MIMOSA GRILL BRUNCH

BRUNCH

FRENCH TOAST STICKS 12
dark chocolate sauce and orange crème anglaise

AVOCADO TOAST 18
house smoked salmon, avocado spread, local tomatoes, black garlic, on focaccia, fresh fruit

FARM PLATE* 20
scrambled eggs, breakfast potatoes, and a biscuit. Choose applewood bacon, breakfast sausage

HORACE'S HOT CHICKEN & FRENCH TOAST STICKS 18
horace's hot chicken tenders, french toast sticks, real syrup

CRAB CAKE BENEDICT 24
smoked trout and crab cakes, creole hollandaise, pancetta lardons, poached egg, cheddar stone ground grits

SHRIMP & GRITS 18
stoneground grits, tasso ham gravy, andouille sausage, smoked tomatoes, spinach, peppers and onions

CHEFS FARM FRESH OMELET 20
served with breakfast potatoes

STEAK & EGGS* 30
*Certified Angus Beef ®**flank steak with two eggs scrambled, served with breakfast potatoes, and a biscuit

BRUNCH BURGER* 20
*Certified Angus Beef ®** with cheddar cheese, bacon, smashed avocado, fried egg, served with fries

A LA CARTE *5 each*

FARM EGGS*

APPLEWOOD BACON

FENNEL SAUSAGE

TURKEY SAUSAGE

HOUSE SMASH BROWNS

STONEGROUND GRITS

BISCUIT

LUNCH

GARLIC & HERB FOCACCIA 8/BOTH 10
evoo, oregano, red pepper flakes, s&p, or calabrian chili butter

BUTTERMILK FRIED GREEN TOMATOES 12
buttermilk fried green local tomatoes, cajun aioli, rocket salad

CRAB CAKES 16
smoked trout and jumbo lump crab, perfect remoulade

KALE BEET SALAD WITH RASPBERRIES 13
lemon-massaged julienned kales, house pickled spice beets, pickled red onions, ricotta, bourbon pecans, house balsamic vinaigrette

TRADITIONAL CAESAR SALAD 12
crisp romaine hearts, house calssic caesar dressing, golden cornbread croutons

ADD ON PROTEINS:

grilled chicken 7
pecan crusted chicken 8
grilled salmon* 9
grilled shrimp 9
grilled steak* 18

FALAFEL GRAIN BOWL 18
smoked chickpea, marinated tomatoes, herby quinoa, coriander pickled carrots, arugula, cucumber, whipped feta

PECAN CHICKEN SALAD 20
mixed greens dressed in lemon vinaigrette, smoked cheddar, crispy bacon, marinated tomatoes, honey mustard drizzle

MIMOSA FISH & CHIPS 29
alaskan cod flash-fried, served with apple slaw, house dill tartar, grilled lemon, and house chips
*malt vinegar available

PBT SANDWICH 17
betty's pimento cheese, applewood bacon, fresh and fried green local tomatoes, riley's bacon jam, house chips

GRILLED CHICKEN SANDWICH 16
sriracha brown sugar bacon, caramelized onions, mayo, lettuce, served with house chips

GREAT AMERICAN BURGER* 18
*Certified Angus Beef ®**, lettuce, tomato, red onion, mustard, mayo, house pickle, served with fries.
choice of cheddar or pimento cheese

COCKTAILS

THE SPRITZES 15
choice of aperol, hugo, limoncello, sarti rosa

MIMOSAS
original | **glass 6, carafe 24**

your way (choice of peach, pineapple, or cranberry) | **glass 7, carafe 28**

HOUSEMADE BLOODY MARY 12

OUR PURVEYORS

Farm & Sparrow, NC
Barbee Farm, NC
Boy and Girl Farm, NC
Bush and Vine, SC
Carolina Grounds, NC
Providence Farms, NC
Fair Share Farm, NC
Old North Farm, SC
Urban Gourmet Farm, NC
Springer Mountain, GA
Harmony Ridge Farms, NC
Charlotte Fish Company, NC
Joyce Farms, NC
The Spotted Trotter, GA
San Giuseppe Salami Co., NC
Boxcarr Handmade Cheese, NC
Gnam Gnam Gelato, NC
Goat Lady Dairy, NC

**For parties of 5 or more a 20% service charge will be added to your check. This ensures fair compensation for our team and helps maintain our commitment to excellent service.

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PROPRIETOR Maria Fernandez **EXECUTIVE SOUS CHEF** Eunice Namando **SOUS CHEF** Frederick Wardlaw

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