

MIMOSA



GRILL

GREENS

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

SNACKS & SHAREABLES

GARLIC & HERB FOCACCIA 6

oregano, red pepper flakes, salt and pepper

RELISH BOARD 24

rotational chef selected cheeses and house pickled treats

SMOKED SALMON DIP 16

house smoked salmon, lemon, dill mascarpone cheese

CRAB AND PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted yellow tomato jam

DILL PICKLED SHRIMP 18

herb slaw, toast points

*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.

Executive Chef Kaley Laird
Sous Chefs Lauren Olinger,
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

SOUTHERN SELECTIONS

MIMOSA'S CHEF'S CHOICE PASTA 28

rotating pasta filled with the season's best

MARKET FISH (MP)

chef's seasonal creation

SEARED SCALLOPS 32

local squash puree, bacon-apple jam, apple fennel slaw

BROWN BUTTER TROUT 32

almond salsa, savory lemon cream, baby salt potatoes

GRILLED SALMON* 28

green garlic pesto, bright cucumber slaw, sweet carrot puree

ROASTED HALF CHICKEN 28

sweet potato hash, mashed butter beans

GRILLED DRY AGED PORK CHOP* 36

smoked collard greens, local apple chutney

STEAK AND POTATOES* 28

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

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

GRILLED ASPARAGUS

butter, salt and pepper

DESSERTS

SALTED MAPLE CHEESECAKE 13

cinnamon sugar popcorn, bourbon caramel

SEASONAL SOUTHERN HAND PIE 13

housemade gelato

HAZELNUT LATTE CHOCOLATE TORTE 13

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

QUEEN'S FEAST MENU

3 for \$50

Includes your choice of one salad, one entrée & one dessert.

+\$15 for split plates

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