

MIMOSA GRILL

Brunch

\$20/ adults \$10/ kids 3-10

-The Bread Basket-

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

-Traditional Fare-

House Smoked Salmon with crispy bagel chips and dill mascarpone, Artisan Cheese Boards, Seasonal Fruits, Organic Green Salad, Chilled Shrimp Cocktail with citrus cocktail sauce.

-From the Hearth-

Spit-Roasted Prime Rib of Beef and Horseradish Sauce
Cedar Plank Roasted Salmon
Pineapple Glazed Pit Ham

-Iron Skillets-

Organic Scrambled Eggs, Applewood Smoked Bacon, Maple Sausage, Mimosa Smashed Browns, "The Original Grits Bar", Mac N' Cheese
Mimosa's Southern and Seasonal Roasted Vegetables, Low Country Shrimp and Grits
Southern Biscuits and House Made Andouille Sausage Gravy

-Small Plates-

Southern Eggs Benedict, Rosemary Ham & Creole Hollandaise
Walnut Crusted French Toast
Frittata of the Day
Mimosa Omelet with Bacon, Spinach, Roasted Mushrooms & Aged Cheddar
Marlow's Omelet with Asparagus, Blistered Tomatoes, Artichokes & Smoked Cheddar

-Desserts-

Homemade Assorted Desserts made fresh every Sunday

*Cast Iron Cobbler with scratch streusel topping, Southern Bread Pudding
fresh baked cookies, cheese cake bars, chocolate dipped strawberries
& Nicole's ganache topped brownies*

Served Every Sunday from 11-3