

## STARTS & SHARED BITES

### MS. BETTY'S PIMENTO CHEESE

crisp celery & crackers

6

### DEVILED EGGS\*

grain mustard - crispy quinoa - bacon

8

### CHICKPEA HUMMUS & GRILLED FLATBREAD

ancho chili - veggies - olive oil & olives

8

### PARMESAN TRUFFLE FRIES

truffle - hand cut herbs - aged parmesan

small 7 | for the table 10

### SOUTHEND CHILI

three bean & pulled short rib - scallion

ashe co. cheddar - & crispy black eye peas

8

### AUTUMN SQUASH BISQUE

brown butter & pumpkin seed gremolata

8

## ENTREE SALADS

### HICKORY GRILLED SALMON BLT\*

baby spinach & frisee - avocado - cornbread

croutons - marinated quinoa - baby tomatoes

hot bacon vinaigrette

16

### PECAN CRUSTED CHICKEN SALAD

sweet mustard - crispy bacon - marinated tomatoes

grafton smoked cheddar

15

### SHREDDED KALE & CHICKEN CAESAR

rainbow carrot - shaved radish - diced salami

lemon caesar vinaigrette

15

### GRILLED MAHI MAHI QUINOA BOWL\*

black beans - macerated kale - avocado - corn

carolina sweet potatoes & serrano chili yogurt

18

### SOUP & SALAD

simple greens or kale caesar with..

choice of seasonal soup

14

## UPTOWN/DOWN SOUTH

### LOW COUNTRY SHRIMP & GRITS

carolina grits - sweet onions & charred peppers

house andouille - smoked tomatoes - tasso gravy

16

### PECAN CRUSTED NC MOUNTAIN TROUT

yukon mash - green beans - peach chutney

honey lemon butter

18

### IRON SKILLET SCOTTISH SALMON\*

blistered tomatoes - roasted artichokes

fennel confit - baby spinach & salsa verde

18

### BAKED LOBSTER MACARONI & CHEESE

maine lobster - roasted mushrooms

butternut squash & smoked cheddar fondue

19

### STEAK FRITES\*

petit filet of beef tenderloin - crispy truffle fries

pequillo pepper steak sauce

21

## SANDWICHES & TODAY'S SIDES

### HICKORY GRILLED HOUSE BURGER\*

LTOP - aged cheddar - house smoked bacon

herb aioli & brioche bun

15

### THE MIMOSA PATTY MELT\*

caramelized onions & american cheese

with special sauce on texas toast

16

### MEDITERRANEAN WRAP

cucumber - tomato - red onions - hummus

bell pepper - arugula - u.a.v. marinated feta

tomato tortilla

13

### GRILLED ANCHO RUBBED CHICKEN

tomato & avocado salsa - blackened tomato aioli

spicy jack cheese - sweet onions & peppers

14

### PIT SMOKED PULLED PORK

thick sliced toast - house pickle - carolina slaw

12

### HOUSE ROASTED TURKEY SANDWICH

tomato - arugula - avocado salsa - smoky bacon

basil aioli - smoked cheddar - ciabatta

14

CRISPY SEASONED FRIES | SWEET POTATO FRIES | SAUTEED GREEN BEANS | FRESH FRUIT W. BERRIES  
PARMESAN TRUFFLE FRIES +3      SIMPLE OR TRADITIONAL CAESAR +4



## DAILY SPECIALS

**MONDAY** | CERTIFIED ANGUS BEEF BONELESS SHORT RIBS

**TUESDAY** | SOUTHERN FRIED CHICKEN SANDWICH

**WEDNESDAY** | SPRINGER MOUNTAIN SMOKED CHICKEN

**THURSDAY** | CAROLINA CRAB CAKE STACK

**FRIDAY** | UPTOWN FISH 'N CHIPS

LET US CATER YOUR NEXT LUNCHEON in office or at Mimosa Grill - Contact Kelsey Pasley at 704.343.0700 for more information on large group bookings

PROPRIETOR maria fernandez | EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. + brittany cochran

the kitchen staff: carlos arita - migdda juarez - eva valdivia - efren castillo - antonio rameriz

megan quigley - stan mcmurray - zeb mcdermott - limequer de sousa - alex kordecki - esquin gonzalez

-- we would like to thank our local farming community --

harmony ridge - tega hills farm - anson mills - leading green - uno alla volta - bradford watermelon company - farm to home milk

rock house farms - freshlist - simpson family - urban gourmet mushrooms - tim griner & charlotte fish company

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness - \*This item is served using raw or under cooked ingredients