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BRUNCH

MIMOSA



GRILL

SOUTHERN SELECTIONS

weekend brunch

CLASSIC BUTTERMILK PANCAKE 12

seasonal compote, maple syrup

Add-On: chocolate chips \$2

MIMOSA FRITATTA 19

spinach, bacon, parmesan cheese

FARM PLATE 21*

two eggs your way, choice of protein, smash browns, house biscuit

Proteins: applewood bacon, sausage patty

SHRIMP AND GRITS 24*

pencil cob grits, grilled shrimp, shrimp butter, roasted peppers, local chorizo

STEAK AND EGGS 29*

hickory grilled flank steak, smash browns
two eggs your way

HOUSE BISCUITS AND GRAVY 20*

sausage gravy, sage, house biscuits, two eggs your way

KALE CAESAR 15

chopped kale, kohlrabi, quinoa, toasted pistachios, midnight moon cheese, tahini Caesar dressing
add on grilled chicken 7

BREAKFAST BOWL 19*

marinated steak, crispy potatoes, pickled red onion guacamole, cilantro, scrambled egg

FRIED CHICKEN BOWL 17

fried chicken bites, crispy potatoes, brown sugar mayo caramelized onions, hot honey, scrambled egg

GET GOING

brunch

BREAKFAST SWEET BREADS 10

cinnamon sugar tossed sweet breads

CRAB & PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted tomato chutney, lump crab

AVOCADO TOAST 17*

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, house chips

Add-Ons: egg, bacon \$2 each

GRILLED CHICKEN SANDWICH 16

sriracha brown sugar bacon, caramelized onions, mayo, lettuce served with house chips

CLASSIC BREAKFAST SAMMIE 14

soft bun, bacon, cheesey scrambled eggs and avocado, served with house chips

GRILLED SALMON 28*

grain bowl, seasonal vegetables

A LA CARTE

sides & additions | 5

FRUIT CUP

SMASH BROWNS

SIMPLE GRITS

HOUSE BISCUIT WITH JAM

HOUSE FRIES

SMOKED COLLARD GREENS

DESSERTS

HAZELNUT LATTE CHOCOLATE TORTE 13

hazelnut pastry cream, candied hazelnuts, smoked cocoa nib tuille, coffee gelato

BLACKBERRY BRIE CHEESECAKE 13

blackberry-bourbon compote, berry glass herb gelee

LEMON OLIVE OIL CAKE 13

honey mascarpone, lemon syrup, orange marmalade, herb tuille

STRAWBERRIES & CREAM HAND PIE 13

strawberry anglaise, milk crumb, vanilla gelato

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.

**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 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 Chef Lauren Olinger

Our Purveyors

Farm & Sparrow, NC

Barbee Farm, NC

Boy and Girl Farm, NC

Bush and Vine, SC

Carolina Grounds NC

Fair Share Farm, NC

Old North Farm, SC

Urban Gourmet Farm, NC

Springer Mountain, GA

Harmony Ridge Farms, NC

Charlotte Fish Company, NC