

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

CREAMY TOMATO BISQUE

cornbread croutons & basil oil

8

SOUTHEND CHILI

three bean & pulled short rib - scallion

ashe co. cheddar - & crispy black eye peas

8



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

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

grifton smoked cheddar

15

SHREDDED KALE & CHICKEN CAESAR

rainbow carrot - shaved radish - diced salami

lemon caesar vinaigrette

15

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

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: migdda juarez - efren castillo - antonio rameriz

megan quigley - stan mcmurray - zeb mcdermott - limequer de sousa - nolan barry- 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