

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

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, tain tuile

BLUEBERRY PEACH GALETTE 13

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