

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 36*

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

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 Purveryors

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

FROM THE BAR

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