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SATURDAY 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

*Parties of five or more will have a 20% gratuity
added to their checks