



MIMOSA GRILL

LIMITED LUNCH MENU I

\$15++ per person | one course

ENTRÉE SELECTION

- please select three for your group -

Low Country Shrimp & Grits

*stone ground grits – jumbo shrimp – spinach – andouille sausage
caramelized red onions – tasso gravy*

Pecan Crusted Chicken Salad

*mixed greens – “grafton farms” smoked cheddar – crispy bacon
grape tomatoes – sweet mustard dressing*

Ancho Chili Rubbed Chicken

*tomato – avocado salsa – roasted red pepper – grilled red onions
spicy jack cheese – blackened tomato aioli – toasted brioche bun*

Southern Chopped Chicken Salad

*chopped romaine – tomatoes – peppers – red onion – avocado – blue cheese crumbles
cucumber – crispy tortilla strips – buttermilk ranch*

Traditional Caesar Salad

*house made croutons – parmesan – caesar dressing
choice of grilled chicken or shrimp*

Grilled Tuna Steak Sandwich

*pineapple glaze – guacamole – wasabi mayo
toasted brioche bun*

Mediterranean Wrap

*cucumber – tomato – red onions – hummus – arugula
feta – sundried tomato tortilla*

Seasonal Pasta

locally sourced – ingredient driven

This menu is subject to change based on the seasonality and availability of certain ingredients

++ Indicates additional 8.25% sales tax and 4% service charge.



MIMOSA GRILL

LIMITED LUNCH MENU 2

\$20++ per person | two course

STARTERS

- please select two for your group -

Classic Tomato Soup

anson mills popcorn – basil oil

Traditional Caesar Salad

shaved reggiano parmesan – house made croutons

Tender Green Salad

baby tomatoes – candied pecans – lemon vinaigrette

Pimento Cheese

crisp celery – crackers

ENTRÉE SELECTION

- please select three for your group -

Carolina Crab Cake Stack

*pan fried green tomatoes – grilled red onion – arugula salad
bacon & sweet basil aioli*

Mimosa Grill Cheeseburger

lettuce tomato – onion – pickle – aged cheddar – bacon aioli

Iron Skillet Roasted Salmon

*roasted artichokes – fennel confit – blistered tomato –
carolina spinach – baby arugula – grilled red onion*

Pecan Crusted NC Mountain Trout

*peach chutney – baby green beans – yukon whipped potatoes
honey lemon butter*

Pecan Crusted Chicken Salad
*mixed greens – “grafton farms” smoked cheddar – crispy bacon –
grape tomatoes – sweet mustard dressing*

Seasonal Pasta
locally sourced – ingredient driven

Low Country Shrimp & Grits
*stone ground grits – jumbo shrimp – spinach – andouille sausage
caramelized red onions – tasso gravy*

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MIMOSA GRILL

LIMITED LUNCH MENU 3 *\$25++ per person | three course*

STARTERS

- please select two for your group -

Classic Tomato Soup
anson mills popcorn – basil oil

Traditional Caesar Salad
shaved reggiano parmesan – house made croutons

Tender Green Salad
baby tomatoes – candied pecans – lemon vinaigrette

Pimento Cheese
crisp celery – crackers

ENTRÉE SELECTION

- please select three for your group -

Hickory Grilled Steak Frites
*grilled hanger steak – mushroom gravy
truffle & parmesan herb fries*

Iron Skillet Roasted Salmon
*roasted artichokes – fennel confit – blistered tomato
carolina spinach – baby arugula – grilled red onion*

Pecan Crusted NC Mountain Trout
*peach chutney – baby green beans – yukon whipped potatoes
honey lemon butter*

Carolina Crab Cake Stack
*pan fried green tomatoes – grilled red onion – arugula salad
bacon & sweet basil aioli*

Salmon BLT Salad

*baby spinach – frisee – avocado – marinated tomatoes
pretzel croutons – hot bacon dressing*

Pecan Crusted Chicken Salad

*mixed greens – “grafton farms” smoked cheddar – crispy bacon
grape tomatoes – sweet mustard dressing*

Seasonal Pasta

locally sourced – ingredient driven

Low Country Shrimp & Grits

*stone ground grits – jumbo shrimp – spinach – andouille sausage
caramelized red onions – tasso gravy*

Daily Carolina Coastal Catch

locally sourced – ingredient driven

DESSERTS

- please select two for your group -

Seasonal Cobbler

fresh fruit – vanilla bean ice cream

Peanut Butter Cheesecake

sweet & salty brownie – warm caramel sauce

Apple Spice Bundt Cake

warm fruit compote – maple glaze

Caramel Budino

chocolate shortbread – chantilly cream

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