



MIMOSA GRILL

just for lunch

UPTOWN / DOWN SOUTH

STARTER SALAD

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

DEVEILED EGGS

whipped lusty monk whole grain mustard
candied bacon - crispy quinoa - baby arugula
2 for 5 6 for 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

PARMESAN TRUFFLE FRIES

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

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

mimosa staples

ENTREE SALADS

GRILLED KALE CAESAR

butter & garlic rock shrimp
various radish - rainbow carrot - focaccia croutons
classic caesar vinaigrette
21

PECAN CRUSTED CHICKEN SALAD

mixed greens - shaved carrot - marinated tomatoes
grifton smoked cheddar - bacon - sweet mustard
19

SALMON BLT SALAD*

baby spinach & frisee - marinated quinoa
baby tomatoes - avocado & cornbread croutons
bacon vinaigrette
21

handhelds

SANDWICHES & MORE

HAND PRESSED STEAK BURGER*

all the way served with crispy fries
single - 16.95
double - 21.95

HOT HONEY FRIED CHICKEN SANDWICH

blackened tomato aioli - kale & blue cheese slaw
served on pretzel brioche with truffle fries
18

FRIED GREEN TOMATO BLT

pimento cheese - smokey bacon - baby arugula
served on pretzel brioche w. french fries
16

classics

STEAKS & SEAFOOD

SNAKE RIVER FARMS AMERICAN WAGYU FLANK STEAK*

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

PAN ROASTED DIVER SEA SCALLOPS

celery root puree - roasted cauliflower
toasted hazelnuts - golden raisin & capers
30

STEAK FRITES*

marinated & wood grilled certified angus beef strip steak
hickory grilled asparagus - parmesan truffle fries
30

FISH 'N CHIPS

crispy fried carolina flounder - malted potatoes
perfect remoulade
25

PAN ROASTED SCOTTISH SALMON*

fingerling potatoes - haricot verts - blistered tomatoes
capers - white wine butter sauce
28

SHORT RIB GNOCCHI*

fresh potato gnocchi - roasted mushrooms
baby spinach - vella dry jack & horseradish bread crumbs
28

- 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 Efren 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