

# MIMOSAGRILL

## STARTERS - for you or the table

Simple Greens | shaved vegetables - marinated tomatoes - country ham - tomme & candy pecan - 12  
BLT | carolina butter letuce - diced roma tomatoes - smokey bacon - blue cheese - buttermilk ranch - 12  
Fried Green Tomatoes | perfect remoulade - sweet corn & pickled okra chow chow - 12  
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 - spicy corn salad - shaved fennel & rocket greens - 16  
\*Wagyu Beef Carpaccio | olive oil bread - caper - worchestershire aioli - quail egg - 15  
Artisan Meats & Cheeses | tonight's selection has been carefully selected - 18  
Meat | johnson co. country ham | hand shaven 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

## PASTA & PIZZA

Baked Burrata Pizza | pepperoni sauce - crushed red pepper - 18  
Mushroom & Goat Cheese Pizza | siano's stracciatella - creamed garlic & baby arugula - 18  
Baked Lobster Macaroni & Cheese | roasted mushrooms - bacon - spring peas - smoked cheddar fondue - 19

## MAINS

\*Pan Roasted Diver Sea Scallops | carolina grits - sweet corn & shell bean succotash - smoked tomatoes - 30  
bouchaine pinot blanc | carneros, califlornia 2012 - 62  
\*Roasted Scottish Salmon | anson mills farro verde - tomato confit - valencia orange & cucumber conserva - 29  
grey stack "rosemary block" sauvignon blanc | bennet family, califlornia, 2014 - 70  
\*Dr. Joe Jurgielwicz Duck Breast | spring asparagus & english peas - grilled gem lettuce - pickled red onion - 34  
talbott 'sleepy hollow' pinot noir | santa lucia highlands, califlornia, 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 - blue cheese chimichurri - 36  
chateau montelena cabernet sauivgnon | napa valley, ca 2015 - 105  
Market Feature | ingredient driven - chef inspired - MKT

## TABLE - for two

Springer Mountain Hot Fried Chicken | brown sugar mayo - pimento mac 'n cheese - pickle slaw - 25 | 48  
Certified Angus Beef 22oz Cowboy Ribeye | smashed fingerlings - roasted mushroom - bacon & blue cheese- 74

## SIDES

Tart Farms Grilled Spring Asparagus | asparagus gremolata - 14  
Smashed Fingerling Potatoes | chives & maldon sea salt - 10  
Green Beans | shallot confit - golden raisin - toasted hazelnut - 12  
Southern Braised Greens | cider - bacon & honey - 10

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

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

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