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BRUNCH



SOUTHERN
SELECTIONS
weekend brunch

STUFFED FRENCH TOAST 20
apple butter, candied pecans, cinnamon anglaise, apple compote

MIMOSA OMELET 18*
herb ricotta, parmesan, sautéed greens

FARM PLATE 20*
two eggs your way, choice of protein, smash browns, house biscuit

Proteins: applewood bacon, sausage patty, brisket bits

SHRIMP AND GRITS 24*
pencil cob grits, grilled shrimp, shrimp butter, roasted peppers, local chorizo, two eggs

STEAK AND EGGS 28*
wagyu skirt steak, smash browns, two eggs your way, Poblano salsa

HOUSE BISCUITS AND GRAVY 20*
sausage gravy, sage, house biscuits, two eggs your way

BREAKFAST SALAD 18*
roasted cauliflower, mixed sprouts and greens, toasted seeds, avocado, two eggs, honey cashew dressing

GRILLED SALMON 28*
warm farro, mixed greens, roasted and pickled local squash

GET GOING
brunch

MILK BREAD CINNAMON ROLLS 10
topped with coffeecake streusel and icing

CRAB & PIMENTO CHEESE PUPPIES 20
smoked pecan pimento cheese, roasted tomato chutney, lump crab

AVOCADO TOAST 16*
hearty local sourdough bread, chopped avocado, micro salad, chili crunch, two eggs

MIMOSA STAPLES
down south, uptown

BRUNCH SMASH BURGER 16*
local bun, two smashed beef patties, cheddar cheese, pimento cheese, pickles

Add-Ons: egg, bacon \$2 each
French fries or smash browns \$5 each

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

B.Y.O.B. SAMMIE 12*
choice of bread, choice of protein, two eggs, cheddar cheese

Breads: house biscuit, pretzel bun
Proteins: bacon, sausage patty, fried chicken
Add-Ons: avocado, collards greens, roasted tomato, caramelized onions \$2 each

A LA CARTE
sides & additions | 5

FRUIT CUP

SMASH BROWNS

SIMPLE GRITS

HOUSE BISCUITS WITH JAM

MINI HOT FRIES

SMOKED COLLARD GREENS

DESSERTS

MA’S CHOCOLATE LAYER CAKE 15
layers and textures of dark chocolate

ESPRESSO PANNA COTTA 13
vanilla bean meringue, milk crumb, chocolate sauce

PB&J 13
peanut butter mousse topped with muscadine grape compote, pie crust shards and roasted peanuts

MISO APPLE CARAMEL CAKE 13
anise cardamom cake layers, cinnamon apple filling, miso caramel, vanilla bean buttercream

Our Purveyors

Sunny Creek Farm, GA	Homeland Creamery, NC
Shelton Farm, NC	Tega Hills Farm, SC
Boy and Girl Farm, NC	Urban Gourmet Farm, NC
Bush and Vine, SC	Springer Mountain, GA
DabHar Farm, NC	Harmony Ridge Farms, NC
	Charlotte Fish Company, NC

FROM THE BAR
brunch

THE ORIGINAL MIMOSA
6 EACH OR 24 CARAFE
sparkling wine, fresh oj

CLASSIC BELLINI
7 EACH OR 28 CARAFE
sparkling wine, fresh peach juice

MIMOSA YOUR WAY
7 EACH OR 28 CARAFE
sparkling wine, fresh pineapple or cranberry juice

MIMOSA BLOODY MARY
house mix, olives

We politely decline any substitutions.
Parties of five or more will have a 20% gratuity added to their checks

*This item is served using raw or under cooked ingredients. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Proprietor Maria Fernandez
Executive Chef Kaley Laird
Sous Chefs Megan Carraway,
Doug Friedman,
Shaun Williams