

MOSAIC

STARTERS

SMOKED GOUDA DIP served warm, parmesan-panko crust, pita chips **11**

CRISPY ARTICHOKEs fresh herbs, shaved parmesan, basil-buttermilk **10**

BICYCLE SPRING ROLLS (3) sweet & savory chicken, fresh vegetables, walnuts, sriracha-honey sauce **10**

MINI CRAB CAKES cranberry slaw, lemon aioli **11**

FRIED GREEN TOMATO STACK pancetta, fresh mozzarella, basil & balsamic reduction **13**

BEEF RIB FRITES braised short rib, seasoned fries, kale chimichurri, feta cheese **14**

CALAMARI RUSTICO crispy tubes and tentacles, baby arugula, salsa pomodoro, garlic herb aioli, balsamic reduction **14**

SEASONAL HOMEMADE HUMMUS pita points, pickled veg, olive tapenade, feta **10**

CORNMEAL CRUSTED OYSTERS* select oysters, chive creme fraiche, candied bacon, pickled shallots **13**

P.E.I. MUSSELS* black garlic, ginger beer, shallots, arugula, house focaccia **15**

CRISPY BRUSSEL SPROUTS tossed with bacon vinaigrette, herbed goat cheese, spiced pecans, pickled shallots **11**

WHOLE WINGS sweet salt brined, house fermented chili sauce, pickled carrot and celery, bleu cheese honey **15**

FLASH FRIED CRAWFISH TAILS cajun cornmeal dredge, Absinthe & roasted pepper aiolis, preserved meyer lemon **15**

SOUPS OF THE DAY cup **5** bowl **7**

HANDHELDS

CHARLESTON CHICKEN ROLLER grilled chicken, bacon, smoked gouda-pimento cheese, spinach, tomatoes, basil-mustard, soft flour tortilla, (mixed greens) **13**

FRIED GREEN TOMATO BLT buttermilk fried green tomatoes, bacon-onion marmalade, herbed goat cheese, applewood smoked bacon, greens, (mixed greens) **13**

HOUSE SMOKED SALMON SANDWICH* goat cheese, greens, avocado, tomato, toasted multigrain bread, (mixed greens) **14**

CRAB CAKE ON BRIOCHE tomato, greens, lemon aioli, (mixed greens) **15**

MOSAIC BURGER* 8oz local beef burger, cheddar, herb mustard aioli, house bacon, brioche bun, (fries) **16**

BAJA BLACKBEAN BURGER lettuce, tomato, avocado, chipotle aioli, (fries) **13**

WESTIE CHICKEN fried chicken breast, cranberry coleslaw, brioche bun, sriracha aioli, (fries) **14**

OYSTER PO' BOY flash fried select oysters, pineapple-pepadew remoulade, shredded lettuce, tomato, ciabatta roll, (fries) **15**

RIVER ROAD HAM & CHEESE house mozzarella, crispy pancetta, roasted eggplant & pepper spread, white balsamic red onions, baby arugula, house focaccia (mixed greens) **15**

HUMMUS PITA chef's seasonal hummus, roasted summer vegetables, mixed greens, tomato (mixed greens) **13**

SALADS+KETO BOWLS

AEGEAN CHOPPED tomatoes, cucumbers, basil, red onions, feta, olives, pepperoncinis, romaine lettuce, lemon-herb vinaigrette **13**

GODDESS KALE COBB grilled chicken, chopped bacon, bleu cheese, egg, tomato, shaved brussels, avocado herb goddess dressing **17**

SPINACH-BACON tomatoes, bacon, almonds, gorgonzola, shaved fennel, basil-buttermilk **13**

WATERMINT SALAD smoked watermelon, pancetta lardons, olives, feta, arugula & watercress, citrus-mint vinaigrette **14**

BALSAMIC & BLEU blistered blueberries, toasted almonds, garlic confit, bleu cheese crumbles, bleu cheese balsamic vinaigrette **14**

SESAME GINGER SALAD chicken breast salad (sesame seeds, snow peas, scallions & walnuts) over carrots, crispy wontons, grape tomatoes, field greens, sesame-ginger vinaigrette **16**

KETO LEMON CHICKEN BOWL herb marinated chicken, zucchini ribbons, feta, romaine, grilled asparagus and summer squash, lemon herb vinaigrette **16**

KETO BURRITO BOWL spiced seared filet, cilantro lime cauliflower rice, romaine, pico de gallo, avocado, cojita cheese, chipotle aioli **18**

KETO SHORT RIB BOWL slow braised short rib, crispy brussel sprouts, cheesy daikon "potatoes" **18**

KETO SALMON SHIRATAKI BOWL sesame crusted salmon, shaved cabbage, red pepper, scallions, marinated oyster mushrooms, shredded lettuce, shirataki noodles, miso ginger dressing **18**

ADD PROTEIN*: chicken 6, salmon 7, shrimp 7, black bean cakes 5, crab cakes 9, oysters 6

MAINS

SHRIMP AND GRITS gulf shrimp, sausage, bell peppers and onions in smoked gouda cream over savory grits **22**

BRAISED BEEF SHORT RIB whipped potatoes, crispy brussel sprouts **25**

SRIRACHA HONEY CHICKEN & MAC buttermilk chicken breasts, lightly fried, sriracha-honey, signature mac & cheese, seasonal vegetable **20**

SEARED SALMON* seasonal vegetables, sun-dried tomatoes, artichokes, spinach, lemon herb vinaigrette **21**

FIT SHRIMP BOWL farro, spinach, carrots, snow peas, sweet & spicy sauce **20**

ZUCCHINI A LA EDEN zucchini ribbons, spinach, roasted summer vegetables, spicy tomato sauce, house mozzarella, broccolini **18**

PAN SEARED ROCKFISH* sweet pea emulsion, purple potato gratinee, grilled summer squash, citrus cream pan sauce, salmon roe **market price**

FILET MIGNON* 6oz center cut, skordalia spinach puree, roasted heirloom tomato compote, shallot herb butter, Greek fingerling potatoes **29**

10 oz RIBEYE* shaved potato cake, house steak sauce, broccolini, blistered pearl onions **28**

SMOKED HALF CHICKEN braised greens, cornbread pudding, cider bbq sauce **22**

CURRY GARBANZO CAKES grilled vegetables, edamame puree, dressed arugula, pomegranate gastrique **18**

MOSAIC MAC & CHEESE signature smoked gouda cream sauce, cavatappi pasta, parmesan panko crust, grilled chicken or portobellos **20**

If you have an allergy (nuts, gluten free, celiac, peanut oil) please let your server know immediately! While these may not be key ingredients in every menu item, all are produced in an area where products containing various allergens may be used.
*consuming raw or undercooked meats, fish or eggs may increase your risk for foodborne illness

MOSAIC

The original MOSAIC Restaurant opened in 1996 in Richmond, Virginia with the mission to effectively nourish body and soul while preserving the highest level of quality, service, and value. We offer healthy, eclectic, world cuisine designed to appeal to a broad range of tastes.

The health and wellbeing of our staff members and guests is our top priority as we follow the CDC recommended protocol for food service. We require guests to wear masks until they are seated at a dining table and anytime they are not seated.

FAMILY BUNDLES

CLASSIC BUNDLES

AVAILABLE FOR CARRY OUT ONLY
Classic bundles are served with a family size house salad & triple chocolate brownies. Bundle orders must be placed by 4:30pm.

MOSAIC MAC & CHEESE with smoked gouda cream sauce & panko parmesan crust **48**

PASTA A LA EDEN marinara, parmesan, roasted summer vegetables **48**

ADD PROTEIN: *crispy or grilled chicken 14, salmon or wild caught shrimp 16, roasted mushrooms 10, baked house mozzarella 12*

SLOW BRAISED SHORT RIB with whipped potatoes & crispy brussel sprouts **60**

SHRIMP & GRITS mixed peppers, house sausage & gouda cream **60**

HONEY SRIRACHA CHICKEN mac n cheese, broccolini **60**

KETO BUNDLES

AVAILABLE FOR CARRY OUT ONLY
Keto Bundles are served with cheesecake topped chocolate chip keto brownies. Keto Bundle orders must be placed 24 hours in advance

KETO BURRITO BUNDLE spiced seared filet mignon, cilantro lime cauliflower rice, pico de gallo, shredded lettuce, cojita cheese, keto chipotle aioli, house guacamole, and eight low carb keto friendly soft taco shells *8g net carbs per serving.* **70**

KETO LEMON CHICKEN BUNDLE lemon-herb marinated chicken, fresh zucchini noodles, shredded lettuce, feta cheese, toasted almonds, with a lemon herb vinaigrette *7g net carbs per serving.* **70**

KETO HOMESTYLE SHORT RIB BUNDLE slow braised short rib, crispy brussels sprouts, & smoked gouda cheesy daikon 'potatoes' *10g net carbs per serving.* **70**

KIDS MENU

CHICKEN NUGGETS & FRIES

GRILLED CHEESE & FRIES

PASTA & SEASONAL VEGETABLE

MAC 'N CHEESE & SEASONAL VEGETABLE

SALMON & SEASONAL VEGETABLE

GARDEN SALAD WITH GRILLED CHICKEN

all items \$7

SIDES

BRUSSEL SPROUTS 7

FRIES 5

SIDE SALAD 5

CRANDBERRY SLAW 4

ASPARAGUS 7

BROCOLLINI 6

PITA BREAD 4

HAPPY HOUR

MONDAY-FRIDAY 4PM-7PM

\$19 MASON JAR COCKTAILS 32oz rotating specialty beverages, serves 3

\$4 Draft Beer

craft and local, ask your server for selection

\$6 TAP WINE

prosecco, pinot gris, rose, sauvignon blanc, malbec, temperanrillo

\$6 SANGRIA

seasonal house made red or white

WEEKLY EVENTS

BURGER MONDAY

\$7 MOSAIC BURGERS, BAJA BLACKBEAN BURGERS & CHEF'S SPECIALTY BURGERS

WINE DOWN WED.

1/2 PRICE ON ALL BOTTLES OF WINE WITH PURCHASE OF AN ENTREE

SUNDAY BRUNCH

AVAILABLE SUNDAY UNTIL 3PM

WEEKLY SPECIALS
MIMOSA FLIGHTS,
HOUSEMADE BLOODY MARYS

COMMUNITY GIVE BACK

Everyone has a cause that is close to their heart! We are happy to have the opportunity to help provide financial assistance to charitable and community-focused organizations within the area. Feel free to contact us to see if your cause can host a Give Back night in the future:
(804) 288-7482.

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