

MIMOSA



GRILL

SNACKS AND LIGHTER FAIRE

GARLIC & HERB FOCACCIA 6
oregano, red pepper flakes, salt and pepper

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 (MP)
rotating pasta filled with the season's best

GRILLED MARKET (MP)
chef's seasonal creation

WAGYU SKIRT* 28
smoked fingerlings, salsa poblano

HICKORY GRILLED SALMON* 24
sweet roasted squash risotto, sauteed kale, roasted wild mushrooms

BROWN BUTTER TROUT 22
heirloom tomato carpaccio, roasted squash, creamy cucumber sauce

DESSERTS

CHOCOLATE MOCHA TORTE 13
fudgy olive oil torte, whipped mascarpone chocolate soil, coffee gelato

BERRY MELON GATEAU 13
yogurt mousse petit gateau, berry and lime gelee, cantaloupe sherbert, watermelon granita

BLUEBERRY PEACH GALETTE 13
warm hand pie, peach sauce, brown sugar crumble, vanilla gelato

KEY LIME PIE 13
whipped cream, lime zest, graham cracker 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

BLISTERED SHISHITO PEPPERS
shishito salsa, togarashi cashews

BAKED LOCAL TOMATOES
bread crumb, parmesan, herbs

Proprietor Maria Fernandez
Executive Chef Kaley Laird
Chefs Lauren Olinger, Edith Mendez

*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

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

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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