



MIMOSA GRILL

UPTOWN / DOWN SOUTH

STARTER SALAD

garden greens - shaved carrot - marinated tomatoes
smoked cheddar - smokey bacon - lemon vinaigrette
12

GRILLED KALE CAESAR

watermelon radish - shaved chorizo - american grana
preserved lemon caesar dressing
12

FRIED GREEN TOMATOES

spicy corn & lobster remoulade
16

CHARCUTERIE & CHEESE

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

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 25 large 32

for the table

SIDE DISHES

SPICY BROCCOLINI

chili lemon vinaigrette
10

CRISPY BRUSSELS SPROUTS

apple cider - sorghum & smokey bacon
10

SMASHED FINGERLING POTATOES

white balsamic - lemon - olive oil & herbs
10

HICKORY GRILLED ASPARAGUS

hand grated parmesan reggiano - lemon
10

southern selections

MAIN COURSES

SNAKE RIVER FARMS AMERICAN WAGYU FLANK STEAK*

smashed fingerling potatoes - sweet corn - bacon & lobster hash
35

SPRINGER MOUNTAIN FARMS HALF ROASTED CHICKEN

half chicken - lemon compound butter - grilled summer squash
charred peppers
30 - limited availability

PAN ROASTED DIVER SEA SCALLOPS

celery root puree - roasted cauliflower
toasted hazelnuts - golden raisin & capers
34

NEW YORK STRIP STEAK*

12oz black angus beef strip steak - red kuri squash confit
roasted UGF mushrooms & buttermilk blue cheese
36

WOOD OVEN ROASTED CRAB CAKES

old school with old bay - sweet corn & shell bean succotash
tabasco butter
35

FISH & CHIPS

crispy fried jumbo flounder
malted potatoes & perfect remoulade
32

ROASTED SALMON OF MAINE*

sweet potato puree - pecan apricot butter
goat cheese fondue - salsa verde
34

SHORT RIB GNOCCHI

potato gnocchi - baby spinach - horseradish
smoked tomato jus
26

- WE POLITELY DECLINE ANY SUBSTITUTIONS -

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

PROPRIETOR Maria Fernandez CHEFS Antonio Ramirez & Sean Anderson

making it happen Efrén Castillio, Greg Schutt, Marcello Carbone, Christopher Peacock

Chiba Gonzalez, Enrique Smith, Trey Grier, Larry Graham, Rashann Brown, Edwin Massey, Allan Johnson

- 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