

MIMOSA



GRILL

SNACKS AND LIGHTER FAIRE

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

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

RELISH BOARD 24
rotational chef selected cheeses and house pickled treats

DILL PICKLED SHRIMP 18
herb slaw, toast points

THINGS ON A BUN

ITALIAN STEAK SANDWICH* 18
hanger steak, marinated peppers and onions, provolone cheese, horseradish mayo, served with fries

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

THINGS IN A BOWL

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
wagyu steak* 12

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

MIMOSA'S CHEF'S CHOICE PASTA (MP)
rotating pasta filled with the season's best

GRILLED MARKET (MP)
chef's seasonal creation

WAGYU SKIRT* 28
smoked fingerlings, salsa poblano

HICKORY GRILLED SALMON* 24
sweet roasted squash risotto, sauteed kale, roasted wild mushrooms

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

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

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

GRILLED ASPARAGUS
butter, salt & pepper

CHARRED BRUSSELS SPROUTS
smoked green tomato & bacon gravy

POT ROAST CARROTS
beef au jus

Proprietor Maria Fernandez
Executive Chef Kaley Laird
Chefs Lauren Olinger,
Edith Mendez

*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

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

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LUNCH SPECIALS

16

**MONDAY:
SHRIMP & GRITS**
pencil cob grits, roasted peppers, local chorizo

**TUESDAY:
CLASSIC BLT SANDWICH**
white bread, local tomatoes Flor's rustic chips

**WEDNESDAY:
ROTATIONAL HEARTH PIZZA**
local cheese, house made dough

**THURSDAY:
MIMOSA'S TACO THURSDAYS**
housemade pico and guac

**FRIDAY:
FISH & CHIPS**
steak fries, hushpuppies, house made tartar sauce