

MIMOSAGRILL

STARTERS - for you or the table

Simple Salad | carolina grown fancy lettuce - endive - watercress - pedro jimenez sherry vinaigrette - 12
Heirloom Tomato & Mozzarella di Bufalo | yellow slicing tomatoes - crushed pistachio - basil chimichurri - 18
BLT | carolina butter lettuce - 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
Carolina Crab Cakes | smoked trout & lump crab - spicy corn salad - shaved fennel & rocket greens - 16
Artisan Meats & Cheeses | tonight's selection has been carefully selected - 18
Meat | johnson co. country ham | hand shaven ham, north carolina
Meat | toasted black pepper & sorhum salami | the spotted trotter, atlanta
Cheese | ms. betty's pimento cheese with spicy n'duja salami
Cheese | two year cheddar | grafton village cheese | grafton, vt

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

Springer Mountain Hot Fried Chicken | brown sugar mayo - pimento mac 'n cheese - pickle slaw - 25
josephshofer riesling | mosel, germany 2015 - 72
*Pan Roasted Diver Sea Scallops | celery root puree - roasted cauliflower - golden raisin & crushed hazelnut - 30
bouchaine pinot blanc | carneros, california 2012 - 62
*Herb Crusted Scottish Salmon | anson mills farro verde - tomato confit - citrus & cucumber conserva - 30
grey stack 'rosemary block' sauvignon blanc | bennet family, california, 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, 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 | thick cut red bison tomato - sweet corn & shell bean succotash - arugula salad - 36
chateau montelena cabernet sauivgnon | napa valley, ca 2015 - 105
*22oz Certified Angus Beef Cowboy Ribeye | fingerlings - roasted mushroom - sherry bacon vinaigrette - 74
stags leap | napa valley, ca 2014 - 33 / 105
Market Feature | ingredient driven & chef inspired - MKT

SIDES

Tart Farms Grilled Spring Asparagus | asparagus gremolata - 14
Smashed Fingerling Potatoes | chives & maldon sea salt - 10
Sweet Corn & Shell Bean Succotash | blistered tomatoes & baby arugula - 12
Various Heirloom Tomatoes | olive oil | pedro jimenez sherry | sea salt | basil - 9

-- 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 cochran
the kitchen staff: migdda juarez - efren castillo - jaedan smith - megan quigley - antonio rameriz
carlos arita - stan mcmurray - zeb mcdermott - nolan barry - limequer de sousa - omar 'chiba' 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