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

TRADITIONAL CAESAR SALAD—13
crisp romaine hearts, house classic Caesar dressing, topped with crispy tobacco onions.

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

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

SLOW-BRAISED OXTAIL RAGU PAPPARDELLE—24
fresh pappardelle tossed in a red-wine braised oxtail ragu with aromatic vegetables, warm spice, Reggiano parmesan, and thyme

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

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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
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

**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

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

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

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

***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 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

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.

MIMOSA PROUDLY SUPPORTS NO KID HUNGRY

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