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BRUNCH

# MIMOSA



## GRILL

## SOUTHERN SELECTIONS

weekend brunch

### LEMON BUTTERMILK PANCAKES 12

blueberry syrup, sweet lemon ricotta

### MIMOSA FRITATTA 18

spinach, bacon, parmesan cheese

### FARM PLATE 20\*

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, 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

### KALE CAESAR 15

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

### BREAKFAST BOWL 18\*

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

### FRIED CHICKEN BOWL 16

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

## GET GOING

brunch

### HOUSE MADE DONUT HOLES 8

fruit sauce and whipped cream

### 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, house chips

**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

### CLASSIC BREAKFAST SAMMIE 13

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

### CHOCOLATE MOCHA TORTE 13

fudgy olive oil torte, whipped mascarpone chocolate soil, coffee gelato

### BERRY MELON GATEAU 13

yogurt mousse petit gateau, berry and lime gelee, cantaloupe sherbert, watermelon granita

### KEY LIME PIE 13

whipped cream, lime zest, graham cracker tuile

### BLUEBERRY PEACH GALETTE 13

warm hand pie, peach sauce, brown sugar crumble, vanilla gelato

### 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

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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

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**Proprietor** Maria Fernandez  
**Executive Chef** Kaley Laird  
**Sous Chefs** Lauren Olinger  
Edith Mendez