

# 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

Follow [@mimosagrill](#) and visit [mimosagrill.com](#) for news & menu updates

**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

## 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,  
 apple and fennel 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

\*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 THE TABLE

side dishes / 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

## DESSERTS

#### **HAZELNUT LATTE CHOCOLATE TORTE 13**

hazelnut pastry cream, candied hazelnuts,  
 smoked cocoa nib tulle, coffee gelato

#### **SALTED MAPLE CHEESECAKE 13**

cinnamon sugar popcorn, bourbon caramel

#### **PUMPKIN FLAN 13**

smoked pumpkin croutons, sorghum whipped cream, peptia tulle

#### **MUSCADINE GALETTE 13**

warm hand pie, fig gastrique, vanilla gelato