

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

TOMATO AND BURRATA 16

savory peach puree, local tomatoes, grilled peaches, burrata, cucumber

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

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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

heirloom tomato carpaccio, roasted squash,
 creamy cucumber sauce

HICKORY GRILLED SALMON* 28

sweet roasted squash risotto, sauteed kale,
 roasted wild mushrooms

MARKET FISH (MP)

chef's seasonal creation

GRILLED PORK TENDERLOIN* 26

smoked peach jam, grilled radicchio
 castelvatrano olives, manchego cheese

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

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

FOR THE TABLE

side dishes / 10 each

SMOKED COLLARD GREENS

benton's bacon, local greens

SMOKED CRISPY FINGERLINGS

lemon vinaigrette, 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

BLISTERED SHISHITO PEPPERS

shishito salsa, togarashi cashews

BAKED LOCAL TOMATOES

bread crumb, parmesan, herbs

DESSERTS

CHOCOLATE MOCHA TORTE 13

fudgy olive oil torte, whipped mascarpone
 chocolate soil, coffee gelato

BERRY MELON GATEAU 13

yogurt mousse petit gateau, berry and lime
 gelee, cantaloupe sherbert, watermelon granita

KEY LIME PIE 13

whipped cream, lime zest, graham cracker
 tuile

BLUEBERRY PEACH GALETTE 13

warm hand pie, peach sauce, brown sugar
 crumble, vanilla gelato