

Mimosa

275 Regency Ct, Brookfield, WI 53045-6168 · +14145745132 · Updated: Jan 14, 2026

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EGG-CENTRICS* 5

Double Egg Classic**

two eggs your way, with thick-cut honey-smoked bacon, jumbo sausage links, smoked ham, or chicken sausage links

Steak and Eggs**

7-oz coulotte steak, served with two eggs

Chunky Corned Beef Hash**

housemade from scratch, served with two eggs

Surf, Turf and Eggs**

7-oz coulotte steak, sautéed garlic shrimp, and two eggs your way

Chicken Chicken Chorizo and Eggs**

pulled chicken breast, chicken chorizo, chicken chorizo gravy and two eggs

PANCAKES 4

Classic**

Fresh Blueberry**

Berry Sweet**

with fresh berries, cream cheese filling, granola, and finished with our strawberry cream

Chocolate Almberry**

chocolate chunk pancakes, topped with housemade sea salt Guittard chocolate ganache, sliced almonds, and strawberries

WAFFLES 3

Belgian Waffle

with option to add fresh berries

Chicken and Waffles

cornflake coated chicken breast served with a waffle and our fresh rosemary soy sauce-infused maple syrup

Smoked Pecan Waffle***

filled with our housemade smoked pecans

CREPES 3

Simple Crepes

served with syrup

Fresh Fruit Blintzes

filled with our housemade cream filling and topped with berries

Crepe Ganache

crepes filled with our housemade sea salt Guittard chocolate ganache, with option to add strawberries or banana

FRENCH TOAST 3

Classic**

Made with Fresh Challah Bread

French Churro**

coated in corn flakes and cinnamon sugar, stuffed with our cream cheese filling, topped with fresh berries, and finished with our housemade strawberry cream

Apple Cinnamon *****

topped with housemade granny smith apple compote and smoked pecans

AUTHENTIC GREEK YOGURT 3

Classic

fresh berries, local raw honey, housemade granola

Ancient***

dried Smyrna figs, walnuts, local raw honey

Banana Split***

banana, strawberries, blueberries, pineapple, housemade granola, walnuts, local raw honey

OATMEAL 4

Plain***

served with smoked pecans

Fresh Berry

topped with fresh berries, housemade granola

Banana Apple Oatmeal

fresh sliced bananas, warm granny smith apple cinnamon compote

Breakfast in Smyrna

dried figs, sliced almonds, chia seeds

OMELETTES 7

Pollo Picante Omelette**

cheese omelette, topped with pulled chicken breast cooked in our garlic red roasted pepper sauce, and finished with our Greek yogurt avocado sauce

Blueberry Omelette**

fresh blueberry omelette, scallion cream cheese, topped with micro greens

Shrimp Omelette**

shrimp, avocado, fresh garlic, tomato, onion, pepperjack, and cheddar

Three Meat Omelette**

filled with bacon, ham, and sausage, topped with melted pepperjack and cheddar

Garden Omelette**

baby kale, mushroom, broccoli, red and green peppers, onion, tomato, pepperjack, and cheddar

Hellene Omelette**

baby kale, imported feta, red roasted pepper sauce

Mile High Omelette**

ham, red and green bell peppers, onion, pepperjack and cheddar

SKILLETS OR BOWLS* 5

Chicken Souvla Skillet**

pulled chicken breast, imported feta, red and green peppers, onion, topped with our housemade Greek yogurt avocado sauce

Morning Jambalaya**

pulled chicken breast, breakfast sausage, garlic shrimp, red and green peppers, onion, cooked in cajun spices

Sol de Mesa**

avocado, arugula, tomato, housemade salsa, Greek yogurt ranch, cheddar, and pepperjack

Garden Skillet**

mushroom, baby kale, tomato, red and green peppers, onion, pepperjack, and cheddar

Choricero Skillet**

pulled chicken breast, chicken chorizo, red roasted pepper sauce, red and green peppers, onion, pepperjack, and cheddar

BENEDICTS* 6

Classic Benedict**

poached eggs and ham over english muffin topped with our housemade hollandaise sauce

Benedict Dolores**

Sautéed mushrooms, arugula, chia maple vinaigrette, scallion cream cheese, over sourdough, topped with poached eggs

Aegean Benedict**

housemade hummus and tabbouleh salad, english muffin, topped with poached eggs

Grandma's Benedict**

Over biscuits. Pulled chicken breast, chicken chorizo gravy, and eggs

Benedict Florentine**

sautéed kale, poached eggs, fried tomato, hollandaise sauce, served over english muffin

Irish Benedict**

fresh-braised sliced corned beef, poached eggs, pickled red onion on top of marble rye bread, topped with our red roasted pepper sauce

MIMOSA POTATOES 5

Classic

Imported Feta, Lemon, and Bacon

Sautéed Kale and Ham

Cheddar, Ham, and Garlic Red Roasted Pepper Sauce

Greek Yogurt Avocado Sauce

SANDWICHES 10

Crispy Chicken Ham Sandwich**

corn-flake coated crispy chicken, smoked ham, pepperjack and cheddar, Sriracha mayo, housemade Greek yogurt ranch, baby lettuce, tomato, on a brioche bun

Maple Chicken Salad Sandwich *****

pulled chicken salad, smoked pecans, seedless grapes, celery, on multigrain toast

Chicken Avocado BLT**

pulled chicken breast with our Greek yogurt avocado sauce, thick-cut bacon, baby lettuce, and tomato

Corned Beef Melt**

fresh-braised sliced corned beef, pepperjack, cheddar, roasted red pepper sauce, sriracha mayo, and side of pickled red onion

Pulled Chicken Breast Melt**

pulled chicken breast, pepperjack and cheddar cheese, avocado, and housemade roasted red pepper sauce

Christmas Burger**

local grass-fed patty, avocado, roasted red pepper sauce, housemade Greek yogurt ranch, arugula, cheddar cheese

Greek Burger**

local grass-fed burger, Greek yogurt avocado sauce, imported feta, baby lettuce, tomato, pickled red onions on a brioche bun

Morning Burger**

local grass-fed burger, egg your way, bacon, sriracha mayo, pepperjack and cheddar on a brioche bun

Beet Goes On**

roasted beets, imported feta, pickled red onion, baby lettuce, and chia maple vinaigrette on whole grain toast

Mediterranean Veggie Sandwich**

imported feta, hummus, tomato, cucumber, baby lettuce, pickled red onion, and housemade roasted red pepper sauce

SALADS 6

Shrimp, Coulotte Steak

Mimosa Salad***

baby lettuce, baby kale, arugula, micro greens, bacon, imported feta, smoked pecans, seedless grapes, avocado, and our signature orange champagne vinaigrette

Roasted Beet Salad***

arugula, baby kale, baby lettuce, micro greens, roasted beets, pickled red onion, imported feta, smoked pecans, and our signature orange champagne vinaigrette

Figberry***

Strawberries, dried Smyrna figs, almonds, baby lettuce, arugula, radicchio, chia maple vinnaigrette

Mediterranean Salad

hummus, imported feta, Greek dressing, kalamata olives, baby lettuce, arugula

Juliet*

Smoked ham, cheddar and pepperjack, tomato, baby lettuce, arugula, radicchio, avocado, pickled red onion, poached egg, tossed in our housemade Greek yogurt ranch dressing

FOR THE LITTLE ONES 7

Mini Pancakes**

Mini Waffle

Mini French Toast**

Single Egg Classic* **

Option to add bacon or sausage link. One egg, mimosa potatoes, and toast

Breaded Chicken Strips

coated in corn flakes and served with housemade buttermilk ranch and french fries

Mini Burger* **

Local grass fed, garnished with baby lettuce, tomato, and served with french fries or fruit. option to add cheese

Grilled Cheese Sandwich**

on sourdough and served with fries

SIDES 11

Thick-Cut Applewood Smoked Bacon (3)

Jumbo Sausage Links (3)

Ham

Corned Beef Hash

One Egg*

Side Pancakes (2)

Toast or English Muffin

Side of Fruit

Fruit Plate

Tabouleh

In-House Cut French Fries

COFFEE 1

Coffee

Regular & Decaf. Signature Mimosa blend coffee. Organic, Fair Trade, and specially roasted for us by Colectivo Coffee

JUICES 3

Fresh-Squeezed Orange Juice

Fresh-Pressed Apple Juice

Organic Cranberry Juice

No processed sugar, sweetened with Pure Wisconsin Maple Syrup

OTHER BEVERAGES 4

Letterbox Tea (Local)

Iced Letterbox Black Tea

Organic Sassy Cow Milk

Organic Sassy Cow Chocolate Milk

Organic Almond Milk

Soft Drinks

ALCOHOL 3

Mimosas

Made with fresh-squeezed orange juice and your sparkling wine of choice, from California to Champagne, France

Loaded Bloody Mary

with Rhinelander shorty beer chaser

Local Craft Beer