

Mimi's Rooftop Café and Coffee Bar

When the Warton Airport was seeking new management for their terminal restaurant in 2008, Emily Bradley-Low, her mother Anna Jean Bradley, and some friends and family, submitted an application proposing the establishment of a local foods café that would support area farmers. Their bid was successful and was the first step in creating Mimi's Rooftop Café. The mother and daughter duo, along with Emily's sister Glyneva who is the grill cook, have succeeded in making the café a destination in itself, not just a stop for travellers passing through the airport. They're committed to "local, fresh and seasonal". Everything is made from scratch including soup stocks, salad dressings and mayonnaise. The home fries are made with local potatoes and, according to Anna Jean, "they've never seen the inside of a freezer". Local can be as close as picking vegetables and herbs from their own ½ acre garden. The menu changes weekly so Emily explains "we're able to feature foods as they're in their prime". They substitute regional ingredients whenever possible. If they want a "citrus zap", they'll use red currants or cranberries, something more local that can do the job.



The pair feels good about what they're serving and the kitchen is a happy one. They enjoy hearing the table talk about the noticeable difference in the flavour of fresh foods. Anna Jean has a favourite story about a gentleman who ordered a hamburger one day when hamburgers weren't on the menu. The meatiest dish being served for lunch was the chef's salad with chicken and ham, which he reluctantly agreed to try. He was served a mound of fresh greens mixed with nuts, seeds, vinaigrette, and slices of fresh ham and chicken. Far from being disappointed the customer praised the meal saying he'd drive all the way from Kitchener to buy another. The café hosts a summer coffee house with an electric piano and open mike Friday evenings from 8 to 10. Coffee is served along with muffins and cookies.

501262 Grey Road One (Warton Keppel District International Airport) Warton ON • 519-377-0837 • mimi@mimiscafe.ca • www.mimiscafe.ca • open June – August (Thursday to Sunday ~ see website for hours and off-season dates)

Served at Mimi's

Stoney Keppel Bison meat (Hepworth)
Apple sausage, Scotch Mountain Meats (Meaford)
Bread, Rising Sun Bakery (Warton)
Garden Produce from Crow's Creek Market (Warton),
Elliott's Garden (Warton), Sinclair's Market Garden (Hepworth) and
Bolle's Farm (Allenford)
Maple syrup, Kemble Mountain Maple Products (Kemble)
Fair trade coffee roasted at Kemble Mountain Roastery (Allenford)
Flour, eggs, dried beans, and baking products, Grassroots Organics
(Desboro)

Rhubarb specials

Rhubarb spritzer, the café's
signature drink
Rhubarb creamsicle beverage
Orange-rhubarb spritzer

Rhubarb vinaigrette salad
dressing

Rhubarb walnut spice muffin