



MIMOSA GRILL

back in action

UPTOWN / DOWN SOUTH

STARTER SALAD

garden greens - shaved carrot - marinated tomatoes
smoked cheddar - smokey bacon - lemon vinaigrette
10

CHARCUTERIE & CHEESE

pimento cheese - cured meats & country ham
assorted pickles - fruits - candied nuts
crackers & baguette
small 18 large 24

HOT SMOKED DRY CAJUN WINGS

veggie crudite - hot sauce - blue cheese dressing
seven for 12 twelve for 20

FRIED SIANO FAMILY MOZZARELLA

mozzarella di bufalo - marinara - pistachio pesto
small 14 large 19

BAKED LOBSTER MACARONI & CHEESE

signature ashe co. cheddar mornay
ritz cracker crust
small 19 large 28

from the wood oven

PIZZA

MARGHERITA

spicy stracciatella - marinated zucchini
sliced roma tomatoes - basil
18

PEPPERONI

pepperoni sauce & six cheeses
18

ROASTED MUSHROOM

garlic puree - goat cheese - baby arugula
18

mimosa staples

BURGERS & SALADS

HAND PRESSED STEAK BURGERS

all the way served with crispy fries
single - 11.95
double - 15.95

PECAN CRUSTED CHICKEN SALAD

mixed greens - shaved carrot - marinated tomatoes
graffon smoked cheddar - bacon - sweet mustard
18

SALMON BLT SALAD

baby spinach & frisee - marinated quinoa - baby tomatoes
avocado & cornbread croutons
18

southern selections

MAIN COURSES

SNAKE RIVER FARM'S AMERICAN WAGYU FLANK STEAK*

smashed fingerling potatoes - corn & lobster hash
30

GRILLED SPRINGER MOUNTAIN CHICKEN BREAST

grilled squash & zucchini - fire roasted peppers
blistered roma tomatoes - roasted cabbage
26 | simply roasted salmon w. goat cheese & pistachio +\$3

WOOD OVEN ROASTED CRAB CAKES

old school with old bay - sweet corn & shell bean succotash
herb aioli
28

HEIRLOOM TOMATO CAVATELLI

calabrian chili - mozzarella di buffalo - baked ricotta
lemon bread crumb
24

FRIED CHICKEN

2 PC DARK

all dark meat - thigh + drumstick - \$ 10.95

2 PC WHITE

all white meat - breast + wing - \$ 12.95

HALF CHIX

1 breast & wing + 1 thigh & drumstick - \$14.95

WHOLE CHIX

2 breasts & 2 wings + 2 thighs & two drumsticks - \$24.95

SIDES | sm 2.50 lg 4.95

cole slaw - potato salad - french fries - mac n cheese
side of ranch - \$1
side of pickles - \$1

- WE POLITELY DECLINE ANY SUBSTITUTIONS -

PLEASE FOLLOW US ON INSTAGRAM @mimosagrill or at mimosagrill.com for news and menu updates

PROPRIETOR Maria Fernandez EXECUTIVE CHEF Thomas Marlow SOUS CHEF Brittany Cochran

making it happen Tripp Cagle, Jessica Saddlemire, Greg Schutt, Matt Meehan,
Diana Swanson, Josi Dill, Limequer Rodrigo De Sousa, Chiba Gonzalez, Jaedan Smith

- 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