



august specials

drink of the month

cucumber lemonade chiller

tanqueray gin, cucumber liqueur & fresh squeezed lemonade sweetened with agave syrup, 6.95

dessert of the month

mosaic tres leches cake

cool, refreshing, triple milk sponge cake topped with fresh fruit and whipped cream, 4.95

soup of the month

spanish salmorejo

(pronounced sal-mor-e-ho)

chilled, velvety smooth gazpacho style soup made with ripe local tomatoes, almonds, sherry, herbs & spices, inspired by our trip this summer!, 3.95/cup, 5.95/bowl

after 5pm

new appetizer!

mosaic steamed wontons

shrimp & chicken, shredded chinese cabbage, fresh herbs & spices, steamed and served with sweet chili sauce (4), 5.95

shrimp florentine grits

sauteed wild caught shrimp, garlic, onions, artichokes, baby spinach & sun dried tomatoes over zesty tomato grits, topped with feta cheese, 16.95

flounder roma

tender filets poached in a white wine, butter & mint sauce, served with carolina gold rice pilaf & summer vegetable saute, 16.95

tuscan mosaic pasta

goat cheese & asparagus with fresh tarragon, olive oil, lemon zest, cavatappi pasta & walnuts, 13.95; with grilled chicken, +2.95

all day

mosaic local BLT

fresh local tomatoes, mixed greens, thick-cut applewood crispy bacon, thinly sliced fresh mozzarella & basil pesto mayonaise on a toasted ciabatta roll, 8.95

mykonos pizza

basil pesto, shrimp, spinach, artichoke hearts, olives, onions, feta, fresh mozzarella, parmesan & tomatoes on a thin 9" pita crust, with mixed green salad, 10.95

sunday brunch

mosaic yogurt parfait

low fat greek yogurt topped with toasted walnuts, fresh fruit & berries, drizzled with honey and served with our homemade granola bar, 8.95

fresh squeezed juice organic blueberry-orange, 3.95