



STARTERS

Ms. Betty's Pimento Cheese | crisp celery & crackers - 6

Simple Greens | carolina grown fancy lettuce - endive - watercress - pedro jimenez sherry vinaigrette - 12

*Grilled Kale Caesar | shaved carrot - various radish - shaved salami - vella dry jack & lemon caesar vinaigrette - 13

Parmesan Truffle Fries | truffle - hand cut herbs - aged parmesan cheese - small 7 | for the table 10

MG Hummus & Grilled Pita | ancho chili - veggies - olive oil & olives - 8

ENTREE SALADS

*Grilled Salmon Salad | baby spinach & frisee - avocado - quinoa - tomatoes - cornbread croutons - hot bacon vinaigrette - 18

Pecan Crusted Chicken Salad | sweet mustard - crispy bacon - marinated tomatoes - grafton smoked cheddar - 16

*Steak & Wedge Salad | carolina butter lettuce - marinated tomatoes - blue cheese - buttermilk ranch - 22

*Hickory Grilled House Burger | LTOP - house smoked bacon - aged cheddar - herb aioli - brioche bun - 19

Mediterranean Wrap | hummus - cucumber - tomato - red onions - bell pepper - arugula & crumble feta - tomato tortilla - 16

ENTREES

*Cast Iron Roasted Scottish Salmon | roasted artichokes - fennel confit - blistered tomatoes & baby spinach - 19

Pecan Crusted Carolina Mountain Trout | whipped potatoes - baby green beans - peach chutney - honey lemon butter - 19

*Steak Frites | butcher's cut - crispy truffle fries - pequillo pepper steak sauce - 22

Baked Lobster Mac & Cheese | butternut squash & smoked cheddar fondue - tasso ham & roasted mushroom - 19

SIDES

Smashed Fingerling Potatoes | chives & maldon sea salt - 9

Crispy Fried Brussels | apple cider & sorghum syrup & smokey bacon - 14

-- 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: carlos arita - migdda juarez - efren castillo - jaedan smith - sean anderson

antonio rameriz - chris bulter - chiba gonzalez - mike coppola - limequer de sousa

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

