brunch
GET GOING
PIMENTO CHEESE BISCUITS
angeli biscuits & country ham
baker’s half dozen for 7
FRIED SIANO FAMILY MOZZARELLA
mozzarella di bufalo - maninara - pistachio pesto
small 14 large 19
DEVILED EGGS
crispy quinoa - candied bacon
each for 3 or 6 for 12
BRUNCH SHRIMPS
citrus cocktail sauce - lemon - horseradish
6 for 12 or 12 for 18
mimosa staples
UPTOWN / DOWN SOUTH
HAND PRESSSED STEAK BURGERS
all the way served with crispy fries
single - 11.95
double - 15.95
SHRIMP & GRITS
smoked tomatoes - charred peppers - baby spinach
cold water creek grits - house andouille & tasso gravy
18
SIMPLY ROASTED SALMON
baby arugula - toasted pistachio - goat cheese
roasted market veggies
18
southern selections
WEEKEND BRUNCH
STEAK & EGGS*
american wagyu flank steak
smashed fingerling potatoes - scrambled eggs
19
+ lobster hash +9
B.E.L.T ON TOAST
smokey bacon - two eggs - crisp lettuce & sliced tomato
texas toast
14
+ Avocado $3
WALNUT CRUSTED FRENCH TOAST
maple syrup - macerated berries - whipped cream
15
MIMOSA OMELET
smokey bacon - shaved ham - blistered tomatoes
baby spinach - ashe co. cheddar
14
CHICKEN & WAFFLES
buttermilk waffles - sriracha butter - maple syrup
hot chicken
2 pc white 16 2 piece dark 14
BASIC BFAST
two eggs - sausage or bacon
smashed browns or carolina grits - toast or biscuit
14
sides & additions
ALA CARTE
signature smashed browns - 3.50
cold water creek grits - 3.50
mixed fruit (limited) - 4
mac and cheese - 4 add lobster +8
yogurt - berries + granola - 5
two eggs your way - 4
maple breakfast sausage - 3.75
crispy smokey bacon - 3.75
turkey bacon - 5
angel biscuit - 2.25
biscuit & gravy - 4.50
toast (white/wheat) 2
FROM THE BAR
THE ORIGINAL MIMOSA
sparkling wine + fresh OJ
6 each or 24 carafe
BELINI CARAFES
sparkling wine + fresh peach juice
7 each or 28 carafe
RANCH WATER
good tequila + topo chico & lime
12
MAMMOSA
vodka - peach schnapps - prosecco + OJ
10
- WE POLITELY DECLINE ANY SUBSTITUTIONS -
PLEASE FOLLOW US ON INSTAGRAM @mimosasgrill or at mimosagrill.com for news and menu updates
PROPRIETOR Maria Fernandez  EXECUTIVE CHEF Thomas Marlow  SOUS CHEF Brittany Cochran
making it happen Efren Castillio, Antonio Rameriz, Jessalyn Mooney, Greg Schutt
Matt Meehan, Diana Swanson, Limequer Rodrigo De Sousa, Chiba Gonzalez
- 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