



MIMOSA GRILL

brunch

GET GOING

PIMENTO CHEESE BISCUITS

angel biscuits & country ham
baker's half dozen for 7

FRIED SIANO FAMILY MOZZARELLA

mozzarella di bufalo - marinara - 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 PRESSED 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

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

MANMOSA

vodka - peach schnapps - prosecco + OJ
10

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

- WE POLITELY DECLINE ANY SUBSTITUTIONS -

PLEASE FOLLOW US ON INSTAGRAM @mimosagrill or at mimosagrill.com for news and menu updates

PROPRIETOR Maria Fernandez EXECUTIVE CHEF Thomas Marlow SOUS CHEF Brittany Cochran
making it happen Efrén 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