

# 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

#### DILL PICKLED SHRIMP 18

herb slaw, toast points

### THINGS ON A BUN

#### ITALIAN STEAK SANDWICH\* 18

hanger steak, marinated peppers and onions, provolone cheese, horseradish mayo, 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

#### TOMATO AND BURRATA 16

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

#### 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

#### MIMOSA'S CHEF'S CHOICE PASTA 18

rotating pasta filled with the season's best

#### GRILLED MARKET (MP)

chef's seasonal creation

#### WAGYU SKIRT\* 28

smoked fingerlings, salsa poblano

#### SPICED GRILLED SALMON\* 26

house kimchi slaw, jicama, chayote squash

### DESSERTS

#### CHOCOLATE MOCHA CAKE 16

whipped mascarpone, mocha ganache chocolate soil

#### SUMMER MELON PANNA COTTA 14

honeydew sauce, cubed melon, watermelon and mint gel, honey tuile, bee pollen

#### BLUEBERRY PEACH GALETTE 13

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

#### MANGO MOUSSE 14

chili corn crunch, lime curd, toasted coconut gelato, tatin tuile

### 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

#### GRILLED ASPARAGUS

butter, salt & pepper

#### GRILLED BROCCOLINI

tahini garlic sauce

#### Proprietor Maria Fernandez

Executive Chef Kaley Laird

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  
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: CLASSIC BLT SANDWICH

white bread, local tomatoes Flor's rustic chips

#### WEDNESDAY: ROTATIONAL HEARTH PIZZA

local cheese, house made dough

#### THURSDAY: MIMOSA'S TACO THURSDAYS

housemade pico and guac

#### FRIDAY: FISH & CHIPS

steak fries, hushpuppies, house made tartar sauce