



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



# 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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