

STARTS & SHARED BITES

MS. BETTY'S PIMENTO CHEESE
crisp celery & crackers
6

DEVEILED EGGS*
grain mustard - crispy quinoa - bacon
8

FRIED GREEN TOMATOES
sweet corn chow chow - pickled okra
perfect remoulade
12

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



DAILY SPECIALS

MONDAY | CAROLINA PULLED PORK PLATE

TUESDAY | SOUTHERN FRIED CHICKEN SANDWICH

WEDNESDAY | SPRINGER MOUNTAIN SMOKED CHICKEN

THURSDAY | BAKED LOBSTER MACARONI & CHEESE

FRIDAY | UPTOWN FISH 'N CHIPS

ENTREE SALADS

HICKORY GRILLED SALMON BLT*
baby spinach & frisee - avocado - cornbread
croutons - marinated quinoa - baby tomatoes
hot bacon vinaigrette
18

PECAN CRUSTED CHICKEN SALAD
sweet mustard - crispy bacon - marinated tomatoes
grafton smoked cheddar
16

STEAK & WEDGE*
petit filet of beef baby iceberg - tomatoes - crispy
bacon - blue cheese - buttermilk ranch
22

SEAFOOD SALAD*
three carolina shrimp - grilled salmon or mkt fish
choice of mixed green or classic caesar
22 | MKT

SOUP & SALAD*
simple greens or classic caesar with..
seasonal soup
14 | add grilled cheese +6

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*
roasted eggplant - squash & zucchini
fine herbs & salsa verde
18

CAROLINA CRAB CAKES
roasted spicy corn salad - marinated tomatoes
baby arugula
19

STEAK FRITES*
petit filet of beef tenderloin - crispy truffle fries
pequillo pepper steak sauce
22

CAJUN ROASTED FRESH CATCH
sweet corn - smokey bacon & shell bean succotash
MKT

SANDWICHES & TODAY'S SIDES

HICKORY GRILLED HOUSE BURGER*
LTOP - aged cheddar - house smoked bacon
herb aioli & brioche bun
16

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
15

HOUSE ROASTED TURKEY SANDWICH
tomato - arugula - avocado salsa - smoky bacon
basil aioli - smoked cheddar - ciabatta
15

BLTA
house bacon - sliced tomato - butter lettuce
avocado - agugula - garlic aioli
15

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