

MIMOSA



GRILL

DOWN SOUTH, UPTOWN greens, snacks and shares

GARLIC & HERB FOCACCIA 6

oregano, red pepper flakes, salt and pepper

FARMER'S MARKET SOUP 10

daily soup curated from the season's bounty

BRIGHT BOWL OF GREENS 13

little gems, baby mustards, shaved fennel, purple onion, avocado, green goddess dressing

SHAVED BRUSSELS SALAD 13

brussels sprouts, mixed greens, crispy prosciutto, pecorino cheese, candied pecans, apple cider vinaigrette

KALE CAESAR 15

chopped kale, kohlrabi, quinoa, toasted pistachios, midnight moon cheese, tahini caesar dressing

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CRAB AND PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted yellow tomato jam

SMOKED SALMON DIP 16

house smoked salmon, lemon, dill mascarpone cheese, crostini

MEAT & CHEESE BOARD 20

chef's selection of artisan meats & cheeses

SMOKED SAGE PORK MEATBALLS 14

house made marinara, ricotta

SOUTHERN SELECTIONS

CHEF'S CHOICE PASTA (MP)

our pasta dish rotates with the season

HALF CHICKEN "CUTLET" 28

boneless fried chicken, lemon-caper gravy, house focaccia croutons, wilted winter greens

SEARED SCALLOPS 32

potato pavé, charred onion pomme, brown butter confit carrots, green oil

BROWN BUTTER TROUT 32

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

HICKORY GRILLED SALMON* 28

smoked tomato risotto, caramelized andouille sausage, green tomato pistou

MARKET FISH (MP)

chef's seasonal creation

BRAISED LAMB LEG STEW 32

slow-cooked carrots, onions, fresh herbs, pecan-crusting polenta croquettes

STEAK AND POTATOES* 28

hickory grilled flank steak, mimosa's fingerling fries, classic green peppercorn sauce

HICKORY GRILLED RIBEYE* 45

pot roast carrots, marble potatoes, rosemary-black garlic au jus

FOR THE TABLE

side dishes / 10 each

SMOKED COLLARD GREENS

benton's bacon, local greens

SMOKED CRISPY FINGERLINGS

lemon vinaigrette, caramelized onions herb parmesan

BLACK GARLIC ROASTED SWEET POTATOES

black garlic aioli

ROASTED MUSHROOM

garlic, shallot and onions, sherry vinegar

CHARRED LOCAL BROCCOLI

grill kissed, shallot butter, salsa macha

CHARRED BRUSSELS SPROUTS

smoked green tomato & bacon gravy

POT ROAST CARROTS

beef au jus

DESSERTS

HAZELNUT LATTE CHOCOLATE TORTE 13

hazelnut pastry cream, candied hazelnuts, smoked cocoa nib tuille, coffee gelato

BLACKBERRY BRIE CHEESECAKE 13

blackberry-bourbon compote, berry glass herb gelee

LEMON OLIVE OIL CAKE 13

honey mascarpone, lemon syrup, orange marmalade, herb tuille

STRAWBERRIES & CREAM HAND PIE 13

strawberry anglaise, milk crumb, vanilla gelato

Proprietor Maria Fernandez

Executive Chef Kaley Laird

Sous Chef Lauren Olinger

Our Purveyors

Farm & Sparrow, NC

Barbee Farm, NC

Boy and Girl Farm, NC

Bush and Vine, SC

Carolina Grounds NC

Fair Share Farm, NC

Old North 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

**For parties of 5 or more a 20% service charge will be added to your check. This ensures fair compensation for our team and helps maintain our commitment to excellent service.