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# MIMOSA



## GRILL

LUNCH

## DOWN SOUTH, UPTOWN

salads and lighter faire

### 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

### ROASTED PUMPKIN SOUP 10

citrus and herb pesto

### PUMPKIN GNOCCHI 18

herb ricotta, fried sage, brown butter, pumpkin puree

### CRAB AND PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted yellow tomato jam

### FALAFEL GRAIN BOWL 18

smoked chickpea, marinated tomatoes, herby quinoa, coriander pickled carrots, arugula, cucumber, whipped feta

### RELISH BOARD 24

rotational chef selected cheeses and house pickled treats

#### Add On Proteins:

pecan crusted chicken 8  
wagyu steak\* 12  
grilled salmon\* 9  
grilled chicken breast 7

## MIMOSA STAPLES

things on a bun

### HORACE'S HOT HONEY FRIED CHICKEN SANDWICH 18

cajun spice aioli, coleslaw, served with Horace's potato salad

### SMOKED SALMON BURGER 18

charred scallion aioli, zucchini relish, lettuce, shaved red onion, served with fries

### GRILLED CHICKEN SANDWICH 16

sriracha brown sugar bacon, caramelized onions, mayo, lettuce, served with house chips

### SMASH BURGER\* 18

two smashed beef patties, cheddar cheese, pimento cheese, pickles, served with fries

## DESSERTS

### MA'S CHOCOLATE LAYER CAKE 15

layers and textures of dark chocolate

### ESPRESSO PANNA COTTA 13

vanilla bean meringue, milk crumb, chocolate sauce

## CLASSICS

heartier plates

### 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

### GRILLED MARKET FISH 32

Benton's bacon, smoked collard greens, spiced tomato chutney

### BROWN BUTTER TROUT 32

almond salsa, savory lemon cream, baby salt potatoes

### WAGYU SKIRT STEAK\* 28

smoked fingerlings, salsa poblano

### GRILLED SALMON\* 28

warm farro, mixed greens, roasted and pickled local squash

### 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

## ADD ONS

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

**Proprietor** Maria Fernandez

**Executive Chef** Kaley Laird

**Chefs** Megan Caraway,  
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  
Springer Mountain, GA  
Harmony Ridge Farms, NC  
Charlotte Fish Company, NC  
Urban Gourmet Farm, 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