



MOSAIC
restaurant

MAY 2020 – CURBSIDE TO GO MENU

Ready to order? Visit www.mosaicedibles.com to get started or give us a call (804) 288-7482.

Family Pasta Bundles

All Family Pasta Bundles serve 4 and are served with a family size house salad, dinner bread, & triple chocolate brownies.

- **Mosaic Mac & Cheese**- with Smoked Gouda Cream Sauce & Panko Parmesan Crust \$48
- **Roasted Garlic Pasta**- with Pancetta and a Sweet Tomato Cream Vodka Sauce \$48
- **Pasta a La Eden**- Marinara, Parmesan, and Roasted Summer Vegetables \$48
- + **Add a Protein to any Pasta**
 - + Crispy or Grilled Chicken \$9
 - + Salmon or Wild Caught Shrimp \$11
 - + Roasted Mushrooms \$6
 - + Baked House Mozzarella \$7

Family Entree Bundles

All Family Entree Bundles serve 4 and are served with a family size house salad, dinner bread, & triple chocolate brownies.

- **Slow Braised Short Rib**- with Whipped Potatoes and Roasted Brussels Sprouts \$60
- **Shrimp & Grits**- Mixed Peppers, House Sausage, & Gouda Cream \$60
- **Crispy Honey Chicken**- Sweet Potatoes, Broccolini, and Sriracha \$60

Single Entrees

All Single Entrees are served with a side of Fries

- **MOSAIC Burger**- Cheddar, House Bacon, Dijon Caper Aioli, Lettuce, Tomato, Onion, Pickle served with Fries \$12
- **Black Bean Burger**- Cheddar, Sriracha Aioli, & LTOP \$12
- **Charleston Chicken Roller**- Grilled Chicken, House Bacon, Smoked Gouda Pimento Cheese, Greens, Tomato, & Basil Mustard served with Fries \$11
- **Crab Cake Roller**- Greens, Tomato, & Sriracha Aioli served with Fries \$13
- **Fried Green Tomato BLT**- Buttermilk Fried Green Tomatoes, Bacon Onion Marmalade, Herbe Goat Cheese, Applewood Smoked Bacon, and Greens on Toasted Sourdough served with Fries \$10

Salads

- **Sesame- Ginger Chicken-** Chicken Breast Salad (Sesame Seeds, Snow Peas, Scallions & Walnuts) over Carrots, Crispy Wontons, Grape Tomatoes, Field Greens, with a Sesame Ginger Vinaigrette \$13
- **Aegean Chopped-** Tomatoes, Cucumbers, Basil, Red Onions, Feta, Olives, Pepperoncinis, Romaine Lettuce, Lemon Herb Vinaigrette \$12

Sides

All sides serve 4 people.

- **Soup of the Day \$11**
- **Whipped Potatoes \$9**
- **Roasted Sweet Potatoes \$9**
- **Brussels Sprouts \$8**
- **Broccolini \$9**

Beverages

- **Gallon of Sweet Tea \$7**
- **Signature Cocktail \$15- Drop Down Menu- Choose One:**
 - **River Road-** Organic Cucumber Vodka, St. Germaine, Pineapple Juice, Lime, & Simple Syrup
 - **House Margarita of the Day**
 - **Rum Punch-** Rum, Orange Juice, Pineapple Juice, Lime Juice, & Grenadine
- **32 oz Growlers \$15- Drop Down Menu- Choose One:**
 - Hardywood Pilsner
 - Bingo, Blackberry Gose
 - Pale Fire, American Saison
 - Devil's Backbone, Vienna Lager
 - Brewdog, NE Style IPA
 - Potters, Citra Amarilla Cider
- **½ off Bottles of Wine**
 - **Bubbles**
 - ANNA, Cava Rose ~~\$33~~ \$16.50
 - Roederer, Cuvee Brut, California ~~\$50~~ \$25
 - JCP, Cremant Brut Rose, France ~~\$55~~ \$27.50
 - **WHITE**
 - Martin Codax, Albarinia, Spain ~~\$38~~ \$14
 - Sauvion, Muscadet, Loire Valley, France ~~\$30~~ \$15
 - Maso Canali Pinot Grigio, Italy ~~\$38~~ \$14
 - La Galope, Sauvignon Blanc, France ~~\$32~~ \$16
 - Mokoroa, Sauvignon Blanc, New Zealand ~~\$34~~ \$17
 - Bonterra, Viogner, CA ~~\$34~~ \$17
 - Four Vines, "Naked" Chardonnay, CA ~~\$30~~ \$15
 - R8, Chardonnay, California ~~\$38~~ \$14
 - Schumann Nagler, Riesling, Germany ~~\$38~~ \$14

- Duckhorn Sauv Blanc, California ~~\$55~~ \$27.50
- Trimbach, Gewurztraminer, Alsace, France ~~\$60~~ \$30
- Orin Swift, Blank Stare, Sauvigon Blanc, Napa CA ~~\$60~~ \$30
- Antica Chardonnay, Napa CA ~~\$75~~ \$37.50
- **Red**
 - MacMurray, Pinot Noir, Central Coast, CA ~~\$34~~ \$17
 - Jezebel, Pinot Noir, Oregon ~~\$42~~ \$21
 - Waterbrook, Merlot, Washington ~~\$30~~ \$15
 - Tribute, Cabernet, CA ~~\$34~~ \$17
 - Decoy Cabernet, California ~~\$46~~ \$23
 - Gouguenheim Malbec, Argentina ~~\$32~~ \$16
 - Paso Paso Tempranillo, Spain ~~\$32~~ \$16
 - Four Vines, Maverick Zinfandel, CA ~~\$38~~ \$19
 - Allegrini, Valpolicella, IT ~~\$38~~ \$19
 - Brancaia, Tre, Sangiovese Blend, IT ~~\$42~~ \$21
 - Neyers, Carignan, Contra Costa County, CA ~~\$65~~ \$32.5
 - Beringer, Knight Valley, Cabernet California ~~\$70~~ \$35
 - Spring Valley, Cabernet Blend, Washington ~~\$90~~ \$45
 - Orin Swift, 8 Years in the Dessert, Zinfandel, CA ~~\$100~~ \$50
 - Rodney Strong, Symmetry, Meritage Blend ~~\$120~~ \$60
 - Stags Leap, Cabernet, Napa Valley ~~\$120~~ \$60

Weekly Specials

Available every week. Menu items may vary on a weekly basis.

- **Burger Monday**- Classic Burger with Cheddar, Bacon, Dijon Caper Aioli served on a Brioche Bun \$7
 - Add a Side of Fries for \$2
- **Taco Tuesday**- 3 Tacos served on Gluten-Free Corn Tortillas with Rice and Black Beans \$10
 - Choice of Salmon, Short Rib, Spiced Chicken, or Roasted Vegetables
 - Topped with Pico de Gallo, Pickled Red Onions, Cotija Cheese, and Chipotle Aioli
- **Throwback Thursday**- FIT MMC Salmon Bowl with Seasonal Vegetables, Sun-Dried Tomatoes, Artichokes, Spinach, and Lemon-Herb Vinaigrette \$15
- **Flatbread Friday**- \$10 Flatbreads. Your choice of:
 - Crispy Artichoke Flatbread *with Goat Cheese, Black Mission Dates, Balsamic Reduction, Herb Oil & Parmesan*
 - Slow Roasted Pulled Pork Flatbread *with Blackberry BBQ Sauce, Caramelized Red Onion, Cheddar, & Mozzarella*