

MIMOSAGRILL

STARTERS - for you or the table

Hushpuppies | rock shrimp - crayfish - leek fondue - creole sauce - 15
Baked Lobster Macaroni & Cheese | roasted mushrooms - butternut squash & smoked cheddar fondue - 19
Border Springs Denver Lamb Ribs | sorghum caramel - crispy onions - peanut & tarragon - 16
Carolina Crab Cakes | smoked trout & lump crab - shaved fennel - citrus - perfect remoulade - 16
*Wagyu Beef Carpaccio | olive oil bread - caper - worchestershire aioli - quail egg - 15
Baked Burrata Pizza | pepperoni sauce - crushed red pepper - 18
Mushroom & Goat Cheese Pizza | siano's stracciatella - creamed garlic & baby arugula - 18
Artisan Meats & Cheeses | tonight's selection has been carefully selected - 18
Meat | country ham | hand shaven johnson county country ham, north carolina
Meat | organic hot chorizo | olli salumeria, virginia
Cheese | ms. betty's pimento cheese with spicy n'duja salami
Cheese | thomasville tomme | sweet grass dairy, georgia

SALADS

BLT | baby iceberg - diced tomato - bacon - blue cheese - buttermilk ranch - 12
Grilled Kale Caesar | shaved salami - rainbow carrot - watermelon radish - vella dry jack - 12
Simple Greens | shaved vegetables - marinated tomatoes - country ham - tomme & candy pecan - 12

MAINS

Springer Mountain Hot Fried Chicken | brown sugar mayo - pimento mac 'n cheese - pickle slaw - 25
josephshofer riesling | spatlese, mosel, germany 2015 - 72
*Pan Roasted Diver Sea Scallops | brown butter - cauliflower - golden raisin & crushed hazelnuts - 29
cloudy bay sauvignon blanc | marlborough, new zealand 2015 - 70
*Pan Roasted Scottish Salmon | braised artichokes - blistered tomatoes - fennel confit - baby spinach - 29
jordan chardonnay | sonoma, ca 2014 - 65
*Harmony Ridge Farm's Duck Breast | sweet potato - candied bacon - brussels sprouts - pomegranate -34
talbott 'sleepy hollow' pinot noir | santa lucia highlands, california, 2013 - 66
*Snake River Farms American Wagyu Flank Steak | sweet corn - smokey bacon & maine lobster hash - 32
catena alta malbec | mendoza, arentina 2014 - 95
*Filet of Beef Tenderloin | salt baked russet potatoes - spinach - colossal crab bernaise - 38
chateau montelena cabernet sauvignon | napa valley, ca 2015 - 105
Market Feature | ingredient driven - chef inspired - MKT

TABLE SIDES

Bacon Roasted Brussels Sprouts | apple cider & sorghum reduction - 14
Smashed Fingerling Potatoes | chives & maldon sea salt - 10
Green Beans | shallot confit - golden raisin - toasted hazelnut - 12

-- 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

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

instagram @mimosagrill

- 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