

MIMOSA



GRILL

SNACKS AND LIGHTER FARE

GARLIC & HERB FOCACCIA 6
oregano, red pepper flakes, salt & pepper

CRAB AND PIMENTO CHEESE PUPPIES 20
smoked pecan pimento cheese, roasted yellow tomato jam

MEAT & CHEESE BOARD 20
chef's selection of artisan meats & cheeses

SMOKED SAGE PORK MEATBALLS 14
house made marinara, ricotta

THINGS ON A BUN

HORACE'S CHICKEN SANDWICH 18
cajun spice aioli, coleslaw, served with Horace's potato salad

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

FRIED FISH SANDWICH 16
house made slaw, cajun aioli, served with house chips

SMOKED SALMON SALAD WRAP 16
lettuce, dill, cucumbers, served with house chips

THINGS IN A BOWL

FARMER'S MARKET SOUP 10
daily soup curated from the season's bounty

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

SHAVED BRUSSELS SALAD 13
brussels sprouts, mixed greens, crispy prosciutto, pecorino cheese, candied pecans, apple cider vinaigrette

FALAFEL GRAIN BOWL 18
smoked chickpea, marinated tomatoes, herby quinoa, coriander pickled carrots, arugula, cucumber, whipped feta

Add On Proteins:
grilled chicken 7 pecan crusted chicken 8
grilled salmon* 9 grilled shrimp 9
grilled steak* 12

SHRIMP & GRITS 18
pencil cob grits, roasted peppers and onions, chorizo sausage

FRIED CHICKEN BOWL 18
herb rice, avocado, pickled red cabbage, spicy-honey mustard sauce

TUNA POKE BOWL* 22
marinated tuna, house grain mix, cucumber, radish, green onion, avocado

HEARTIER PLATES

CHEF'S CHOICE PASTA (MP)
our pasta dish rotates with the season

GRILLED MARKET (MP)
chef's seasonal creation

STEAK AND POTATOES* 28
hickory grilled flank steak, fingerling frites classic green peppercorn sauce

HICKORY GRILLED SALMON* 28
smoked tomato risotto, caramelized andouille sausage, green tomato pistou

BROWN BUTTER TROUT 22
charred onion & celery root cream, lentil-farro grain salad, apricot, smoked walnuts

DESSERTS

HAZELNUT LATTE CHOCOLATE TORTE 13
hazelnut pastry cream, candied hazelnuts, smoked cocoa nib tuille, coffee gelato

BLACKBERRY BRIE CHEESECAKE 13
blackberry-bourbon compote, berry glass herb gelee

LEMON OLIVE OIL CAKE 13
honey mascarpone, lemon syrup, orange marmalade, herb tuille

STRAWBERRIES & CREAM HAND PIE 13
strawberry anglaise, milk crumb, vanilla gelato

ADD ONS 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

CHARRED LOCAL BROCCOLI
grill kissed, shallot butter, salsa macha

CHARRED BRUSSELS SPROUTS
smoked green tomato & bacon gravy

POT ROAST CARROTS
beef au jus

Proprietor Maria Fernandez
Executive Chef Kaley Laird
Chef Lauren Olinger

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.

2 FOR \$20

Available
Monday - Friday

FIRST COURSE
(CHOOSE ONE):

STARTER SALAD or MARKET SOUP

SECOND COURSE
(CHOOSE ONE):

SHRIMP & GRITS
pencil cob grits, roasted peppers and onions, chorizo sausage

CHEF'S CHOICE PASTA
our pasta dish rotates with the season

INCLUDES YOUR CHOICE OF COFFEE, TEA, OR SODA.
Excludes espresso, cappuccino, and Mimosa tea.

GRILLED CHICKEN SANDWICH
lettuce, mayo, caramelized onions, brown butter sriracha bacon, served with house chips

FRIED FISH SANDWICH
house made slaw, cajun aioli, served with house chips

SMOKED SALMON SALAD WRAP
lettuce, dill, cucumbers, served with house chips