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BRUNCH

MIMOSA



GRILL

SOUTHERN SELECTIONS

weekend brunch

MISO-PECAN BUTTER AND PEACH PRESERVE STUFFED FRENCH TOAST 20

local brioche, candied pecans, local peaches, anglaise

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, smokey andouille, two eggs

STEAK AND EGGS 36*

wagyu bavette, smash browns, two eggs your way, scallion relish

SMOKED SALMON BOWL 22*

house smoked salmon, pesto quinoa, charred peas, hearty greens, feta, two eggs

BREAKFAST SALAD 18*

roasted cauliflower, mixed sprouts and greens, toasted seeds, avocado, two eggs, honey cashew dressing

ROASTED ASPARAGUS AND SALMON SALAD 24*

roasted and chipped sunchoke, English peas, mixed greens, kale, miso-lemon vinaigrette

GET GOING

brunch

SWEET BREADS 9

mini muffins, smokey honey butter, cinnamon sugar

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

HOT FRIES 12*

Cajun salt, spicy aioli, cheese curds, 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

FRIED GREEN TOMATO BLT 18

Benton's bacon, comeback sauce, local lettuces, fired and pickled green tomatoes, 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, house pastrami
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

SEASONAL FRUIT SEMIFREDDO 13

fresh fruit, rye crumb, honey white balsamic reduction

PINEAPPLE LIME CAKE 13

pineapple compote, white chocolate cremeux, lemon-thyme buttercream

CHOCOLATE BANANA CHEESECAKE 13

benne graham crust, whipped ganache, banana caramel

Our Purveyors
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

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
Chefs Bernard Crate, Trey Grier, Megan Caraway

Making It Happen Cody Lathe, David Harrelson, Deanna Evans, Efen Castillo, Esquin "Chiba" Gonzalez, Floriana Mendez, Jazmin Capers, Shaun Williams, Xay Phantourath