

MIMOSA



GRILL

DOWN SOUTH, UPTOWN greens, snacks and shares

GARLIC & HERB FOCACCIA 6

oregano, red pepper flakes, salt and pepper

FARMER'S MARKET SOUP 10

daily soup curated from the season's bounty

BRIGHT BOWL OF GREENS 13

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

SHAVED BRUSSELS SALAD 13

brussels sprouts, mixed greens, crispy prosciutto, pecorino cheese, candied pecans, apple cider vinaigrette

KALE CAESAR 15

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

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CRAB AND PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted yellow tomato jam

DILL PICKLED SHRIMP 18

herb slaw, toast points

SMOKED SALMON DIP 16

house smoked salmon, lemon, dill mascarpone cheese, crostini

RELISH BOARD 24

rotational chef selected cheeses and house pickled treats

SOUTHERN SELECTIONS

MIMOSA'S CHEF'S CHOICE PASTA (MP)

rotating pasta filled with the season's best

ROASTED HALF CHICKEN 28

sweet potato hash, mashed butter beans

SEARED SCALLOPS 32

local squash puree, bacon-apple jam, apple and fennel slaw

BROWN BUTTER TROUT 32

charred onion & celery root cream, lentil-farro grain salad, apricot, smoked walnuts

HICKORY GRILLED SALMON* 28

sweet roasted squash risotto, sauteed kale, roasted wild mushrooms

MARKET FISH (MP)

chef's seasonal creation

GRILLED DRY AGED PORK CHOP* 36

smoked collard greens, local apple chutney

STEAK AND POTATOES* 28

hickory grilled flank steak, mimosa's fingerling fries, classic green peppercorn sauce

HICKORY GRILLED RIBEYE* 45

pot roast carrots, marble potatoes, rosemary-black garlic au jus

FOR THE TABLE

side dishes / 10 each

SMOKED COLLARD GREENS

benton's bacon, local greens

SMOKED CRISPY FINGERLINGS

lemon vinegarette, caramelized onions herb parmesan

BLACK GARLIC ROASTED SWEET POTATOES

black garlic aioli

ROASTED MUSHROOM

garlic, shallot and onions, sherry vinegar

GRILLED ASPARAGUS

butter, salt & pepper

CHARRED BRUSSELS SPROUTS

smoked green tomato & bacon gravy

POT ROAST CARROTS

beef au jus

DESSERTS

HAZELNUT LATTE CHOCOLATE TORTE 13

hazelnut pastry cream, candied hazelnuts, smoked cocoa nib tuille, coffee gelato

PEPPERMINT CHEESECAKE 13

sugar cookie, peppermint bark, whipped vanilla cream

SEMOLINA TEACAKE 13

honey mascarpone, lemon syrup, orange marmalade, herb tuille

SWEET POTATO HAND PIE 13

sweet potato gastrique, vanilla ice cream, pecan crumble

Proprietor Maria Fernandez

Executive Chef Kaley Laird

Sous Chef Lauren Olinger
Jamisen Booker

Our Purveyors

Farm & Sparrow, NC
Barbee Farm, NC
Boy and Girl Farm, NC
Bush and Vine, SC
Carolina Grounds NC

Fair Share Farm, NC
Old North 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

**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.