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MIMOSA

GRILL

LUNCH

DOWN SOUTH, UPTOWN

salads and lighter faire

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

ROASTED ASPARAGUS AND SALMON SALAD* 28

roasted and chipped sunchoke, green chickpeas, baby kale, miso-lemon vinaigrette

SEAFOOD CHOWDER 22

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

PUMPKIN GNOCCHI 18

herb ricotta, fried sage, brown butter, pumpkin puree

CRAB AND PIMENTO CHEESE PUPPIES 20

smoked pecan pimento cheese, roasted yellow tomato jam

FALAFEL GRAIN BOWL 18

smoked chickpea, marinated tomatoes, herby quinoa, coriander pickled carrots, arugula, cucumber, whipped feta

RELISH BOARD 24

rotational chef selected cheeses and house pickled treats

Add On Proteins:

pecan crusted chicken 8

wagyu steak* 12

grilled salmon* 9

grilled chicken breast 7

MIMOSA STAPLES

things on a bun

FRIED GREEN TOMATO BLT 18

Benton's bacon, comeback sauce, local lettuces, fried and pickled green tomatoes served with house chips

HORACE'S HOT HONEY FRIED CHICKEN SANDWICH 18

cajun spice aioli, coleslaw, served with Horace's potato salad

SIMPLE BURGER* 22

wagyu burger, all the fixin's, house spiced fries

PASTRAMI AND CHEESE SANDWICH 24

house pastrami, lusty monk mustard, caramelized onions, Carawaybou cheese, served with house spiced fries

SMOKED SALMON BURGER 18

charred scallion aioli, zucchini relish, lettuce, shaved red onion, served with fries

CLASSICS

heartier plates

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

GRILLED MARKET FISH 32

Benton's bacon, smoked collard greens, spiced tomato chutney

BROWN BUTTER TROUT 32

almond salsa, savory lemon cream, baby salt potatoes

WAGYU STEAK FRITES* 38

bavette steak, benne chimichurri, spiced French fries

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

ADD ONS

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

salicy cheese, lime, cilantro

Proprietor Maria Fernandez

Executive Chef Kaley Laird

Sous Chefs Megan Caraway,
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

Springer Mountain, GA

Harmony Ridge Farms, NC

Charlotte Fish Company, NC

Urban Gourmet Farm, 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