

# LUNCH

## soups & starters

### SEAFOOD GUMBO

shrimp, crawfish & oysters  
cup 5 bowl 6

### SMOKED TOMATO BISQUE

white cheddar popcorn  
cup 5 bowl 6

### PIMENTO CHEESE

crisp celery & crackers  
5

### TENDER GREEN SALAD

baby tomatoes, candied pecans  
& lemon vinaigrette  
6

### TRADITIONAL CAESAR SALAD

shaved reggiano parmesan  
& house made croutons  
7

### TRUFFLED PARMESAN FRIES

house french fries with truffle,  
herbs & reggiano parmesan  
6

## main course salads

### BBQ FRIED GULF OYSTERS

grilled red onions, baby greens, cornbread croutons &  
warm bacon dressing 12

### PECAN CRUSTED CHICKEN SALAD

mixed greens, "grafton farms" smoked cheddar  
crispy bacon, grape tomatoes & sweet mustard dress-  
ing 11

### SOUTHWESTERN STEAK SALAD

grilled marinated butcher steak, bibb lettuce,  
caramelized onions and peppers, avocado, crispy  
tortillas & spicy blue cheese dressing  
13

### ASIAN GRILLED CHICKEN SALAD

cucumbers, mushrooms, scallions, peppers, almonds,  
wontons & sesame dressing  
11

### TRADITIONAL CAESAR SALAD

housemade croutons, parmesan & choice of chicken or  
shrimp  
11

### SOUP AND SALAD

house or caesar salad with...  
seafood gumbo or tomato bisque  
11

from our wood burning oven

### OVEN ROASTED TOMATO AND SWEET CORN FLATBREAD

aged parmesan cream,  
fontina cheese & fresh thyme  
11

### WILD MUSHROOM FLATBREAD

roasted garlic & goat cheese  
11

### SLOW ROASTED BBQ PORK FLATBREAD

skillet roasted corn, roasted peppers & fresh cilantro  
11

### SMOKED TURKEY WRAP

aged cheddar, bbq sauce, smoky bacon, arugula  
& avocado  
10

### GRILLED MUSHROOM WRAP

foraged mushrooms, artichokes, caramelized onions  
red peppers, goat cheese & rosemary red pepper aioli  
10

## sandwiches

### MIMOSA GRILL CHEESEBURGER

smoked bacon & cheddar cheese  
10

### AMERICAN WAGYU BURGER

grilled red onions, mushrooms & Mimosa steak sauce  
14

### ANCHO CHILI RUBBED CHICKEN

tomato-avocado salsa, pepper jack cheese  
& grilled red onions  
10

### PULLED CAROLINA BBQ PORK

slow roasted western carolina pork with bread  
and butter pickles & carolina cole slaw  
9

### GRILLED GULF COAST MAHI-MAHI

remoulade, arugula & tomato relish  
11

# MIMOSA SIGNATURES

## LOW COUNTRY SHRIMP & GRITS

stone ground grits, jumbo shrimp, andouille sausage & tasso gravy  
13

## PECAN CRUSTED BROOK TROUT

garlic mashed potatoes, green beans, peach chutney & honey-lemon butter  
14

## CAROLINA CRAB CAKES

crab & smoked trout cakes, green beans, toasted almonds, sweet corn & bacon aioli  
13

## IRON SKILLET ROASTED SALMON

blistered tomatoes, artichokes, ditalini salad & herb nage  
13

## SPICY SHRIMP AND TASSO HAM RIGATONI

spinach, braised fennel & spiced cajun cream  
12

## IRON SKILLET BLACKENED MAHI MAHI

jambalaya & baby green beans  
13

## STEAK FRITES

grilled butcher's steak, mimosa steak sauce & parmesan herb fries  
15

## PARMESAN-HERB PENNE PASTA

italian sausage, roasted peppers, garlic & san marzano tomato sauce  
12

## SPRING VEGETABLE FETTUCINI

artichokes, blistered tomatoes, fennel & onion confit  
12

### mimosa daily specials \$12

monday

#### OLD FASHIONED "YANKEE" POT ROAST

roasted root vegetables & crusty farmer's bread

tuesday

#### UPSIDE DOWN "CHICKEN POT PIE"

garden vegetables & organic greens

wednesday

#### BACON WRAPPED MEATLOAF

mashed potatoes, grilled asparagus & mushroom gravy

thursday

#### SMOTHERED PORK CHOPS

southern green beans, mashed potatoes & pan gravy

friday

#### ENGLISH STYLE "FISH & CHIPS"

tartar sauce, coleslaw & fries

Reservations welcome. Call ahead seating always available.

An 18% gratuity will be added to parties of 6 or more.

Have Mimosa Grill cater your next luncheon! Call 704-343-0700 for details.

**Proprietor**  
Tripp Cagle

**Executive Chef**  
Jon Fortes

**Sous Chefs**  
Patrick Best  
Thomas Marlow