

MIMOSA



GRILL

SNACKS AND LIGHTER FAIRE

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

TOMATO BISQUE 10

seasonal croutons, basil pesto

DILL PICKLED SHRIMP 18

herb slaw, toast points

THINGS ON A BUN

SMOKED SALMON BURGER 18

charred scallion aioli, zucchini relish, lettuce, shaved red onion, served with fries

HORACE'S CHICKEN SANDWICH 18

cajun spice aioli, coleslaw, served with Horace's potato salad

GRILLED CHICKEN SANDWICH 16

sriracha brown sugar bacon, caramelized onions, mayo, lettuce, served with house chips

SMASH BURGER 18

two smashed beef patties, cheddar cheese, pimento cheese, pickles, served with fries

THINGS IN A BOWL

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

FALAFEL GRAIN BOWL 18

smoked chickpea, marinated tomatoes, herby quinoa, coriander pickled carrots, arugula, cucumber, whipped feta

Add On Proteins:

grilled chicken 7
pecan crusted chicken 8
grilled salmon* 9
grilled shrimp 9
wagyu steak* 12

FRIED CHICKEN BOWL 18

herb rice, avocado, pickled red cabbage, spicy-honey mustard sauce

TUNA POKE BOWL* 22

marinated tuna, house grain mix, cucumber, radish, green onion, avocado

HEARTIER PLATES

WILD MUSHROOM RAVIOLI 26

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

GRILLED MARKET (MP)

chef's seasonal creation

WAGYU SKIRT* 28

smoked fingerlings, salsa poblano

GRILLED SALMON* 26

warm farro, roasted broccoli, green chickpeas, sautéed greens

PAPPARDELLE PASTA 26

spicy shrimp, vodka sauce

ARTICHOKE-PESTO PASTA 22

house pesto, parmesan cheese, fusilli

DESSERTS

CHOCOLATE STRAWBERRY CAKE 16

scratch made strawberry jam, chocolate mousse, freeze dried strawberries

ORANGE RUM CAKE 14 (GF)

candied oranges, blood orange curd brown sugar oat crumble

ISLAND CHEESECAKE 12 (GF)

coconut cheesecake, mango curd, pineapple salsa, meringue crunch

IRISH CREAM CARAMEL TARTLET 14

caramel tart, irish cream ganache brown sugar tuille

ADD ONS 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

FRIED BRUSSELS SPROUTS

sweet and spicy tamari glaze, lemon zest

Proprietor Maria Fernandez

Executive Chef Kaley Laird

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
Springer Mountain, GA
Harmony Ridge Farms, NC
Charlotte Fish Company, NC
Urban Gourmet Farm, 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

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LUNCH SPECIALS

16

MONDAY: SHRIMP & GRITS

pencil cob grits, roasted peppers, local chorizo

TUESDAY: FANCY GRILLED CHEESE

served on focaccia and tomato bisque

WEDNESDAY: SMOKED GREEN CIRCLE CHICKEN WITH ALABAMA WHITE SAUCE

simple green salad

THURSDAY: COCOA BRAISED SHORT RIB

parsnip mash, brown butter braised red cabbage

FRIDAY: FISH & CHIPS

steak fries, hushpuppies, house made tartar sauce