



MIMOSA GRILL

Chef's Southern-Inspired, Brunch Buffet

\$27.95 adults | \$14.95 kids 12 & under

Every Saturday & Sunday 11am-2:00pm

*~ menu items are subject to change based on availability of seasonal items ~
this menu is subject to change for holidays and special events*

*contact mimosa for special bookings and reservations
704.343.0700 | mimosagrill.com*

-The Bread Basket-

Fresh Warm Pastries, Home Made Biscuits, Seasonal Muffins

-Traditional Fare-

House Smoked Salmon with capers and traditional garnishes,
Artisan Cheese Boards from America's best cheese makers, Fresh Sliced Fruits,
Organic Garden Salads, Chilled Shrimp Cocktail with Citrus Cocktail Sauce.

-From the Hearth-

Hand Carved Hickory Roasted Herb Rubbed Beef with Horseradish Sauce *
Cedar Plank Roasted Salmon with Honey Lemon Butter and Fresh Herbs *

-Iron Skillets-

Harmony Ridge Farms Scrambled & Fluffy Eggs *
Applewood Smoked Bacon & Roasted Maple Sausage
Mimosa's Smashed Browns with Onions & Peppers
'The Original Grit Bar' Featuring NC Stone Ground Grits
Ashe County Cheddar Baked Mac N' Cheese with Ritz Cracker Crumbs
Mimosa's Southern and Seasonal Roasted Vegetables
Low Country Shrimp and Grits with Tasso Gravy and Smoked Tomatoes

-Small Plates-

Country Benedict with shaved ham and buttermilk biscuit *
Walnut Crusted French Toast with Macerated Berries & Maple Syrup
Ms. Betty's Pimento Cheese Frittata *
The Mimosa Omelet with Bacon, Spinach, Roasted Mushrooms & Aged Cheddar *
Southern Biscuits & Ole Saw Mill Gravy

-Desserts-

Homemade Assorted Desserts made fresh
Cast Iron Seasonal Cobbler with scratch streusel topping
Our Famous Loaded Chocolate Cookies
Tiny Pecan Pies & Assorted Pastries

Mimosa Features Handcrafted Bloody Mary's & Mimosa and Bellini Specials

**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*