



SATURDAY BRUNCH

STARTS & SHARED BITES

MS. BETTY'S PIMENTO CHEESE
crisp celery & crackers
6

DEVEILED EGGS*
grain mustard - crispy quinoa - bacon
4 for 8

CHICKPEA HUMMUS & GRILLED FLATBREAD
ancho chili - veggies - olive oil & olives
8

PARMESAN TRUFFLE FRIES
truffle - hand cut herbs - aged parmesan
small 7 | for the table 10

MIMOSA GRILL CLASSICS

PECAN CRUSTED CHICKEN SALAD
sweet mustard - crispy bacon - marinated tomatoes
grifton smoked cheddar
15

SOUTHERN CHOPPED CHICKEN SALAD
cucumbers - tomatoes - bell pepper - red onions
bacon - avocado - blue cheese - crispy tortilla
buttermilk ranch dressing
15

LOW COUNTRY SHRIMP & GRITS
carolina grits - sweet onions & charred peppers
house andouille - smoked tomatoes - tasso gravy
15

HICKORY GRILLED HOUSE BURGER*
LTOP - aged cheddar - house smoked bacon
herb aioli & brioche bun
served w. truffle parm fries
16

UPTOWN/DOWN SOUTH SATURDAY BRUNCH

FIRST THINGS FIRST

MIMOSA - 6/24 | BELLINI - 7/28 | CLASSIC BLOODY MARY - 7
MILLIONAIRE'S COFFEE - 8

♦**CHICKEN & WAFFLES**
honey dipped hot chicken - belgium waffle
siracha butter & real maple syrup
16

♦**SATURDAY MORNING STEAK & EGGS***
hickory grilled filet - sauteed spinach
two over medium eggs - texas toast
18

♦**THE BREAKFAST BLT**
bacon - lettuce - tomato - avocado
two over medium eggs - special sauce
14

♦**SMOKED SALMON FRITTATA***
blistered tomatoes - baby arugula
red pepper coulis - bulgarian feta
16

♦**MIMOSA OMELET***
crispy bacon - ham - broccoli -
marinated tomatoes - smoked cheddar
14

♦**BISCUITS & GRAVY***
two big biscuits - saw mill gravy
two over medium eggs
12

BENEDICTS

♦**SOUTHERN BENEDICT***
big biscuit - house smoked ham - hollandaise
two poached harmony ridge farms eggs
15

♦**CRAB CAKE BENE***
house crab cakes - fried green tomatoes
creole & crab hollandaise - two poached
harmony ridge farms eggs
17

♦THESE BRUNCH ITEMS ARE SERVED W. YOUR CHOICE OF SIDE

BRUNCH SIDES | smashed browns - buttermilk grits - fresh fruit
ADDITIONS: crispy bacon \$4 | links \$4 | extra egg \$3*

PROPRIETOR maria fernandez | EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. - andrew ebersold | JR SOUS CHEFS brittany cochran & tosha allen
the kitchen staff: carlos arita - migdda juarez - eva valdivia - efren castillo - jaedan smith - michael michalik
antonio rameriz - megan quigley - deseane king - steven pepper - mazi bowen

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness - *This item is served using raw or under cooked ingredients