

# LUNCH

## soups & starters

### CHICKEN GUMBO

organic chicken, artisan homemade andouille  
cup 5 bowl 6

### FIVE BEAN WAGYU BEEF CHILI

braised beef short ribs, local beans, aged cheddar  
cup 5 bowl 6  
winner 2011 dilworth chili cook off "people choice"  
award and best red chili award

### 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  
7

## main course salads

### BBQ FRIED GULF OYSTERS

grilled red onions, baby spinach, cornbread croutons  
warm bacon dressing  
13

### PECAN CRUSTED CHICKEN SALAD

mixed greens, "grifton farms" smoked cheddar  
crispy bacon, grape tomatoes  
sweet mustard dressing  
12

### SOUTHWESTERN STEAK SALAD

bibb lettuce, caramelized onions and peppers  
avocado, crispy tortillas & spicy blue cheese dressing  
14

### ASIAN GRILLED CHICKEN SALAD

cucumbers, mushrooms, scallions, peppers, almonds  
wontons & sesame dressing  
12

### TRADITIONAL CAESAR SALAD

housemade croutons, parmesan  
choice of chicken or shrimp  
12

### SOUP AND SALAD

house or caesar salad with...  
chicken gumbo or butternut squash bisque  
11

## from our wood burning oven

### FENNEL SAUSAGE AND RICOTTA FLATBREAD

roasted red peppers and spinach  
12

### WILD MUSHROOM FLATBREAD

roasted garlic & goat cheese  
11

### SLOW ROASTED BBQ PORK FLATBREAD

aged cheddar cheese, roasted peppers & fresh cilantro  
11

### COUNTRY HAM & PIMENTO CHEESE FLATBREAD

fontina cheese, fresh peaches & pickled jalapeno  
11

### SMOKED TURKEY WRAP

cranberry sauce, caramelized onions, country stuffing  
11

### GRILLED MUSHROOM WRAP

foraged mushrooms, artichokes, caramelized onions  
red peppers, goat cheese & rosemary red pepper aioli  
11

## sandwiches

### HAND FORMED "PAINTED HILLS" CHEESEBURGER

herb aioli, smoked bacon & cheddar cheese  
11

### THE AMERICAN TURKEY BURGER

roasted mushrooms, swiss cheese  
vine ripe ugly tomatoes & spicy aioli  
11

### "MG" BURGER

fresh wagyu beef, bbq sauce, avocado  
smoked cheddar & crispy onions  
15

### SPRINGER MOUNTAIN CHICKEN

ancho chili rubbed, tomato-avocado salsa  
pepper jack cheese & grilled red onions  
11

### PULLED CAROLINA BBQ PORK

slow roasted western carolina pork  
bread and butter pickles & carolina cole slaw  
10

### GRILLED MAHI MAHI

caper remoulade, baby arugula and tomato  
11

### MIMOSA'S SOUTHERN CUBAN

rosemary ham, artisan sausage, pepperoncini  
red onion salad, red dragon cheddar  
11

# MIMOSA SIGNATURES

## LOW COUNTRY SHRIMP & GRITS

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

## PECAN CRUSTED NC MOUNTAIN TROUT

creamy yukon mash, green beans  
peach chutney & honey-lemon butter  
15

## IRON SKILLET ROASTED SALMON

roasted artichokes, sweet fingerling potatoes  
spinach and citrus butter  
14

## CAROLINA CRAB CAKES

pan fried green tomatoes, sweet corn & bacon aioli  
smoked red onion and arugula salad  
14

## BROWN BUTTER PUMPKIN RAVIOLI

crispy sage, toasted hazelnuts, spinach  
shallot confit, balsamic glaze  
13

## PAN SEARED BLACKENED MAHI MAHI

blistered tomato, bacon and shell bean succotash  
12

## HICKORY GRILLED STEAK FRITES

'cab' flank steak, mimosa steak sauce  
truffle-parmesan herb fries  
15

## PARMESAN-HERB PENNE PASTA

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

### mimosa daily specials \$12

monday

#### OLD FASHIONED "YANKEE" POT ROAST

roasted root vegetables & crusty farmer's bread

tuesday

#### ORGANIC ROTISSERIE "CHICKEN POT PIE"

garden vegetables & organic greens

wednesday

#### "MG" BUTTERMILK FRIED CHICKEN

mac n' cheese and southern slaw

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**  
Timothy DeVore  
Thomas Marlow