



MIMOSA GRILL

UPTOWN / DOWN SOUTH

STARTER SALAD

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

HEIRLOOM TOMATO & BLACKBERRY SALAD

bibb lettuce - sianno family burrata - pistachio
basil & white balsamic vinaigrette
14

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

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

SKILLET SUMMER SQUASH

charred peppers - tomatoes - balsamic - olive oil
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

HAND PRESSED STEAK BURGER*

two CBS hamburger steak patties
all the way served with parmesan truffle fries
25

PAN ROASTED DIVER SEA SCALLOPS

truffle sweet corn puree - butter roasted morel & lion's mane mushroom
crispy country ham
36

NEW YORK STRIP STEAK*

12oz black angus beef strip steak - truffled pomme purée
roasted UGF mushrooms & buttermilk blue cheese
36

MARYLAND STYLE JUMBO LUMP CRAB CAKES

red pepper coulis - dijon aioli - hackleback caviar - baby greens
35

BLACKENED N.C. CATFISH

smoked tomato grits - charred peppers - spinach
compound shrimp butter - andouille sausage
32

ROASTED SCOTTISH SALMON*

summer saffron risotto - heirloom tomato - sauce verte
34

CRAB CAVIAR LINGUINE

rock shrimp - chorizo - fresh peas - roasted tomato
spinach - crab butter
28

- WE POLITELY DECLINE ANY SUBSTITUTIONS -

- - PARTIES OF FIVE OR MORE WILL HAVE A 20% GRATUITY ADDED TO THEIR CHECKS - -

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PROPRIETOR Maria Fernandez **EXECUTIVE CHEF** Peter Deitrick **CHEFS** Antonio Ramirez & Sean Anderson
making it happen Efren Castillio, Greg Schutt, Marcello Carbone, Christopher Peacock
Chiba Gonzalez, Enrique Smith, Trey Grier, Larry Graham, Keke Turner, Shaquille Sumpter

- 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