



# MIMOSA GRILL

back in action

## UPTOWN / DOWN SOUTH

### STARTER SALAD

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

### GRILLED KALE CAESAR

shaved carrot - various radish - parmesan  
preserved lemon vinaigrette  
14

### STUFFED HUSHPUPIES

rock shrimp - crayfish - leek fondue  
tomato creole & crispy leeks  
22

### 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

this weekend only

## SPECIAL FEATURES

### AMERICAN CHEESE TASTE PLATE

farmstead, cheddar & goat  
pleasant ridge reserve\*, big john's cajun, bonne bouche  
almonds - honey comb & pistachio donzelle  
24

### CHIBA'S CHEDDAR BISCUITS

angel biscuits - shaved country ham  
house pimento cheese w. smoked cheddar  
16

### CRISPY FRIED FISH

whole carolina black seabass  
roasted carrots & crispy parsnips  
36

### FILET OF BEEF TENDERLOIN

roasted mushrooms - buttermilk blue cheese  
haricot verts  
44

### COWBOY RIBEYE

18oz bone in ribeye w.  
spicy broccolini & cipolini onion jam  
55

southern selections

## MAIN COURSES

### SNAKE RIVER FARMS AMERICAN WAGYU FLANK STEAK\*

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

### SPRINGER MOUNTAIN FARMS HOT! FRIED CHICKEN

half chicken - texas toast - pimento mac 'n cheese  
28

### PAN ROASTED DIVER SEA SCALLOPS

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

### STEAK FRITES\*

11oz marinated certified angus beef strip steak  
hickory grilled asparagus - parmesan truffle fries  
34

### THE DAILY CATCH - WEST COAST JUMBO HALIBUT

oven roasted - grilled and roasted heirloom tomatoes  
capers - spicy broccolini  
38

### WOOD OVEN ROASTED CRAB CAKES

old school with old bay - sweet corn & shell bean succotash  
herb aioli  
35

### PAN ROASTED SCOTTISH SALMON

fingerling potatoes - haricot verts - blistered tomatoes  
capers - white wine butter sauce  
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

- 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, Efren Castillio, Matt Meehan, Greg Schutt, Trey Grie, Henry Gabrielle  
Larry Graham, Enrique Smith, Diana Swanson, Chiba Gonzalez, Sean Anderson, Summer Chewing

- 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