

appetizers

***Good Morning Sunshine**

house-made sesame granola crunch, lemon yogurt, strawberry-vanilla compote, mint | 8

***Fresh Fruit Bowl**

seasonal fresh fruits, vanilla honey | 6

***Edamame**

steamed edamame, smoked sea salt | 4

***Toasted Flatbread**

toasted flat bread, olive oil | 4

***Blackeye Pea Hummus**

tahini, roasted garlic, zahtar spice, marinated olives, crispy pita
| small | 8 | large | 16

***Mie N Yu Seasonal House Salad**

spring baby greens, chick peas, artichokes, cucumbers, carrots, golden raisins, persian “ranch” dressing, crispy shallots | 8

Crab Hushpuppies

southern corn batter, lump crab, scallions, saffron-lime remoulade | 11

Crispy Calamari & Pickles

calamari, dill pickle chips, kimchi aioli | 10

Tamarind BBQ Scallops

grilled sea scallops, chilled rice noodle & wakame salad,
tamarind bbq glaze | 12

Firecracker Tuna

sashimi grade tuna tartare, wakame salad, miso-chili vinaigrette,
asian rice cracker crust, sriracha | 11

Lettuce Wraps

choice of chicken or tofu
spicy-sweet soy sauce, scallions, chili peppers | 10

Bulgogi Steak & Cheese Spring Rolls

korean style bbq beef, caramelized onions, jack cheese,
hot kiwi mustard | 12

Sword of Lamb

ground lamb, berbere spice, caramelized onions, olive sauce | 10

mie n yu
silk road inspired american cuisine
executive chef r.l. boyd

*vegetarian

**Consuming raw or uncooked eggs, meats, poultry and seafood products may increase your risk of food-borne illness.

brunch

Lamb Sausage Hash

berbere spiced lamb sausage, crispy fingerlings, spinach, cherry tomato confit, shallots, soft poached eggs, black pepper-mint hollandaise | 15

*vegetarian option with quinoa & chevre goat cheese | 12

The M Street Breakfast

two eggs any style, pecan smoked bacon, crispy breakfast fingerlings, sweet corn-jack cheese geechee grits, cherry tomato confit | 13

*Falafel Scrambled Eggs

three eggs, popcorn falafel, spinach, scallion, crispy breakfast fingerlings, cherry tomato confit, naan toast | 13

Bibimbap Omelette

four eggs, korean bbq beef, crunchy aromatic rice, house-made kimchi, scallion, jack cheese, crispy breakfast fingerlings, spicy mayo | 16

*Mie N Yu Benedict

two soft poached eggs, grilled brioche, rapini, crispy breakfast fingerlings, wasabi hollandaise, crispy garlic | 13

w/ pecan smoked bacon | 15 | w/ dynamite crab cake | 17

Geechee Shrimp & Grits

white tiger shrimp, chorizo, brunoise veggies, cherry tomato, preserved lemon, zaatar spiced pan gravy, sweet corn-jack cheese geechee grits, scallion, crispy garlic | 15

*Blueberry Quinoa Pancakes

buttermilk batter, fresh blueberries, golden quinoa, saffron-vanilla butter, warm maple syrup, 10x sugar | 11

*Coconut French Toast

brioche, toasted coconut batter, strawberry-vanilla compote, warm maple syrup, 10x sugar | 12

Mie N Yu Breakfast Burger

6 oz angus miso burger, pecan smoked bacon, sunny side egg, cheddar, spicy mayo, fresh jalapeno, butter lettuce, onion brioche, angry fries | 13

Tamarind BBQ Chicken Sandwich

pulled chicken, jalapeno, shallot, bean sprouts, spicy tamarind bbq sauce, cilantro mayo, butter lettuce, dill pickle, onion, brioche, angry fries | 12

*vegetarian option with tofu | 11

*Wasabi Caesar Salad

grilled hearts of romaine, wasabi caesar dressing, shaved parmesan, asian rice cracker croutons, angry spice | 9

*w/ crispy tofu | 11 | w/ curry chicken salad | 13 | w/ crispy calamari & pickles | 14

sides

pecan smoked bacon | 5

*crispy breakfast fingerlings | 5

*sweet corn-jack cheese geechee grits | 4

*cherry tomato confit | 4

*vegetarian

20% Gratuity will be added to all parties of six or more.