

# 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**  
charred onion & celery root cream, lentil-farro grain salad, apricot, smoked walnuts

### DESSERTS

**HAZELNUT LATTE CHOCOLATE TORTE 13**  
hazelnut pastry cream, candied hazelnuts, smoked cocoa nib tuille, coffee gelato

**SALTED MAPLE CHEESECAKE 13**  
cinnamon sugar popcorn, bourbon caramel

**PUMPKIN FLAN 13**  
smoked pumpkin croutons, sorghum whipped cream, peptia tuille

**MUSCADINE GALETTE 13**  
warm hand pie, fig gastrique, vanilla gelato

### 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

**CHARRED BRUSSELS SPROUTS**  
smoked green tomato & bacon gravy

**POT ROAST CARROTS**  
beef au jus

**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