

## 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 verts, 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