



## SATURDAY BRUNCH

### STARTS & SHARED BITES

MS. BETTY'S PIMENTO CHEESE  
crisp celery & crackers  
6

DEVEILED EGGS\*  
grain mustard - crispy quinoa - bacon  
4 for 8

CHICKPEA HUMMUS & GRILLED FLATBREAD  
ancho chili - veggies - olive oil & olives  
8

PARMESAN TRUFFLE FRIES  
truffle - hand cut herbs - aged parmesan  
small 7 | for the table 10

CAROLINA CRAB CAKES  
smoked trout & lump crab  
grille red onion, rocket, bacon aioli  
16

### MIMOSA GRILL CLASSICS

PECAN CRUSTED CHICKEN SALAD  
sweet mustard - crispy bacon - marinated tomatoes  
grifton smoked cheddar  
15

SOUTHERN CHOPPED CHICKEN SALAD  
cucumbers - tomatoes - bell pepper - red onions  
bacon - avocado - blue cheese - crispy tortilla  
buttermilk ranch dressing  
14

LOW COUNTRY SHRIMP & GRITS  
carolina grits - sweet onions & charred peppers  
house andouille - smoked tomatoes - tasso gravy  
15

HICKORY GRILLED HOUSE BURGER\*  
bacon mayo - house pickles - aged cheddar  
LTO on brioche  
served w. fries or truffle parm fries (+2)  
14

### UPTOWN/DOWN SOUTH SATURDAY BRUNCH

#### FIRST THINGS FIRST

MIMOSA - 6/24 | BELLINI - 7/28 | CLASSIC BLOODY MARY - 7  
MILLIONAIRE'S COFFEE - 8

♦CHICKEN & WAFFLES  
honey dipped hot chicken - belgium waffle  
siracha butter & real maple syrup  
16

♦SATURDAY MORNING STEAK & EGGS\*  
hickory grilled filet - sauted spinach  
two over medium eggs - texas toast  
18

♦BROWN SUGAR & OATMEAL BRULEE  
banana - blueberry - strawberry & candied nuts  
house made fresh yogurt & maple syrup  
12

♦SMOKED SALMON FRITTATA\*  
blistered tomatoes - baby arugula  
red pepper coulis - bulgarian feta  
16

♦MIMOSA OMELET\*  
crispy bacon - ham - broccoli  
marinated tomatoes - smoked cheddar  
14

♦BISCUITS & GRAVY\*  
two big biscuits - saw mill gravy  
two over medium eggs  
12

#### BENEDICTS

♦SOUTHERN BENEDICT\*  
big biscuit - house smoked ham - hollandaise  
two poached harmony ridge farms eggs  
15

♦CRAB CAKE BENE\*  
house crab cakes - fried green tomatoes  
creole & crab hollandaise  
17

♦STEAK BENEDICT\*  
english muffin - pimento cheese - baby spinach  
two poached harmony ridge farms eggs  
18

♦THESE BRUNCH ITEMS ARE SERVED W. YOUR CHOICE OF SIDE

BRUNCH SIDES | smashed browns - buttermilk grits - fresh fruit  
ADDITIONS: crispy bacon \$4 | links \$4 | extra egg \$3\*

PROPRIETOR maria fernandez | EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. - andrew ebersold | JR SOUS CHEFS brittany cochran & tosha allen  
the kitchen staff: carlos arita - migdda juarez - eva valdivia - efren castillo - andre poole  
antonio rameriz - megan quigley - deseann king - steven pepper - mazi bowen

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