

# 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

#### **RELISH BOARD 24**

rotational chef selected cheeses and house pickled treats

#### **DILL PICKLED SHRIMP 18**

herb slaw, toast points

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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 22**

rotating pasta filled with the season's best

#### **SEARED SCALLOPS 32**

sweet corn cream, plum and fennel slaw, charred plums

#### **BROWN BUTTER TROUT 32**

heirloom tomato carpaccio, roasted squash, creamy cucumber sauce

#### **SPICED GRILLED SALMON\* 26**

house kimchi slaw, jicama, chayote squash

#### **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

#### **LOCAL GRILLED BISON\* 36**

sherry butter, roasted turnips, fennel

#### **MARKET RIBEYE\* 55**

hickory grilled, seasonal vegetables

\*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 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

#### **SUMMER MELON PANNA COTTA 14**

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

#### **MANGO MOUSSE 14**

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

#### **BLUEBERRY PEACH GALETTE 13**

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