

MIMOSA GRILL

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

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

LOCAL TOMATO SALAD—12
greens & frisée, local watermelon, pancetta lardons, cornbread croutons, crumbles, white balsamic vinaigrette

LACINATO KALE SALAD—12
smoked mozzarella, granny smith apples, toasted marcona almonds, kale, endive, white balsamic vinaigrette, balsamic glaze

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

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

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

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

CRISPY CALAMARI—16
flash fried calamari, peperoncini, aioli

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

PEPPER PAPPARDELLE RAGU—26
fresh pepper pasta, duroc ragu, broccoli rabe, cipollini onions, rich wine jus, reggiano parmesan, fennel fronds

PECAN-CRUSTED NC MOUNTAIN TROUT—28
roasted fingerlings, asparagus, peach chutney, lemon butter

LOCAL PAN SEARED GROUPER PICCATA—38
panko, white wine, capers & lemon butter, baby artichokes, gruyère & herb asparagus gratinée

MIMOSA FISH & CHIPS—29
alaskan cod flash-fried, served with apple slaw, house dill tartar, grilled lemon, and house chips
*malt vinegar available

OVEN ROASTED JOYCE FARMS HALF CHICKEN—26
lemon rosemary jus, roasted creamer potatoes

HERITAGE DUROC PORK CHOP*—30
hickory grill & glaze, house mustard, black garlic sweet potatoes, apple slaw

HICKORY GRILLED CAB FLANK STEAK*—32
Certified Angus Beef ®, horseradish-crème fraîche smashed potatoes, house gremolata, arugula

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

NORTH ATLANTIC HICKORY GRILLED SALMON*—26
simply seasoned and grilled with cajun aioli

USDA PRIME 14 OZ RIBEYE*—48
wood grilled with red wine sauce and arugula pesto

SHARED SIDES—10

CRISPY FINGERLINGS / BLACK GARLIC ROASTED SWEET POTATOES

ROASTED MUSHROOMS / BRUSSELS SPROUTS / CHARRED BROCCOLINI

OUR PURVEYORS

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

**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

THE GLASS GARDEN	14
Clarified Cosmopolitan with Pomegranate and Hand-Crafted Lavender Syrup	
FARMERS MARKET MOJITO	13
Bacardi Superior, Fresh Muddled Mint, Seasonal Berries from the Market	
HAZEL ABLE	12
Espresso Vodka, Hazelnut Liqueur, Fresh Brewed Espresso, Simple Syrup	
AN OLD-FASHIONED SMOKE SHOW	14
Rye Whiskey, Toasted Pecan & Honey Syrup, Walnut Bitters, Pecan Smoke	
HIBISCUS MARGARITA	13
Blanco Tequila, Lime, Cointreau, Hibiscus	
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	
RUM AWAY WITH ME	13
Dark Rum, Cinnamon Syrup, Pineapple, Fresh Lime, Bitters	
CRIMSON REVIVAL*	14
Cranberry Infused Gin, Fresh Lime, Simple Syrup, Pomegranate Cold Foam	
PAPER PLANE	14
Four Roses Small Batch, Aperol, Amaro Nonino, Fresh Lemon	

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

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

ZERO-PROOF

GRAPEFRUIT-ROSEMARY SPRITZ	8
Fever Tree Sparkling Grapefruit, Rosemary Syrup, Fresh Grapefruit juice	
FAUX REAL	11
Blood Orange, Lemon, Pear, Simple Syrup, 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	

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	15
Widow Jane	29

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.



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