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BRUNCH

MIMOSA



GRILL

SOUTHERN SELECTIONS

weekend brunch

STUFFED FRENCH TOAST 20

apple butter, candied pecans, cinnamon anglaise, apple compote

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

BREAKFAST SALAD 18*

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

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

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

CLASSIC BREAKFAST SAMMIE 13

soft bun, bacon, cheesy scrambled eggs and avocado

GRILLED SALMON 28*

warm farro, sauteed greens, roasted broccoli green chickpeas

A LA CARTE

sides & additions | 5

FRUIT CUP

SMASH BROWNS

SIMPLE GRITS

HOUSE BISCUITS WITH JAM

HOUSE FRIES

SMOKED COLLARD GREENS

DESSERTS

CHOCOLATE STRAWBERRY CAKE 16

scratch made strawberry jam, chocolate mousse, freeze dried strawberries

ORANGE RUM CAKE 14 (GF)

candied oranges, blood orange curd brown sugar oat crumble

ISLAND CHEESECAKE 12 (GF)

coconut cheesecake, mango curd, pineapple salsa, meringue crunch

IRISH CREAM CARAMEL TARTLET 14

caramel tart, irish cream ganache brown sugar tuille

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

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Proprietor Maria Fernandez
Executive Chef Kaley Laird
Sous Chefs Lauren Olinger
Shaun Williams