MIMOSA GRILL

START HERE

CRISPY CALAMARI—16
flash fried calamari, peperoncini, aioli

CAROLINA CRAB CAKES—16
smoked trout and jumbo lump crab, perfect remoulade

CAJUN SHRIMP COCKTAIL—15/19
local shrimp, down south remoulade, cocktail sauce, avocado salad

MIMOSA CHARCUTERIE PLATE—18
regionally provisioned. two meats, two cheeses, other good stuff

GARLIC & HERB FOCACCIA—8 / BOTH 10
evoo, oregano, red pepper flakes, s&p, or calabrian chili butter

SOUP & SALADS

SCOTT'S SOUTHERN SEAFOOD GUMBO—14
dark roux, andouille, tasso, shrimp, crawfish

TRADITIONAL CAESAR SALAD—12
crisp romaine hearts, house classic Caesar dressing, with golden cornbread croutons

KALE BEET SALAD WITH FRESH RASPBERRIES—13
Lemon-massaged julienned kale, house pickled spiced beets, pickled red onion, ricotta, bourbon pecans, with house balsamic vinaigrette

BABY BERG WEDGE—14
danish blue cheese fondue & crumbles, local tomato, pancetta lardons

PECAN-CRUSTED CHICKEN SALAD—20
mixed greens dressed in lemon vinaigrette, smoked cheddar, crispy bacon, marinated tomatoes, honey mustard drizzle

FALAFEL GRAIN BOWL—18
smoked chickpea, marinated tomatoes, herby quinoa, coriander pickled carrots, arugula, cucumber, whipped feta

ADD ON PROTEINS:

grilled chicken 6
pecan crusted chicken 8
grilled salmon* 9
grilled shrimp 7
grilled steak* 18

HANDHELDS

HORACE'S CHICKEN SANDWICH—18
cajun spice aioli, coleslaw, served with horace's potato salad

GRILLED CHICKEN SANDWICH—16
sriracha brown sugar bacon, caramelized onions, mayo, lettuce, served with house chips

GREAT AMERICAN BURGER*—18
*Certified Angus Beef ®**, lettuce, tomato, red onion, mustard, mayo, house pickle, served with fries. choice of cheddar or pimento cheese

HICKORY GRILLED WAGYU BURGER*—24
providence wagyu, boxcarr robiola, truffled bacon, lettuce, local tomato, sweet garlic aioli, with house chips

FRIED FISH SANDWICH—18
alaskan cod, house slaw, cajun aioli, house chips

SMOKED SALMON SALAD WRAP—16
lettuce, dill, cucumbers, served with house chips

HEARTIER PLATES

SHRIMP & GRITS—18
stoneground grits, tasso ham gravy, andouille sausage, smoked tomatoes, spinach, peppers and onions

BANG BANG CHICKEN BOWL—19
fried chicken bites with bang bang sauce, pickled root vegetables, cilantro and cucumber

MIMOSA FISH & CHIPS—28
alaskan cod flash-fried, served with apple slaw, house dill tartar, malt vinegar, grilled lemon, and house chips *malt vinegar available

HICKORY GRILLED CAB FLANK STEAK*—28
Certified Angus Beef ®,* horseradish-crème fraîche smashed potatoes, house gremolata, arugula

CAVATAPPI & GOAT CHEESE ALFREDO—24
hickory grilled chicken, pancetta, sweet peas, broccolini, roasted garlic

NORTH ATLANTIC SALMON*—20
blackened or simply pan seared with wood fired asparagus, cajun aioli, arugula salad

PECAN-CRUSTED NC MOUNTAIN TROUT—18
roasted fingerlings, asparagus, peach chutney, lemon honey butter

OUR PURVEYORS

Farm & Sparrow, NC
Barbee Farm, NC
Boy and Girl Farm, NC
Bush and Vine, SC
Carolina Grounds, NC
Providence Farms, NC
Fair Share Farm, NC
Old North Farm, SC
Urban Gourmet Farm, NC
Springer Mountain, GA
Harmony Ridge Farms, NC
Charlotte Fish Company, NC
Joyce Farms, NC
The Spotted Trotter, GA
San Giuseppe Salami Co., NC
Boxcarr Handmade Cheese, NC
Gnam Gnam Gelato, NC
Goat Lady Dairy, NC

SHARED SIDES—10

CRISPY FINGERLINGS
BLACK GARLIC ROASTED SWEET POTATOES
ROASTED MUSHROOMS
BRUSSELS SPROUTS
CHARRED BROCCOLINI

DESSERTS

GRANDMOTHER HAZEL'S COOKIE SUNDAE—15
brown butter dark chocolate cookie, bourbon fudge, honey mascarpone gelato, cayenne-kissed pecans, whipped cream, cherry

SOUTHERN CHOCOLATE PECAN TART À LA MODE—10
vanilla gelato, chocolate sauce

CLASSIC KEY LIME PIE—10
whipped sweet cream

GELATO & SORBET TRIO—10
seasonal flavors

2 FOR $20 LUNCH

Available
Monday - Friday

FIRST COURSE *(Choose One)*
GREEN SALAD / BABY WEDGE / SEAFOOD GUMBO

SECOND COURSE *(Choose One)*

SHRIMP & GRITS
pencil cob grits, tasso ham gravy, andouille sausage, smoked tomatoes, spinach, peppers and onions

GRILLED CHICKEN SANDWICH
lettuce, mayo, caramelized onions, brown butter sriracha bacon, served with house chips

SMOKED SALMON SALAD WRAP
lettuce, dill, cucumbers, served with house chips

GREAT AMERICAN BURGER*
*Certified Angus Beef ®** lettuce, tomato, red onion, mustard, mayo, house pickle, served with fries. choice of cheddar or pimento cheese.

FRIED FISH SANDWICH
house made slaw, cajun aioli, served with house chips

INCLUDES YOUR CHOICE OF COFFEE, TEA, OR SODA
excludes espresso, cappuccino, and mimosa tea

**For parties of 5 or more a 20% service charge will be added to your check. This ensures fair compensation for our team and helps maintain our commitment to excellent service.

*This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SPECIALTY DRINKS

PEAR PRESSURE 12
Gin, Asian Pear & Thyme Simple,Fresh Lemon, Topo Chico

CRIMSON REVIVAL* 14
Cranberry Infused Gin, Fresh Lime, Simple Syrup, Pomegranate Cold Foam

AN OLD-FASHIONED SMOKE SHOW 14
Rye Whiskey, Toasted Pecan & Honey Syrup, Walnut Bitters, Pecan Smoke

TEQUILA MOCKINGBIRD 13
Blanco Tequila, Lime, Ginger Liqueur,Wood Fired Apple Syrup

MOONSHINE SANGRIA 10
A Southern Twist on a Classic Cocktail

BITE THE BIG APPLE 14
Rye Whiskey, Mezcal, Chile Liqueur, Charred Apple Syrup, Fresh Lemon

HAZEL ABLE 12
Espresso Vodka, Hazelnut Liqueur, Fresh Brewed Espresso, Simple Syrup

RUM AWAY WITH ME 13
Dark Rum, Cinnamon Syrup, Pineapple, Fresh Lime, Bitters

***Perfection takes time! Please give us an extra minute or two while we perfect your handcrafted cocktail.*

ZERO-PROOF

GRAPEFRUIT-ROSEMARY SPRITZ 8
Fever Tree Sparkling Grapefruit, Rosemary Syrup, Fresh Grapefruit juice

FAUX REAL 11
Blood Orange, Lemon, Pear, Simple Syrump, Topo Chico

FRENCH EXIT 12
Cut Above Gin, Pomegranate, Fresh Lime, Pineapple, Agave, Bitters

N.A.R.C. LIME NA LAGER 8
Resident Culture Brewing Co

FREE WAVE NA IPA 7
Athletic Brewing Co

UPSIDE DAWN GOLDEN NA ALE 7
Athletic Brewing Co

BEER NC CRAFT BEER ON TAP

LIGHTNING DROPS HAZY IPA 6.5% 8
Resident Culture Brewing Co.

LAZY BIRD BROWN ALE 5.5% 7
Birdsong Brewing Co.

JAM SESSION PALE ALE 5.1% 6
NoDa Brewing Co.

INNERTUBE AMERICAN LAGER 9
Burial Beer Co.

GOLDEN BOY BLONDE ALE 4.5% 7
Triple C Brewing Co.

THE BIG "O" BLOOD ORANGE IPA 7% 8
Sugar Creek Brewing Co.

COPPER ALTBIER 4.9% 7
Olde Mecklenburg Brewing Co.

CAPTAIN JACK PILSNER 4.6% 7
Olde Mecklenburg Brewing Co.

CANS

HORNETS NEST HEFEWEIZEN 5.3% 7
Olde Mecklenburg Brewing Co.

PERNICIOUS IPA 7.3% 8
Wicked Weed Brewing

WHITE BLAZE ALE 6% 6
Triple C Brewing Co.

BOTTLES

Bold Rock Hard Cider	6.5
Stella Artois Belgian Lager	6
Michelob Ultra Light Lager	5
Corona Light	6
Modelo Especial	6
Miller Lite	4

MIMOSA PROUDLY SUPPORTS NO KID HUNGRY®

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WINE

WHITE, SPARKLING, AND ROSÉ

Prosecco, La Marca, Veneto, Italy, NV	11/42
Rosé, Brunn, Blauer Zweigelt, Austria, 2024	11/42
Sauvignon Blanc, Patricia Green, Willamette Valley, OR, 2025	15/58
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand, 2024	12/44
Pinot Grigio, Sassi, Friuli, Italy, 2024	10/38
Riesling Kabinett, Kalls, Pfalz, Germany, 2024	11/42
Chardonnay, William Hill, Central Coast, CA, 2023	9/34
Chardonnay, Rodney Strong, Russian River, CA, 2023	14/54

REDS

Pinot Noir, Ken Wright, Willamette Valley, OR, 2024	15/58
Pinot Noir, J. Lohr 'Falcon's Perch', Monterey County, CA, 2023	11/42
Pinot Noir, Omen, Rogue Valley, OR, 2023	13/50
Malbec, Catena, Mendoza, Argentina, 2022	15/58
Sangiovese, La Spinetta Il Nero di Casanova, Tuscany, Italy, 2021	15/58
Merlot, J. Lohr 'Los Osos', Paso Robles, CA, 2023	10/38
Cabernet Sauvignon, Et-Cetera, Sonoma, CA, 2023	10/38
Cabernet Sauvignon, J. Lohr 'Hilltop', Paso Robles, CA, 2022	15/58
Zinfandel, Dashe Cellars, CA, 2022	15/58
Cotes Du Rhone, Saint Cosme, France, 2024	13/50

CORAVIN BY THE GLASS

	3oz / 6oz
Droin, Chablis, Burgundy White, Yonne, France, 2022	10/19
Krupp Brothers Chardonnay, Napa Valley, CA 2022	18/28
Tapiz "Black Tears", Malbec, Uco Valley, Mendoza, Argentina, 2018	10/19
Amulet "AE", Cabernet Sauvignon, Napa Valley, CA, 2021	15/25
J. Lohr "Carol's Vineyard", Cabernet Sauvignon, Napa Valley, CA, 2019	18/28

WHISKEY

Baker's	17
Basil Hayden	14
Knob Creek	13
Maker's Mark 46	14
Woodford Reserve	14
Blanton's	17
Buffalo Trace	14
High West Double Rye	14
Four Roses Small Batch	12
Elijah Craig	12
Rua American Single Malt	14
Jefferson's Ocean Aged	23
Larceny	10
Bulleit Rye	12
Breckenridge	29
Widow Jane	15

SCOTCH

Lagavulin 16 Yr	25
Oban 14 Yr	22
Macallan 12 Yr	21
Dalmore 12 Yr	22
Bowmore Islay 12 Yr	17
Glenfiddich 12 Yr	15
Glenlivet 12 Yr	15
Cutty Sark	10
Laphroaig 10 Yr	18
Isle Of Jura 10 Yr	18
Glenrothes Vintage Rsv	14
Ardbeg	17

Please ask your server if you're looking for a rare bourbon that's not listed on the menu.