

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

KALE CAESAR 15

chopped kale, kohlrabi, quinoa, toasted
pistachios, midnight moon cheese, tahini
caesar dressing

SPRING NICOISE SALAD 16

haricot vert, hard boiled egg,
castelvetrano olives, baby potatoes,
local greens

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

BURRATA PLATE 16

local burrata, roasted and fresh local
strawberries, grilled house bread

SOUTHERN SELECTIONS

lighter faire

MIMOSA'S CHEF'S CHOICE PASTA 22

rotating pasta filled with the season's best

WILD MUSHROOM RAVIOLI 26

local mushroom blend ragu, fresno pepper,
chili oil, parmesan cheese

SEARED SCALLOPS 32

spring pea risotto, local roasted carrots
preserved lemon

SOUTHERN SELECTIONS

open fire

GRILLED PORK TENDERLOIN* 26

smoked peach jam, grilled radicchio
castelvetrano olives, manchego cheese

GRILLED SALMON* 26

green garlic pesto, bright cucumber slaw
sweet carrot puree

MARKET FISH (MP)

chef's seasonal creation

BROWN BUTTER TROUT 32

almond salsa, savory lemon cream, baby
salt potatoes

WAGYU SKIRT STEAK* 28

smoked potatoes, salsa poblano

LOCAL GRILLED BISON* 36

sherry butter, roasted turnips, fennel

MARKET RIBEYE* 55

hickory grilled, seasonal vegetables

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

GRILLED BROCCOLINI

tahini garlic sauce

DESSERTS

CHOCOLATE MOCHA CAKE 16

whipped mascarpone, mocha ganache
chocolate soil

LEMON MERINGUE 13

lemon cake pieces, toasted meringue, lemon
curd, basil gelee, pie crumble

ISLAND CHEESECAKE 12(GF)

coconut cheesecake, mango curd, pineapple
salsa, meringue crunch

STRAWBERRY RHUBARB GALETTE 13

rhubarb puree, white chocolate milk crumble
vanilla gelato

Proprietor Maria Fernandez

Executive Chef Kaley Laird

Sous Chefs Lauren Olinger,
Shaun Williams

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

*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

*Parties of five or more will have a 20% gratuity
added to their checks