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DINNER

# MIMOSA



## GRILL

### DOWN SOUTH, UPTOWN

greens, snacks and shares

#### **BRIGHT BOWL OF GREENS 13**

little gems, baby mustards, shaved fennel,  
purple onion, avocado, green goddess  
dressing

#### **KALE CAESAR 15**

chopped kale, kohlrabi, quinoa, toasted  
pistachios, midnight moon cheese, tahini  
Caesar dressing

#### **ROASTED HARVEST SALAD 16**

apple, roasted brussels, roasted squash,  
mixed greens, shaved fennel,  
candied pecans, fromage blanc

#### **CRAB AND PIMENTO CHEESE PUPPIES 20**

smoked pecan pimento cheese, roasted  
yellow tomato jam

#### **RELISH BOARD 24**

rotational chef selected cheeses and  
house pickled treats

### SOUTHERN SELECTIONS

lighter faire

#### **ROASTED PUMPKIN SOUP 10**

citrus and herb pesto

#### **PUMPKIN GNOCCHI 18**

herb ricotta, fried sage, brown butter,  
pumpkin puree

#### **MIMOSA FALL PASTA 26**

mezze maniche pasta, fall cream sauce,  
Merguez sausage, sauteed greens  
white gigante beans

#### **PAPPARDELLE PASTA 28**

spicy meat sauce, andouille sausage,  
soppressata, parmesan pesto

#### **SEARED SCALLOPS 32**

roasted butternut squash, butternut squash  
cream, charred muscadine grapes

### SOUTHERN SELECTIONS

open fire

#### **GREEN CIRCLE HALF CHICKEN 30**

oven roasted, citrus marinade, seasonal sauce

#### **PAN ROASTED SALMON\* 36**

creamy celery root, farro risotto  
local mushrooms, celery crunch

#### **GRILLED MARKET FISH 32**

smoked tomatoes, spiced tomato chutney

#### **BROWN BUTTER TROUT 32**

almond salsa, savory lemon cream, baby  
salt potatoes

#### **WAGYU SKIRT STEAK\* 28**

smoked potatoes, salsa poblano

#### **WAGYU BAVETTE\* 38**

local mushrooms, au poivre

#### **COCOA BRAISED SHORTRIB 32**

parsnip mash, brown butter braised  
red cabbage, root chips

### FOR THE TABLE

side dishes / 10 each

#### **SMOKED COLLARD GREENS**

Benton's Bacon, local greens

#### **SMOKED CRISPY FINGERLINGS**

lemon vinegarette, caramelized onions  
herb parmesan

#### **GRILLED ASPARAGUS**

lemony gribiche

#### **GRILLED ZUCCHINI**

miso-honey butter

#### **FRIED BRUSSELS SPROUTS**

sweet and spicy tamari glaze, lemon zest

## DESSERTS

#### **MA'S CHOCOLATE LAYER CAKE 15**

layers and textures of dark chocolate

#### **ESPRESSO PANNA COTTA 13**

vanilla bean meringue, milk crumb,  
chocolate sauce

#### **PB&J 13**

peanut butter mousse topped with  
muscadine grape compote, pie crust  
shards and roasted peanuts

#### **MISO APPLE CARAMEL CAKE 13**

anise cardamom cake layers, cinnamon apple  
filling, miso caramel, vanilla bean buttercream

**Proprietor** Maria Fernandez

**Executive Chef** Kaley Laird

**Sous Chefs** Megan Carraway,  
Doug Friedman,  
Shaun Williams

#### **Our Purveyors**

Sunny Creek Farm, GA  
Shelton Farm, NC  
Boy and Girl Farm, NC  
Bush and Vine, SC  
DabHar Farm, NC

Homeland Creamery, NC  
Tega Hills Farm, SC  
Urban Gourmet Farm, NC  
Springer Mountain, GA  
Harmony Ridge Farms, NC  
Charlotte Fish Company, NC

\*This item is served using raw or under cooked  
ingredients Consuming raw or under cooked meats,  
poultry, seafood, shellfish or eggs may increase your  
risk of food borne illness