

MIMOSA

GRILL

DOWN SOUTH, UPTOWN

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

SOUTHWEST CAESAR 15
romaine, fire roasted corn, cherry tomatoes tortilla strips, pepitas, cotija cheese, chipotle caesar dressing

WATERMELON SALAD 15
grilled local watermelon, pickled blueberries, radish, feta cheese, mint, citrus jalapeno vinaigrette

Our Purveyors
Farm & Sparrow, NC Bush and Vine, SC
Barbee Farm, NC Carolina Grounds NC
Boy and Girl Farm, NC Fair Share Farm, NC
Old North Farm, SC Harmony Ridge Farms, NC
Urban Gourmet Farm, NC Charlotte Fish Company, NC
Springer Mountain, GA

Proprietor Maria Fernandez
Chef de Cuisine Trevor Rader
Sous Chef Andrew Scott

*This item is served using raw or under cooked ingredients. Consuming raw or undercooked 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.

greens, snacks, & shares

BEETS & BURRATA 14
layered local beets, roasted pistachios, orange gastric

SMOKED SALMON DIP 16
house smoked salmon, lemon, dill mascarpone cheese, crostini

SWEET & SOUR CALAMARI 14
house sweet and sour sauce, wasabi aioli, chili oil

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

CAROLINA CRAB CAKES 16
smoked trout and jumbo lump crab, perfect remoulade

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

SOUTHERN SELECTIONS

MARKET FISH (MP)
chef's seasonal creation

SEARED SCALLOPS 35
cream corn, roasted maitake mushrooms, miso brown butter, chicharron gremolata

PECAN-CRUSTED NC MOUNTAIN TROUT 26
roasted fingerlings, asparagus, peach chutney, lemon honey butter

HICKORY GRILLED SALMON* 28
english pea risotto, tomato vinaigrette citrus - fennel salad

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

ROASTED SPRINGER MOUNTAIN FARMS HALF CHICKEN 25
paprika and ancho chili rubbed chicken, garlic and carrot purée, potato and chorizo hash

HICKORY GRILLED FLANK STEAK* 28
horseradish - creme fraiche smashed potatoes house gremolata, arugula

HICKORY GRILLED NY STRIP* 36
bright salsa verde, cherry tomatoes, red onion, baby arugula

FOR THE TABLE DINNER

side dishes / 10 each

SMOKED CRISPY FINGERLINGS
lemon vinaigrette, caramelized onions herb parmesan

BLACK GARLIC ROASTED SWEET POTATOES
black garlic aioli

ROASTED MUSHROOMS
garlic, shallot and onions, sherry vinegar

CREAM CORN
chicharron gremolata

CHARRED BRUSSELS SPROUTS
smoked green tomato & bacon gravy

GRILLED ASPARAGUS
citrus butter sauce

DESSERTS

SOUTHERN CHOCOLATE PECAN TART À LA MODE 10
vanilla gelato, chocolate sauce

CLASSIC KEY LIME PIE & HOUSE WHIPPED CREAM 10
whipped sweet cream

GELATO & SORBET TRIO 10
seasonal flavors

2 FOR \$30 Two Course Dinner Special	FIRST COURSE (choose one):		STARTER SALAD or MARKET SOUP		INCLUDES YOUR CHOICE OF SODA, TEA, OR COFFEE.	
	SECOND COURSE (choose one):	HICKORY GRILLED SALMON*	PECAN-CRUSTED NC MOUNTAIN TROUT	CHEF'S CHOICE PASTA	HICKORY GRILLED FLANK STEAK*	
		english pea risotto, tomato vinaigrette citrus-fennel salad	roasted fingerlings, asparagus, peach chutney, lemon honey butter	our pasta rotates with the season	horseradish - creme fraiche smashed potatoes, house gremolata, arugula	