, raw onion, cheddar, sour cream + 2.50

BREAKFAST BURGER
chargrilled angus beef, swiss cheese, over hard egg, bacon, garlic mayo, arugula, tomato slice 19

MI.MOSA BURGER (GFA)
chargrilled angus beef, pepper jack, pico, avocado, sriracha aioli 18

TURKEY CLUB (GFA)
focaccia bread, turkey, bacon, swiss cheese, avocado, honey mustard 17

ITALIAN FOCACCIA (GFA)
focaccia bread, salami, dearborn ham, peppers, arugula, pepper jack, italian dressing 17

VEGGIE FOCACCIA (V) (GFA)
focaccia bread, portobello mushrooms, peppers, artichokes, cheddar cheese, rosemary aioli 17

GRILLED CHICKEN SANDWICH (GFA)
fresh mozzarella, tomato, arugula, garlic aioli, brioche bun 18

SALADS

all entrée salads come with toasted baguettes
add: chicken 6 steak 10 spicy shrimp 7 short rib 13 pork belly 9 atlantic salmon 11
dressings: balsamic vinaigrette, bleu cheese, caesar, honey mustard, italian, ranch, raspberry vinaigrette

FARMINGTON MARKET SALAD (V) (GFA)
mixed greens, candied pecans, pears, dried cherries, bleu cheese crumble 14

MICHIGAN SALAD (V) (GFA)
baby spinach, grape tomatoes, red onions, candied pecans, dried cherries, goat cheese, balsamic reduction 14

CAESAR (GFA)
mixed greens, croutons, fried capers, parmesan cheese, crisp prosciutto 13

COBB SALAD (GFA)
mixed greens, grape tomatoes, red onions, bacon, ham, turkey, egg, avocado, bleu cheese crumble 16

SIDE SALAD (V) (GFA)
mixed greens, grape tomatoes, red onions, dried cherries, croutons, & cheddar cheese 8

BRUNCH ALL DAY

EGGS BENEDICT (GFA)
english muffin, dearborn ham, poached eggs & hollandaise served with rosemary potatoes 13
add: veg 1 pork belly 9 steak 10 salmon 11

SHORT RIB BENEDICT (GFA)
topped with horseradish hollandaise, served with rosemary potatoes & poached eggs 19

CHICKEN & WAFFLE BENEDICT
half waffle, crispy chicken tenders, poached eggs, bacon crumble, hollandaise, served with rosemary potatoes 19

MONTE CRISTO SAMMI (GFA)
fried egg, bacon, swiss cheese, housemade berry compote & dearborn ham on french toast, served with fruit cup 18

SIGNATURE STEAK & EGGS (GFA)
teriyaki-marinated flank steak & two eggs any style served with rosemary potatoes 19

BREAKFAST FLATBREAD
truffle butter, mozzarella, pepperjack, pork sausage, peppers, bacon, topped with scrambled eggs 18

AVOCADO TOAST (GFA)
avocado spread, goat cheese, arugula, balsamic reduction on multigrain toast 13 add two eggs any style +4

MI. OMELET (GFA)
choose any 4 **classic ingredients**
served with rosemary potatoes & multigrain toast 16

classic ingredients
smoked gouda, bleu cheese, cheddar, goat cheese, mozzarella, swiss, pepper jack, spinach, cherry tomatoes, onions, peppers, portobello mushrooms, jalapenos, artichokes, fresh basil & arugula

additional classic ingredients 1.25 ea **add:** avocado 2

classic proteins
applewood smoked bacon, dearborn ham, chicken sausage, chorizo, turkey, pork sausage

additional classic proteins 1.75 ea

add premium protein
prosciutto 5 grilled chicken 6 spicy shrimp 7 (V) (GFA)
pork belly 9 steak 10 atlantic salmon 11 short rib 13

3 BUTTERMILK PANCAKES
served with salted caramel butter, powdered sugar 12
add: blueberries, strawberries, bananas, chocolate chips or pecans .75 ea

FRENCH TOAST OR WAFFLES (V) (GFA)
all dusted with powdered sugar
PLAIN salted caramel butter 11
CHOCOLATE CHIP whipped cream 12.50
BANANAS FOSTER bananas, candied pecans, fosters sauce 14.50
BERRY berries, berry compote, cream cheese frosting 14.50

BREAKFAST QUESADILLA (V)
scrambled eggs, cheddar, pepper jack, onions, peppers, sriracha aioli, served with pico & sour cream 15
add: bacon 4 chicken sausage 4 dearborn ham 4 chorizo 5 pork belly 9 steak 10

BREAKFAST TACOS (3) (GF)
choose between ground lamb or chorizo, scrambled eggs, pepper jack & sriracha aioli on corn tortillas, served with sour cream & pico 15

BREAKFAST BOWL (GFA)
rosemary potatoes, peppers, spinach & onions, topped with two eggs any style, pepper jack & horseradish cream sauce 16
add: pork sausage 3 applewood smoked bacon 4 chicken sausage 4 lamb 5 chorizo 5 grilled chicken 6 spicy shrimp 7 pork belly 9 steak 10 salmon 11 short rib 13

2 EGGS ANY STYLE (GFA)
served with rosemary potatoes & multigrain toast & choice of chicken sausage, pork sausage, dearborn ham, bacon 14
sub a pancake or 1 piece of french toast instead of toast 2.50

SIDES

warm maple syrup 4 oz. 1.50 english muffin 2.50 pork sausage 3
multigrain toast (2 pieces) 3 gluten free toast (2 pieces) 3 two eggs 4
applewood smoked bacon 4 chicken sausage 4 dearborn ham 4
side pancake 4.25 loaded rosemary potatoes 6.50 pork belly 9

PLATES

PASTA BOWL
penne tossed in your choice of alfredo or marinara with portobello mushrooms, tomatoes & artichokes 16
add: chicken 6 spicy shrimp 7 steak 10 salmon 11

GRILLED TERIYAKI FLANK STEAK
12 oz teriyaki marinated flank steak with rosemary potatoes & vegetable 25

CHICKEN PICCATA
Lightly breaded chicken breast, artichokes & capers in a piccata sauce, served with garlic mashed potatoes & seasonal vegetable 26

SALMON FLORENTINE
spinach, tomato, white wine cream sauce, served over garlic mashed potatoes & vegetable 28

BUFFALO TRUFFLE CHICKEN MAC
three hand battered chicken tenders, tossed in buffalo sauce, over homemade truffle mac & cheese 23

SHORT RIB DINNER
served with jack daniels zip sauce, garlic mashed potatoes & vegetable 29

TERIYAKI STIR FRY
sautéed peppers, onions, portobello mushrooms, asparagus in teriyaki sauce over white rice 15
add: chicken 6 spicy shrimp 7 steak 10 salmon 11

TRUFFLE CHICKEN MARSALA
lightly breaded chicken breast with marsala sauce & portobello mushroom, served with garlic mashed potatoes & vegetable 25

ATLANTIC SALMON
8 oz salmon filet with garlic sesame rice & vegetable 25

(GFA) gluten free available + 1.50 (GF) gluten free (V) vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Orders cannot be changed or canceled once preparation begins

MI.MOSA

instagram

Love MI.MOSA? scan to follow us on instagram or TikTok for seasonal specials, updates & promotions

TikTok

MI.MOSAS

all mimosas are crafted with cuvee brut

mimosa flight of 4 flavors 20	glass	bottle
orange juice mimosa	9	34
cran-lemon mimosa	9	34
mango mimosa	10	36
kiwi strawberry mimosa	10	36
pomegranate mimosa	10	36
grapefruit mimosa	10	36
watermelon mimosa	10	36
blushing mimosa	11	42
raspberry infusion	11	42
rose infusion	11	42
peach mimosa	11	42
lavender & glitter bomb	14	48

WINE

RED WINE	glass	bottle
house hayes ranch cabernet	8	30
charles smith "velvet devil" merlot, wa	8	30
colores del sol malbec, ar	10	38
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-cerano sonoma	12	42

WHITE WINE

house hayes ranch chardonnay	8	30
salt of the earth moscato, ca	8	30
charles smith vino pinot grigio, wa	9	34
bowers harbor riesling, mi	9	34
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

SPARKLING WINE & CHAMPAGNE

cuvee brut	9	34
la marca prosecco, it	11	38
chandon sparkling rose, ca		42
veuve clicquot, fr		99
moët chandon, fr		99

COCKTAILS

dark n stormy
goslings dark rum, lime, agave, ginger beer 13

french 75
highclere gin, agave, fresh lemon, champagne 14

layover in malibu
grey goose pear, malibu coconut rum, mango, peach, lemon squeeze 14

mi. old michigan home
four roses, bitters, fresh orange slice, demerara 13

vanilla cashmere
grind espresso rum, vanilla vodka, baileys, butterscotch schnapps, four roses bourbon 14

i'm just peachy! mule
ciroc peach, fresh lime, peach juice, ginger beer 13

berry mule
house made blueberry simple syrup, blueberry vodka, fresh lime, berries, ginger beer 13

mexico trip
casamigos reposado, st-germain, 1800 coconut, lemons, oranges & strawberries muddled, agave 18

champagne germain
prosecco, st-germain, fresh raspberries 14

mi. paper plane
angel's envy, aperol, averna amaro, lemon 16

PICK ME UP COCKTAILS

the bloody best
zing zang bloody mary mix, tajin rim, tito's vodka, garnished with pickles, olives, bacon, celery 13

cosmosa
vodka, cointreau, cranberry juice, fresh lime, champagne float 14

espresso martini
ground control espresso, baileys, vanilla vodka, coffee liqueur 14

high society
grand marnier, fresh oj, fresh lemon, prosecco, rosemary 15

irish coffee
jameson, baileys, brazilian blend, whipped cream 13

MOCKTAILS

berry fizz
blueberry simple syrup, lemon, cranberry splash, soda, fresh berries 9

zero proof sunrise
orange juice, mango, cranberry float, soda 7

mango mule
mango, fresh lime, ginger beer 9

HAPPY HOUR

good company - great little escape
thu–fri–sat 3 -6 pm

craft beer
ask about today's rotating taps 4

classic mimosas
orange, mango or cran-lemon by the glass 6

house wine
hayes ranch cabernet or chardonnay by the glass 6

mules
peach or berry mule 9

espresso martini
ground control espresso, baileys, vanilla vodka, coffee liqueur 9

cosmosa
vodka, cointreau, cranberry juice, fresh lime, champagne float 9

french 75
highclere gin, agave, fresh lemon, champagne 9

perfect pairing
enjoy 10 off any bottle of wine with the perfect pairing of our "meaty cheesy board"

zero-proof favorites
berry fizz, zero proof sunrise or mango mule 7

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garlic truffle fries
garlic, truffle oil, parmesan, rosemary aioli 7

brussels sprouts
roasted, tossed in sweet chili sauce 8

mi. nachos
cheddar, pepperjack, pico, house red salsa, sour cream, guacamole 10 proteins extra

pork belly sliders (3)
grilled pork belly, orange marmalade, sriracha aioli 10

margherita flatbread
mozzarella, tomato, basil & balsamic reduction 11

buffalo chicken flatbread
crispy chicken, buffalo sauce, mozzarella, red onion, ranch drizzle 12

dine-in only - tax & gratuity extra
cannot be combined with other offers

BEERS

CRAFTS 6

bell's two hearted ale
m-43 ipa (can)
angry orchard hard cider
weihenstephan hefeweizen
high noon (rotating flavors)

ask about our rotating taps

CLASSIC BOTTLES & CANS 5

budweiser, bud light, michelob ultra, labatt blue, labatt blue light, modelo especial, stella artois, heineken, corona, coors light

GOOD TO KNOW

coffee freshly roasted and ground from
Ground Control Coffee Roasters in downtown Farmington

during peak hours, we kindly ask guests to limit their dining experience to 90 minutes so we can accommodate everyone

parties of 5 or more receive an automatic gratuity of 20%

ask your server about our specialty desserts!

SHOTS

breakfast shot
jameson, butterscotch, orange juice, bacon 7

cinnamon toast crunch shot
rum chata, fireball 7

vodka lemon drop 7

green tea 7

white tea 7

SIP, STROLL, SUPPORT LOCAL

take your favorite MI.MOSA cocktail to go

in a syndicate cup and explore

downtown farmington's

public art and

locally owned businesses

"One cannot think well, love well, sleep well, if one has not dined well" Virginia Woolf, A Room of One's Own (1929)

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