

## STARTERS - for you or the table

Hushpuppies | rock shrimp - crayfish - leek fondue - creole sauce - 15  
 Border Springs Denver Lamb Ribs | sorghum caramel - crispy onions- peanut & tarragon - 16  
 Carolina Crab Cakes | smoked trout & lump crab - roasted corn salsa - old bay & bacon aioli - 16  
 \*Wagyu Beef Carpaccio | olive oil bread - caper - worchestershire aioli - quail egg - 15  
 Cast Iron Mussels | smoked tomatoes - garlic puree - white wine - mussel bread - 14  
 Wood Over Baked Harbison Cheese | birch bark wrapped soft cheese - dried fruit polonaise & almonds - 20  
 Artisan Meats & Cheeses | tonight's selection has been carefully selected to help ring in the new year - 19  
     Meat | country ham | hand shaven cheshire farms country ham  
     Meat | organic hot chorizo | olli salumeria  
     Cheese | pleasant ridge reserve | upland cheese company, wisconsin - cow  
     Cheese | rocket's robiola | boxcarr handmade cheese - cow

## SALADS

Carolina Butter Lettuce | king trumpet mushroom - butternut squash - blue cheese - sherry bacon vin - 12  
 Grilled Kale Caesar | diced salami - rainbow carrot - watermelon radish - vella dry jack - 12  
 Simple Greens | shaved vegetables - marinated tomatoes - country ham - tomme & candy pecan - 12

## MAINS

\*Double Cut Bone-In Pork Chop | coal roasted cabbage 'kraut' - red peas & braised greens - 32  
     landmark 'overlook' chardonnay | sonoma county, ca 2016 - 76  
 Short Rib Osso Bucco | celery root puree - pumpkin seed & cauliflower gremolata - 36  
     j lohr 'tower road' petite sirah | paso robles, ca 2015 - 48  
 \*Dr. Joe Jurgielewicz Duck Breast | sweet potato - candied bacon - broccolini - pomegranate - 34  
     elk cove vineyards pinot noir | willamette valley, or 2014 - 54  
 \*Pan Roasted Scottish Salmon | braised artichokes - blistered tomatoes - fennel confit - spinach - 29  
     grey stack 'rosemary block' sauvignon blanc | bennet valley, ca 2014 - 70  
 \*Filet of Beef Tenderloin | robuchon potatoes - spinach - colossal crab bernaise - 38  
     chateau montelena cabernet sauvignon | napa valley, ca 2015 - 105

## TABLE SIDES

Spicy Broccolini | smoked tomatoes - chili & lemon - 12  
 Bacon Roasted Brussels Sprouts | apple cider & sorghum reduction - 14  
 Smashed Fingerling Potatoes | chives & maldon sea salt - 10

## SWEETS

Meg's Famous Carrot Cake | crushed pineapple - walnut - sweet southern cream - 8  
 Chocolate Pie | brown sugar & pecan crust - brandied cherries - 8  
 Banana Pie Creme Brulee | wafer cookie & caramelized banana - 8

## JANUARY TASTING MENU | three course menu \$55

choose one: salad - main & dessert

EXECUTIVE CHEF thomas marlow | SOUS CHEFS lenny williams, jr. + brittany cochran  
 the kitchen staff: carlos arita - migdda juarez - eva valdivia - efren castillo - jaedan smith  
 megan quigley - antonio rameriz - stan mcmurray - zeb mcdermott - alex kordecki - limequer de sousa

instagram @mimosagrill