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DINNER

MIMOSA



GRILL

DOWN SOUTH, UPTOWN

greens, snacks and shares

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

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

SOUTHERN SELECTIONS

lighter faire

SEAFOOD CHOWDER 22

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

PUMPKIN GNOCCHI 18

herb ricotta, fried sage, brown butter, pumpkin puree

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

SOUTHERN SELECTIONS

open fire

WHOLE ROASTED CHICKEN FOR TWO 60

citrus marinade, aji rojo sauce, local seasonal salad

MISO HONEY GLAZED SALMON* 36

pistachio gremolata, brown butter seared peaches, garlic, sweet, miso, honey

GRILLED MARKET FISH 32

smoked tomatoes, spiced tomato chutney

BROWN BUTTER TROUT 32

almond salsa, savory lemon cream, baby salt potatoes

GRILLED STRIP STEAK* 32

smoked carrot puree, grilled carrots

WAGYU BAVETTE* 38

local mushrooms, au poivre

FOR THE TABLE

side dishes / 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

salinity cheese, lime, cilantro

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

Proprietor Maria Fernandez

Executive Chef Kaley Laird

Sous Chefs Megan Carraway,
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
Urban Gourmet Farm, NC
Springer Mountain, GA
Harmony Ridge Farms, NC
Charlotte Fish Company, 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