



MODERN AMERICAN CUISINE

STARTERS

- PEPITA BISQUE**, jasmine rice & coconut milk, dried cranberry-almond relish, spice roasted butternut squash & scallion 6
- TOM KA GAI**, thai coconut soup, bamboo shoots, poached chicken, shitake mushrooms, basil & cilantro, thai chili oil, crispy wontons 6
- CRAB CAKES**, asian spiced, kimchee napa cabbage, ponzu aioli, soy glaze 12
- EGGPLANT**, fried medallions, mixed greens, herb chevre, jalapeno-tomato jam, balsamic 8
- SWEET POTATO FRITTES & GORGONZOLA**, triple fried & crispy, citrus-jalapeno tupelo honey, balsamic, cilantro & scallion 6.5
- MOZAIK's CRUNCHY HAND CUT IDAHO FRIES**, parmesan dusted, smoked jalapeno-banana ketchup 5.5
- YELLOW FIN TUNA POKÉ**, cucumber sunomono, cilantro, red onions, house pickled peppers, ginger-scallion vinaigrette, house made fried wontons 9.5
- APALACHICOLA BAY OYSTERS**, baked on the ½ shell, roasted garlic, spinach, reggiano cheese, bacon-parsley gremolata, béarnaise aioli 10
- FRIED ZUCCHINI MEDALLIONS & CRISPY GOAT CHEESE**, baby field greens, applewood smoked bacon, roasted red pepper remoulade & scallions 8
- ESCARGOT**, anson mill heirloom grits, oven roasted grape tomatoes, balsamic criminis, pearl onions, herbed butter, red wine syrup 9
- CATFISH**, lightly fried & parmesan broiled, heirloom cheese grits, pickled peppers, remoulade sauce 8
- BRAISED RABBIT RAGOUT**, slow roasted & hand pulled, taglietelle pasta, pomodoro roasting jus, house-made ricotta-garlic crostini, parmesan 9
- TAMAGOYAKI**, japanese omelet, sriracha kimchee cabbage & radish, coconut jasmine rice, house teriyaki & soy reduction 7.5
- BRUSCHETTA CAPRESE**, garlic rubbed ciabatta, roasted grape tomatoes, fresh mozzarella & broiled reggiano, tomato-garlic-basil relish, béarnaise aioli & balsamic reduction 7.5

GREENS

- MOZAIK CHOPPED SALAD**, rough chopped romaine, boiled egg, cucumber, red onion, grape tomatoes & red grapes, sweet grass dairy's lil moo cheese, red wine vinaigrette 7.5
- FRIED GREEN TOMATO SALAD**, apple cured bacon, red onion, sweet vidalia onion vinaigrette 7.5
- HARVEST SALAD**, local organic greens, grilled vidalia, balsamic roasted beets, almond-dried cranberry & parsley relish, white truffle-preserved lemon & champagne vinaigrette 8
- ICEBERG WEDGE**, grape tomatoes, red onion, apple cured bacon, smoked poblano ranch 6.5
- CLASSIC CAESAR**, romaine hearts, garlic-parsley croutons, shaved parmesan, anchovies, fresh lemon juice 7.5
- ...add gorgonzola to any above salad \$1.00
- THE CITRUS**, bibb lettuce, gorgonzola, fresh berries, florida orange supremes, toasted & salted peanuts & candied orange vinaigrette 7.5

PLATES

- FISH of the DAY**, cast iron seared golden tile fish & sautéed bay scallops, creamy preserved lemon-ricotta & orzo risotto, braised romaine, roasted red pepper-artichoke & parsley gusto, roasted eggplant & grilled lemon sauce 26.5
- YELLOW FIN TUNA**, togarashi seared, dried cranberry-coconut jasmine rice, spiced cabbage, baby arugula-grilled pineapple & toasted almond salad, pepita-sesame & soy sauce, roasted ginger vinaigrette 25
- ATLANTIC SALMON**, pepita dusted filet, spice roasted spaghetti squash & winter vegetables, grilled tomato steak, achiote aioli & parsley oil 24
- POBLANO-ALMOND PESTO TAGLIETELLE**, roasted grape tomatoes, sweet yellow corn, wilted spinach, poblano-almond pesto cream sauce, parmesan crisp 20
- ...add marinated & grilled chicken breast 25
- PORK LOIN CHOP**, all natural-house cut & char grilled, creamy parmesan & herb polenta, ham hock braised collard greens, pomodoro braising jus & parsley-garlic gremolata 22.5
- CHICKEN**, char grilled breast, spanish style pickled pepper yellow rice, moroccan spiced & roasted cauliflower, red wine demi glace 21
- DUCK DUO**, cast iron seared breast & confit of leg & thigh, spiced butternut squash & arborio risotto, rosemary roast of winter fruit & dark berries, black plum-balsamic gastrique 27
- FILET MIGNON**, potato salt crusted black angus beef, whipped yukon & horseradish root mash, sautéed baby french beans, smoked chili aioli, demi glace 28

February 21, 2012

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Don't Forget Mozaik is now open for Sunday Brunch!!

20% Gratuity may be added to parties of 6 or more & to credit card transactions without a signed merchant receipt

There are health risks associated with the consumption of raw or undercooked protein.

A \$1 PER PLATE CHARGE WILL BE ADDED FOR ANY SPLIT ENTREES