

MIMOSA



GRILL

VALENTINE'S DAY 2025

DOWN SOUTH, UPTOWN greens, snacks and shares

GARLIC & HERB FOCACCIA 6

oregano, red pepper flakes, salt & 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

CRAB AND PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted tomato jam

MEAT & CHEESE BOARD 20

chef's selection of artisan meats and cheeses

OYSTERS ON THE HALF SHELL 12

six oysters, cocktail sauce, mignonette, lemon

SMOKED SAGE PORK MEATBALL 18

house made marinara, ricotta

SOUTHERN SELECTIONS

FLANK STEAK* 28

fingerling frites, green peppercorn sauce
add lobster +20

HICKORY GRILLED RIBEYE* 45

pot roast carrots, marble potatoes,
rosemary-black garlic au jus
add lobster +20

MARKET FEATURE (MP)

ask your server about today's seasonal creations

HICKORY GRILLED SALMON* 28

smoked tomato risotto, caramelized andouille sausage, green tomato pistou

SEARED SCALLOPS 32

potato pavé, charred onion pomme,
brown butter confit carrots, green oil

CHEF'S CHOICE PASTA (MP)

our pasta dish rotates with the season

VEGETABLE MARKET PLATE 22

chef-curated local vegetables

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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

CHARRED LOCAL BROCCOLI

grill kissed, shallot butter, salsa macha

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 tuile, coffee gelato

LEMON OLIVE OIL CAKE 13

honey mascarpone, lemon syrup, orange marmalade, herb tuile

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.