

Millie's

MIMOSA HOUSE & EATERY

Eggs All dishes served with home fries (egg whites +\$2)

Eggs Your Way \$14.95

Eggs any style, bacon or sausage, home fries, toast

The Lean Back Omelette \$15.95

Egg whites, turkey bacon, spinach, tomatoes, aged cheddar

Ricotta & Veggie Scramble \$16.95

Free-range eggs, house-made ricotta, zucchini, mushrooms, onions, sun-dried red peppers, arugula & asparagus, roasted tomatoes, pecorino bread crumb

Wild Mushroom & Creamy Goat Cheese Omelette \$18.95

Free-range eggs, organic hen of the woods, royal trumpet & beech mushrooms, goat cheese, baby spinach

Pancakes

Served with warm maple butter.

Choice of bacon or sausage (turkey bacon +\$2)

Millie's Favorite \$14.95

Our secret recipe from Grandma Millie!

Pistachio Pistachio \$17.95

Pistachio cream, candied pistachio, raspberry jam

Banana Jammin' \$17.95

House-made banana jam, fresh banana, vanilla streusel crumble

Blueberry Crumble \$15.95

Blueberry compote, vanilla-cinnamon streusel

Coffee & Cakes \$16.95

Sweet coffee-infused pancakes, mascarpone cream, chocolate-covered espresso beans

Toasts

Add an egg +\$2 · Add fries, home fries, or Caesar salad +\$4

Traditional \$13.95

Avocado, pickled red onion, cured egg yolk, microgreens, toasted multigrain

Berry Ricotta \$15.95

Fresh berry compote, house ricotta spread, lime zest, toasted brioche

Sandwiches

All sandwiches served with french fries (caesar salad +\$4)

The Onion Smash Burger \$18.95

Sirloin, ribeye & brisket blend, shredded onion, white american, brioche · **Add bacon, avocado, or an egg +\$2**

Mortadella & Fresh Mozz \$17.95

Pistachio pesto, aged balsamic, tomato, focaccia

Crab Rangoon Omelette \$19.95

Free-range eggs, lump & claw crab meat, scallions, cream cheese, sweet & sour

Noemi's Pupusas Clásicas \$17.95

Traditional rice flour pupusas, pork, refried beans, queso cheese, served with spicy cabbage & salsa roja

Jacked-Up Quesadilla \$18.95

Scrambled eggs, slow-cooked pork belly, Oaxaca cheese, ranch-roja, cilantro, fresh tomato, pickle de gallo, flour tortilla

Crispy Duck & Gruyère Fold \$22.95

Scrambled eggs, duck confit, fried brussels sprouts, gruyère cheese, caramelized onions, roasted garlic-thyme spread, tortilla

French Toast

Served with warm maple butter.

Choice of bacon or sausage (turkey bacon +\$2)

Traditional \$14.95

Maple cream, fresh berries, powdered sugar & cinnamon

Aloha \$17.95

Banana, pineapple reduction, macadamia nut, toasted coconut, coconut-caramel sauce



Captain Corn & The Swine \$18.95

Brown butter cornbread toast, maple cinnamon pulled pork, cinnamon sugar crisps · **Limited Supply... get it while it lasts!**

Pistachio & Chocolate \$18.95

Pistachio cream, chocolate ganache, crumbled pistachio

Lemon Meringue \$16.95

Lemon curd filling, meringue, candied lemon zest, crushed macaroon

The Focaccia \$15.95

'Nduja (spicy salami spread), fresh ricotta, egg any style, arugula, basil, garlic oil, on **The Pizzeria** focaccia bread

The Aegean \$17.95

Smoked salmon, whipped greek feta, dill, pickled green beans, toasted multigrain

"Que" the Duck \$22.95

Shredded confit duck leg, **Crossroads Que** barbecue sauce, aged cheddar, cabbage slaw, pickles, brioche

Katsu-Sando \$17.95

Crispy pork tonkatsu, shredded cabbage, tonkatsu sauce, japanese milk bread

Duck Confit Benny \$24.95

Poached free-range eggs, crispy duck confit, ciabatta english muffin, hollandaise, poached asparagus, cornichons

Pork Belly Breakfast Chalupa \$18.95

Free-range eggs, slow-cooked pork belly, roasted green chilies, salsa roja aioli, grilled corn, caramelized pineapple, avocado cream

The Chicken & The Egg \$16.95

Two eggs any style, crispy fried chicken thigh, maple mayo, melted cheddar, fried onions, on brioche roll

Stacey's Mom \$19.95

Eggs any style, smoked salmon, truffle white hot sauce, thin-sliced brie, capers, chive & lemon spread, on rustic rye bread

Waffles

Served with warm maple butter.

Choice of bacon or sausage (turkey bacon +\$2)

Traditional \$14.95

Warm maple butter, fresh berries, powdered sugar

Crispy Coconut Shrimp \$18.95

Coconut shrimp, spicy pineapple, coconut-caramel sauce

Classic Chicken & Waffle \$17.95

La Belle Farm chicken thigh, warm maple butter



Seoul on Toast \$17.95

Local kimchi, scrambled egg, avocado, sesame seed, spicy mayo, toasted milk bread

Crab Royale \$17.95

Lump crab, lemon, crème fraîche, chive, brown butter mayo, toasted multigrain

Smoked Ham Reuben \$17.95

Horseradish-Russian dressing, smoked ham, sauerkraut, sandwich pickles, melted gruyère cheese, thick-cut rye

The Crunchy Tuna \$18.95

Tuna salad, vermont cheddar, salt & vinegar chips, sandwich pickles, toasted milk bread

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions before ordering. While we do our best to accommodate, we cannot guarantee against cross-contamination.

Kindly note that substitutions are not available for menu items. We appreciate your understanding and support.

Millie's

MIMOSA HOUSE & EATERY



Mimosas

Want to level up your experience? Upgrade your pour with Moët and sip in true style for an additional \$10 or ask your server about full bottle pricing!

Classics

Triple OG \$12

Orange juice (fresh squeezed +\$2)

The American \$12

Lemonade, strawberry purée

Paloma \$12

Grapefruit juice, agave, fresh lime

Blood Moon \$12

Blood orange, cherry purée

Cafe 'Mosa \$12

Coffee liqueur, chocolate covered espresso beans, lemon

Tropical

The Lea \$12

Lemonade, passion fruit purée

Iguana \$12

Mango & pineapple juice

Tropic Thunder \$12

Mango & kiwi purées

Yuzu & Gold \$12

Yuzu purée, orange juice

Sweet Tooth

Pear Enough \$12

Pear purée, pear liqueur, lemon

Creamsicle \$12

Orange juice, whipped cream

It's B-a-n-a-n-a-s \$12

Strawberry purée, banana liqueur

Raspberry Beret \$12

Raspberry sorbet, whipped cream

Cherry Bomb \$12

Cherry purée, Aperol

The Cowboy \$12

Sweet & sour, strawberry & raspberry purées

Nice Peach \$12

Peach & raspberry purée

Dracula \$12

Raspberry & strawberry purées

Razz \$12

Raspberry purée, lemonade, pop rocks

Lavender Lemonade \$12

Lemonade, lavender syrup

Jalapeño Business \$12

Fresh lime, jalapeño syrup

The Snapple \$12

Kiwi & strawberry purées

Mango Chile \$12

Mango juice, tajín rim

Capri Sun \$12

Mango & orange juice, raspberry purée

Spirited

Piña Colada \$14

Coconut Rum, pineapple juice, whipped cream

Lychee Girl \$14

Vodka, prosecco, lychee syrup, lemon

The Worm \$14

Tequila, prosecco, orange & cranberry juice

Campfire \$14

Amarás Mezcal Verde, passion fruit, vanilla

El Ricardo \$14

Tequila, prosecco, lime, agave chamoy & tajín rim, frozen grape

Bloody Marys

Sub Tequila for a Bloody Maria +\$2

The Standard \$13

Vodka, house bloody mix, celery salt rim

Courtyard \$15

Vodka, house bloody mix, pickle brine, Carolina slaw

Weekend at Millie's \$15

Vodka, house bloody mix, chili oil, pickled jalapeño, tajín rim

Cocktails

Beach Club Spritz \$15

Choice of Aperol or Elderflower

Morning Dew \$15

Gin, midori, lime, club, fresh mint

Millie's Punch \$13

Rum, prosecco, rotating citrus

Ask your server about today's selection.

The Daily Grind \$16

Vodka, fresh espresso, coffee liquor, cereal milk

Ask your server about today's selection.

Côte d' Babylon \$15

Tequila Blanco, lime, agave, triple sec, lime salt rim

Golden Hour \$16

Tequila Reposado, licor 43, hot honey sriracha,

lime, orange bitters, egg white, tajín rim

Coffee, Tea, & Espresso

Whole milk, almond, oat, & half-half available.

House Roast \$3.75

Espresso \$2-\$4

Single or Double

Cortado \$3.95

Flat White \$3.95

Assorted Tea \$2.50

Black, earl grey, green, chamomile

Dirty Earl \$5.50

Latte \$4.95

Chai Tea Latte \$5.50

Dirty Chai \$5.95

Banana Caramel Latte \$5.95

London Fog Latte \$5.95

Cinnamon Hot Honey Latte \$5.95

Mocha Pretzel Latte \$5.95

Iced Strawberry Matcha \$5.95

Beverages

Juice \$3.95

Apple, cranberry, orange, grapefruit

Soda \$3.50

Pepsi, diet pepsi, ginger ale, sprite, seltzer

Fresh Squeezed OJ \$6.95

Lavender Lemonade \$3.50

Millie's Iced Tea \$3.50

Millie's Punch (n/a) \$3.95

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any allergies or dietary restrictions before ordering. While we do our best to accommodate, we cannot guarantee against cross-contamination.

Kindly note that substitutions are not available for menu items. We appreciate your understanding and support.