

## STARTS & SHARED BITES

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

DEVILED 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\*  
sweet corn & shell bean succotash  
smoked tomatoes  
18

## 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

CRISPY SEASONED FRIES | SWEET POTATO FRIES | SAUTEED GREEN BEANS | FRESH FRUIT W. BERRIES  
PARMESAN TRUFFLE FRIES +3 | SIMPLE OR TRADITIONAL CAESAR +4

CAROLINA CRAB CAKES  
smoked trout & lump crab - 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  
fingerling potatoes - local mushrooms  
asparagus  
MKT

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 - herb aioli  
15

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