

MIMOSA



GRILL

DOWN SOUTH, UPTOWN greens, snacks and shares

GARLIC & HERB FOCACCIA 6

oregano, red pepper flakes, salt and pepper

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

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

BRICK PRESSED HALF CHICKEN 28

roasted and confit onions, cheesy croutons beef glaze

SEARED SCALLOPS 32

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

WAGYU SKIRT STEAK* 28

smoked potatoes, salsa poblano

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 vinaigrette, 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

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

SALTED MAPLE CHEESECAKE 13

cinnamon sugar popcorn, bourbon caramel

PUMPKIN FLAN 13

smoked pumpkin croutons, sorghum whipped cream, peptia tuille

MUSCADINE GALETTE 13

warm hand pie, fig gastrique, vanilla gelato

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Proprietor Maria Fernandez

Executive Chef Kaley Laird

Sous Chefs Lauren Olinger,
Edith Mendez

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 check