



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.

23360 FARMINGTON RD. FARMINGTON, MI 48336

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WWW.MIMOSAFARMINGTON.COM EMAIL US AT MIMOSAFARMINGTON@GMAIL.COM

MI.MORNINGS

3 BUTTERMILK PANCAKES | 11.50 V GFA

All served w/ Salted Caramel Butter

Choose 1 Item: Blueberries, Strawberries, Bananas, Chocolate Chips, or Pecans Additional Items | .75

FRENCH TOAST | 13 V GFA Choice of:

-BANANAS FOSTER FRENCH TOAST +1.50 * Hot Syrup
Candied Pecans, Fosters Sauce 4 oz. | 1.50

-BERRY FRENCH TOAST +1.50

Berry Compote, Cream Cheese Frosting

-PLAIN FRENCH TOAST

Served with Salted Caramel Butter

AVOCADO TOAST | 12 V GFA

Avocado, Goat Cheese, Arugula, Balsamic Reduction, Multigrain Toast

BREAKFAST QUESADILLA | 13 V

Scrambled Eggs, Cheddar, Pepper Jack, Onions, Peppers, Sriracha Aioli

Bacon | 2 Pork Belly | 3 Chorizo | 5 Dearborn Ham | 3

Chicken Sausage | 3 Pork Sausage | 3 Steak | 8

EGGS BENEDICT | 12.50 GFA

English Muffin, Dearborn Ham, Poached Eggs, Hollandaise, Served with Rosemary Potatoes

Veg | 1 Pork Belly | 3 Steak | 8 Salmon | 9

MONTE CRISTO SAMMI | 16

Fried Egg, Bacon, Swiss Cheese, Dearborn Ham on French Toast, Served with Fruit Cup

CHICKEN & WAFFLE BENEDICT | 18

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

SIGNATURE STEAK & EGGS | 18 GF

Teriyaki Marinated Flank Steak, 2 Eggs Any Style, Served with Rosemary Potatoes

MI. 2 EGGS ANY STYLE | 12 GFA

Choice of: Chicken Sausage, Pork Sausage, Dearborn Ham, Bacon, or Pork Belly. Served with Rosemary Potatoes & Multigrain Toast

MI. OMELET | 13 GFA Choose 4 Items:

Cheddar, Goat Cheese, Mozzarella, Swiss, Pepper Jack, Bacon, Dearborn Ham, Grilled Chicken, Chicken Sausage, Pork Sausage, Turkey, Steak, Chorizo, Pork Belly, Spinach, Tomatoes, Portabella Mushrooms, Peppers, Onions, Artichokes, Avocado, Served with Rosemary Potatoes & Multigrain Toast

***Ask your server about our specialty desserts!**

MI.APPETIZERS

GARLIC TRUFFLE FRIES | 10 V

Garlic, Truffle Oil, Parmesan Cheese, Served with Rosemary Aioli

STEAK BITES | 16.50 GFA

Cajun, or Seasoned Seared Tenderloin Steak, Jack Daniels Zip Sauce, Garlic Parmesan Baguettes

LAMB SLIDERS | 15 GFA

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

PORK BELLY SLIDERS | 14 GFA

Grilled Pork Belly, Orange Marmalade, Sriracha Aioli

CRISPY CHICKEN TENDERS | 16

7 Crispy Tenders Tossed in your choice of: BBQ, Teriyaki, Sweet Chili, or Franks Red Hot

BRUSSEL SPROUTS | 12 V GF

Roasted & Tossed in Sweet Chili Sauce

HOUSE MADE CHIPS | 12

Homemade Cheese Sauce, Bacon, & Pico

MI. NACHOS | 12

Corn Tortilla Chips, Melted Cheddar Cheese, Pico, Black Bean Corn Salsa, Sour Cream, Guacamole
Ground Beef | 5 Chicken | 6 Steak | 7 Shrimp | 7
Salmon | 9

BRUSCHETTA | 12 GFA

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

TACOS | 13 GFA

Choose any three: Fried Avocado, Spicy Shrimp, Chorizo, Chicken, or Steak. On Corn Tortillas, with Melted Cheddar. Served with Pico, Black Bean Corn Salsa, Guacamole, Sour Cream, Cilantro Garnish

MEATY CHEESY BOARD | 27

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

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

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

MI.SAMMIES

Upgrade to French Fries | 2.50

Garlic Truffle Fries | 3.50

TURKEY CLUB | 13 GFA

Focaccia Bread, Turkey, Bacon, Swiss Cheese, Avocado, Honey Mustard, Served with Homemade Chips

ITALIAN FOCACCIA | 14 GFA

Focaccia Bread, Salami, Dearborn Ham, Peppers, Peppered Jack, Italian Dressing, Served with Homemade Chips

VEGGIE FOCACCIA | 14 V GFA

Focaccia Bread, Portabella Mushrooms, Peppers, Artichoke, Cheddar Cheese, Rosemary Aioli, Served with Homemade Chips

MI.MOSA BURGER | 16.50 GFA

Char Grilled Angus Beef, Pepper Jack, Pico, Avocado, Sriracha Aioli, Served with Fries

MI.SALADS

Chicken | 6 Steak | 8 Spicy Shrimp | 7
Atlantic Salmon | 9

FARMINGTON MARKET SALAD | 12.50 V GFA

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

MICHIGAN SALAD | 13 V GFA

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

CAESAR | 13 GFA

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

COBB SALAD | 13 GFA

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

SIDE SALAD | 7 V GFA

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

All Entree Salads Come with Toasted Baguettes

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

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

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.FLATBREADS

MARGARITA | 14

Mozzarella Cheese, Tomato, Basil, Balsamic Reduction

BBQ | 15

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

CRISPY BUFFALO CHICKEN | 15

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

PROSCIUTTO ARUGULA | 15

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

MI.PLATES

Available All Day Tuesday-Friday. Saturday after 3:00
Not Available Sunday

PASTA BOWL | 13 V GFA

Fettuccine or Penne

Tossed in Your Choice of Alfredo or Marinara With Portabella Mushrooms, Tomatoes, Artichokes, Chicken | 6 Steak | 8 Shrimp | 7 Salmon | 9

CHICKEN PARMESAN | 16

Breaded Chicken, Fettuccine Marinara, Veg

ATLANTIC SALMON | 18 GF

Atlantic Salmon, Garlic Sesame Rice, Veg

GRILLED TERIYAKI FLANK STEAK | 18

6 oz. Teriyaki Marinated Flank Steak, Served with Rosemary Potatoes, Veg

TERIYAKI STIR FRY | 14 V

Peppers, Onions, Portabella Mushrooms, Asparagus, Sauteed in Teriyaki Sauce over White Rice
Chicken | 6 Steak | 8 Shrimp | 7 Salmon | 9

MI.CRAFT BOTTLES

Bell's Two Hearted Ale

M-43 IPA (can)

Goose Island 312

Short's Soft Parade (can)

Angry Orchard Hard Cider

Atwater Dirty Blonde

Left Hand Milk Stout Nitro

New Holland Dragons Milk

"The Hei" Frankenmuth

Stella Artois

Zombie Killer (mead)

High Noon (rotating flavors)

White Claw (rotating flavors)

Ask about our Draft Beers

"She had that champagne smile,
the kind that forgets about tomorrow
and sings of only now and all the
music that could be" -Atticus

MI.MOSA'S

Flight of 4 Flavors | 18

All Mimosas are Crafted with Cuvee Brut Original Orange Juice Mimosa | 8/30

Mango Mimosa | 9/34

Kiwi Strawberry Mimosa | 9/34

Pomegranate Mimosa | 9/34

Cranberry Lemonade Mimosa | 9/34

Grapefruit Mimosa | 9/34

Watermelon Mimosa | 9/34

Blushing Mimosa | 9/34

Peach Mimosa | 9/34

Lemon Zest Infusion | 11/40

Rose Infusion | 11/40

Raspberry Infusion | 11/40

MI.HAPPY HOUR

(Tuesday-Friday) 3p.m.-6 p.m.

\$1 OFF ALL WINE

\$1 OFF ALL MULES & MARTINIS

\$4 Draft Beers

\$7 Mimosas

\$6 Truffle Fries

\$9 Nachos

\$10 Pork Belly Sliders

MI.COCKTAILS

DARK N STORMY | 12

Goslings Dark Rum, Lime, Agave, Ginger Beer

FRENCH 75 | 13

Highclere Gin, Agave, Fresh Lemon, Champagne

HIGH SOCIETY | 14

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

COSMOSA | 14

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

LAYOVER IN MALIBU | 14

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

MI.OLD MICHIGAN HOME | 13

Four Roses, Agave, Bitters, Fresh Orange Slice & Cherry

THE BLOODY BEST | 12

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

MI.IRISH COFFEE | 12

Jameson, Bailey's, Columbian Coffee, Whipped Cream

I'M JUST PEACHY! MULE | 13

Ciroc Peach, Fresh Lime, Peach Juice, Ginger Beer

BERRY MULE | 12

Blueberry Vodka, Fresh Lime, Berries, Ginger Beer

MEXICO TRIP | 16

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

CHAMPAGNE GERMAIN | 13

Prosecco, Saint Germain, Fresh Raspberries

MI.RED WINE

House Hayes Ranch Cabernet | 7/26

Colores Del Sol Malbec AR | 10/38

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

Conundrum By Caymus Red Blend CA | 10/38

Elouan Pinor Noir OR | 12/46

Franciscan Cabernet Monterey CA | 11/42

Cannonball Cabernet CA | 9/34

MI.WHITE WINE

House Hayes Ranch Chardonnay | 7/26

Salt of the Earth Moscato CA | 7/26

Charles Smith Vino Pinot Grigio WA 2015 | 8/30

Bowers Harbor Riesling MI | 8/30

Robert Mondavi Chardonnay CA | 9/34

Chalk Hill Chardonnay CA | 13/45

Oyster Bay Sauvignon Blanc NZ | 8/30

Gerard Bertrand Cote des Roses FR | 13/52

Conundrum By Caymus White Blend CA | 10/38

MI.RESERVES

"Sequoia Grove" Cabernet, Napa Valley | 105

"Prisoner" Red Blend, Napa Valley | 105

"Duckhorn" Merlot, Napa Valley | 85

"Caymus" Cabernet, Napa Valley | 160

Hess Lion Tamer Cabernet, Napa Valley | 125

Belle Glos "Las Alturas" Pinot Noir SLH | 90

Unshackled Sauvignon Blanc CA | 60

Semi Dry Reisling By Grand Traverse | 34

Panthera Chardonnay Russian River Valley | 99

MI.CHAMPAGNE

Chandon Sparkling Rose CA | 42

La Marca Prosecco IT | 9/34

Veuve Clicquot FR | 99

Moet Chandon FR | 99

Ace of Spades Brut Gold FR | 375

Nicolas Feuillatte Reserve Exclusive Rose | 120

*Ask your server about our
specialty desserts!



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V- Vegetarian