



MIMOSA GRILL

Sunday Brunch

Chef's Bounty of Traditional & Specialty Brunch Fare

\$24.95/ adults \$12.95/ kids 3-10

Every Sunday 11am-2:30pm

menu items are subject to change based on availability of seasonal items

this menu is a sample and valid for sunday brunch only

-The Bread Basket-

Fresh Warm Pastries, Home Made Biscuits, Seasonal Muffins and Assorted Butters

-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-

'601 Stop Farm' Scrambled 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
Southern Biscuits and House Made Andouille Sausage Gravy

-Small Plates-

Traditional Southern Eggs Benedict +
Walnut Crusted French Toast with Macerated Berries & Virginia Maple Syrup
Frittata of the Day with Seasonal & Inspired Vegetables +
The Mimosa Omelet with Bacon, Spinach, Blistered Tomatoes & Aged Cheddar +
Veggie Omelet with Asparagus, Artichokes & Smoked Cheddar +

-Desserts-

Homemade Assorted Desserts made fresh every Sunday
Cast Iron Seasonal Cobbler with scratch streusel topping
The Perfect Goopy Cookies
Tiny Pecan Pies & Assorted Pastries
Mimosa's Own Chocolate Covered Strawberries

Mimosa Features Handcrafted Bloody Mary's & \$3 Mimosa's and Belini's

contact mimosa for special bookings and reservations

704.343.0700 | mimosagrill.com

*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