



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

PARMESAN TRUFFLE FRIES

truffle - italian parmesan - hand cut herbs
small 7 large 11

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

mimosa staples

BURGERS & SALADS

HAND PRESSED STEAK BURGER*

all the way served with crispy fries
single - 12.95
double - 16.95

HOT HONEY FRIED CHICKEN SANDWICH

blackened tomato aioli - kale & blue cheese slaw
served on pretzel brioche with truffle fries
16

PECAN CRUSTED CHICKEN SALAD

mixed greens - shaved carrot - marinated tomatoes
grifton 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 FARMS AMERICAN WAGYU FLANK STEAK*

smashed fingerling potatoes - sweet corn - bacon & lobster hash
30

STEAK FRITES*

petite filet of beef tenderloin - salsa verde
baby arugula & parmesan truffle fries
24

GRILLED SPRINGER MOUNTAIN CHICKEN BREAST

roasted baby artichokes - fennel confit - baby spinach
blistered tomatoes & honey lemon butter
26

MAVERICK SHRIMP & GRITS

roasted shrimp - scallop & lobster
andouille sausage - charred peppers - smoked tomatoes
tasso gravy
28

WOOD OVEN ROASTED CRAB CAKES

old school with old bay - sweet corn & shell bean succotash
herb aioli
29

IRON SKILLET ROASTED SCOTTISH SALMON

celery root puree - roasted cauliflower - toasted hazelnuts
golden raisin & capers
28

CERTIFIED ANGUS BEEF BRAISED SHORTRIBS

butter milk grits - baby spinach - tobacco fried onions
smoked tomato jus
29

fried chicken

HOT! FRIED CHICKEN

2 PC DARK

all dark meat - thigh + drumstick - \$ 12.95

2 PC WHITE

all white meat - breast + wing - \$ 14.95

HALF CHIX

1 breast & wing + 1 thigh & drumstick - \$16.95

WHOLE CHIX

2 breasts & 2 wings + 2 thighs & two drumsticks - \$28.95

SIDES | 5

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

making it happen Antonio Rameriz, Efen Castillio, Matt Meehan, Greg Schutt,

Enrique Smith, Diana Swanson, Chiba Gonzalez, Jaedan Smith, Sean Anderson

- 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