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MIMOSA

GRILL

LUNCH

DOWN SOUTH, UPTOWN

salads and lighter faire

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

ROASTED HARVEST SALAD 16

apple, roasted brussels, roasted squash,
mixed greens, shaved fennel,
candied pecans, fromage blanc

SEAFOOD CHOWDER 22

bacon, scallop broth, chilean sea bass
dill, heavy cream

PUMPKIN GNOCCHI 18

herb ricotta, fried sage, brown butter,
pumpkin puree

CRAB AND PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted
yellow tomato jam

FALAFEL GRAIN BOWL 18

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

RELISH BOARD 24

rotational chef selected cheeses and
house pickled treats

Add On Proteins:

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

MIMOSA STAPLES

things on a bun

HORACE'S HOT HONEY FRIED CHICKEN SANDWICH 18

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

SIMPLE BURGER* 22

wagyu burger, all the fixin's, house spiced fries

SMOKED SALMON BURGER 18

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

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

CLASSICS heartier plates

MIMOSA PASTA PRIMAVERA 22

mezze maniche pasta, roasted asparagus, English peas,
pea shoots, fresh herbs, lemon, ricotta, local garlic

PAPPARDELLE PASTA 28

spicy meat sauce, andouille sausage, soppressata,
parmesan pesto

SEARED SCALLOPS 32

confit fingerling potatoes, roasted corn, sweet basil,
touch of cream

GRILLED MARKET FISH 32

Benton's bacon, smoked collard greens, spiced
tomato chutney

BROWN BUTTER TROUT 32

almond salsa, savory lemon cream, baby salt potatoes

WAGYU SKIRT STEAK* 28

smoked fingerlings, salsa poblano

GRILLED SALMON* 28

warm farro, mixed greens, roasted and pickled local squash

DESSERTS

MA'S CHOCOLATE LAYER CAKE 15

layers and textures of dark chocolate

ESPRESSO PANNA COTTA 13

vanilla bean meringue, milk crumb, chocolate sauce

PB&J 13

peanut butter mousse topped with muscadine grape
compote, pie crust shards and roasted peanuts

MISO APPLE CARAMEL CAKE 13

anise cardamom cake layers, cinnamon apple
filling, miso caramel, vanilla bean buttercream

ADD ONS

10 each

SMOKED COLLARD GREENS

Benton's Bacon, local greens

CRISPY CONFIT FINGERLINGS

parmesan, lemon, olive oil and herbs

GRILLED ASPARAGUS

lemony gribiche

GRILLED ZUCCHINI

miso-honey butter

CHARRED SHISHITOS

salty cheese, lime, cilantro

Proprietor Maria Fernandez

Executive Chef Kaley Laird

Chefs Megan Caraway,
Doug Friedman
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