



Our Hours

Sunday - Thursday
8:00 A.M. until 9:00 P.M.

Friday and Saturday
8:00 A.M. until 10:00 P.M.

Gift Certificates
Available.

DINNER

Starts Everyday at 5:00 PM

PETITE PLATES

- Petite Caesar or petite Mosaic salad with walnuts and dried cranberries ♥ 6.50
- Brie and mango quesadilla..... *favorite* 8
- Artichoke, Parmesan and spinach dip, carrot diamonds, celery crescents and pita chips..... 9
- Crab cheddar quesadilla *favorite* 9
- Mango, French Brie and spicy red berry jam waffle8
- Skewered coconut shrimp 9
- Steamed Peking duck rolls with hoisin sauce..... 10
- Flaming torte, thin crust French-style pizza covered with crème fraiche, onions and double smoked bacon 10

SOUPS

- All soups are served with a savory waffle • Cup/Bowl..... 5/6
- Tomato pesto and coriander (vegetarian) *favorite*
- Chicken and vegetable ♥
- Lightly curried sweet potato
- Wild mushroom (vegetarian) ♥ *favorite*
- Ask your server for the Soup of the Day

Call us for your social entertainment or corporate catering needs.
Visit www.mosaiccuisine.com

SALADS

- Add grilled chicken breast, paprika chicken or grilled salmon on any salad4/5/6
- Warm goat cheese soufflé salad grilled pesto eggplant and feta ♥ *favorite* 14
- Mosaic assorted green & red lettuce, Balsamic vinaigrette, dried cranberries, walnuts ♥ 9
- Organic baby spinach, field mushrooms and strawberries, Balsamic vinaigrette ♥ 11
- Classic Caesar salad topped with our signature waffle “croutons” 9
- Grilled vegetable salad with Feta, Balsamic dressing ♥ *favorite* 9.95
- Pan seared marinated scallops salad tossed in a sesame lime dressing ♥ *favorite* 16

ABOUT OUR FOODS

French cuisine is the basis for the offerings of Mosaic Cuisine and Café along with many international accents. Mosaic serves unique, simple and healthy dishes all day, in a relaxed bistro ambiance. We are also known for our exclusive soups, delicious Sangria, intriguing entrées, and delightful appetizers in the evening. We use 100% natural low-sodium meats that are sans nitrites and nitrates, MSG, artificial colors and flavors, chemicals, preservatives, and ingredients that are impossible to pronounce. Most everything at Mosaic Cuisine and Café is made with local, fresh ingredients. Quite simply, we leave added calories and artificiality to our competitors.

KID'S MENU

- (their choice) 7.00
- Waffle with powdered sugar and fresh seasonal fruit ♥ *favorite*
- Chicken fingers with fresh fruit or Russet fries.
- Grilled cheese on wheat, white or waffle with fruit or Russet fries.
- Mini burger on a bun or a waffle with fresh fruit or Russet fries
- Penne pasta with tomato sauce ♥
- All kids meals are served with a small juice, milk, or fountain soda
- Substitute Russet fries for sweet potato fries add \$1.25

ON THE SIDE

- French Russet fries 3.50
- Sweet potato fries..... *favorite* 4.45
- Ginger cabbage slaw 3.00
- Roasted seasonal vegetables ♥ *favorite* 4.00
- Mushroom rice pudding..... 4.00
- Seasonal steamed vegetables 4.00
- Yukon Gold potato and cauliflower mash 4.00

ABOUT MOSAIC

Born in Lyon France, owner Thierry Jugnet has fond memories of hot waffles dusted with powder sugar enjoyed at seaside resorts, the circus, parades or county fairs. In France, waffles (gauffres) are popular snacks or desserts eaten at any time of the day. To share these memories, Executive Chef Thierry and Chef de Cuisine Armando have been perfecting a new style of sandwich filled with fun and a bit of the unusual with crisp, light, homemade waffles in place of traditional breads. Maitre D' and hostess Mine, will ensure that your experience at Mosaic Cuisine and Café be to great satisfaction.

WAFFLESSIMO

Mosaic's famous waffle sandwiches. Served with your choice of ginger pepper slaw or French Russet fries.

Substitute sweet potato fries for an additional	\$1.25
Pecan grape chicken salad	<i>favorite</i> 9.95
Grilled vegetables with olive pesto spread ♥	9.25
Cheddar sirloin burger with Mosaic special sauce on a sesame bun or waffle	10.50
Paprika, Parmesan chicken picatta with lemon caper sauce	<i>favorite</i> 12
Hickory bacon sirloin burger with caramelized onions and chipotle sauce on a sesame bun or waffle	12

MAIN COURSE

Parmesan chicken picatta, lemon caper sauce, sweet potato-cauliflower mash, roasted vegetables	15
Coq au vin with mushroom rice, bone in chicken pieces slowly braised in Burgundy wine with vegetables and spices. Another classic true French meal	16
Pork filet mignon medallions, roasted Fuji apples, old fashion mustard sauce, sweet potato fries, steamed vegetables	15
Steak with pommes frites, 12 oz French cut sirloin, fries and parsley lemon butter. Très Français.....	18
Boeuf Bourguignon served over Dutch egg pasta	<i>favorite</i> 16
New England scallops and penne rigate, lobster sauce	<i>favorite</i> 19
Sautéed Cherokee mountain trout, Dijon cream, Yukon potato mash and vegetable du jour.....	16
Penne pasta with grilled shrimp, baby spinach, mushroom lobster sauce	<i>favorite</i> 16
Seared bacon-wrapped sea scallops, mushroom rice, tomato creole sauce, cinnamon apples	19
Roasted salmon filet, grape salsa, jasmine rice pudding and steamed vegetables	18
Italian eggplant Parmesan, jasmine rice pudding, grilled vegetables (vegetarian).....	14

235-CALORIE WAFFLES ARE WHAT WE CREATE (LIKE A 6" SUB ROLL, ONLY TASTIER & HEALTHIER)

DESSERTS

Jumbo cranberry almond, chocolate chunk or oatmeal raisin cookies.....	2.50
Chocolate brownie with French vanilla ice cream and chocolate sauce.....	7
Crêpes Suzette with brandy orange sauce.....	6
Crêpes strawberries with caramel sauce	<i>favorite</i> 6
Waffle Nutella.....	<i>favorite</i> 7.25
Sweet waffle à la strawberry or banana with caramel sauce or whipped cream	7
Crème brûlée du jour (Please ask for our ever changing flavors).....	7
Warm flourless chocolate waffle with French vanilla ice cream, chocolate and caramel sauce	<i>favorite</i> 7
Callebaut chocolate mousse (ooooooh La La !).....	7

♥ High in taste, low in fat • *favorite* addiction may occur!

BEVERAGES

Café au lait, hot tea, hot Swiss chocolate, coffee
 Chai, latte or cappuccino, espresso or doppio
 Fountain soda, iced tea, Arnold Palmer
 Fresh squeezed lemonade original or strawberry, fresh squeezed orange juice, root beer float
 Milk, chocolate mint, juice: apple, cranberry, tomato
 Bottled water

*We will add 18% gratuity to all parties of 6 or more. Please no separate checks for parties of 8 or more.

Be sure to check out
 our sister concept at
 1712 I (Eye) St. NW
 Washington, DC

