



MIMOSA GRILL

brunch **GET GOING**

FRIED SIANO FAMILY MOZZARELLA

mozzarella di bufalo - marinara - pistachio pesto
small 14 large 19

DEVEILED EGGS

crispy quinoa - candied bacon
2 for 5 or 6 for 12

mimosa staples

UPTOWN / DOWN SOUTH

BAKED LOBSTER MACARONI & CHEESE

signature ashe co. cheddar mornay ritz cracker crust
small 19 large 28

HAND PRESSED STEAK BURGER*

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

CLASSIC BELINI

sparkling wine + fresh peach juice
7 each or 28 carafe

MIMOSA YOUR WAY

sparkling wine + fresh pineapple
or cranberry juice
7 each or 28 carafe

MANMOSA

vodka - peach schnapps - prosecco + OJ
10

southern selections **WEEKEND BRUNCH**

STEAK & EGGS*

hickory grilled petite filet of beef tenderloin
smashed fingerling potatoes - scrambled eggs
19
+ sweet corn, bacon & maine 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
15

HOT! FRIED CHICKEN & WAFFLES

buttermilk waffles - sriracha butter - maple syrup
breast & wing 18

BASIC BFAST*

scrambled eggs - sausage or bacon
smashed browns or carolina grits - toast or biscuit
14

sides & additions

ALA CARTE

SIDES

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

EGGS & MORE

two eggs your way* - 4
maple breakfast sausage - 3.75
crispy smokey bacon - 3.75
turkey bacon - 5

TOAST & BISCUITS

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

making it happen Efen Castillo, Jaedan Smith, Jessica Saddlemire, Greg Schutt

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

UPTOWN / DOWNSOUTH

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