

Mozelle's

878 W 4th St 27101-2516 · +13367035400 · Updated: Jan 14, 2026

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STARTERS 7

savory hushpuppies	\$12.00
jalapeño tartar sauce	
flash-fried brussels sprouts	\$12.00
texas pete gastrique	
southern spring rolls	\$13.00
pulled pork, shiitakes, napa cabbage, collards + sesame ginger	
fried pickles	\$12.00
spicy ranch dressing	
edamame hummus	\$14.00
olive oil, sumac, lemon, radish, carrots, cucumbers + naan	
tomato bisque	\$7.00
parmigiano-reggiano, basil + sourdough croutons	
daily soup	\$8.00

BIG SALADS 6

kale salad	AVAILABLE OPTIONS
extra virgin olive oil, lemon, pecorino romano, pine nuts + red chili	small: \$9.00
	large: \$15.00
sunny salad	AVAILABLE OPTIONS
arugula, sunflower seeds, orange supremes, labneh, feta, pickled onions + miso-lemon dressing	\$9.00
	\$15.00
fried goat cheese	\$16.00
spring mix, roasted tomatoes, pecans, red onions + dried cranberries	
firecracker salmon*	\$18.00
lettuce, rice noodles + spicy cucumber kimchi	
house	AVAILABLE OPTIONS
lettuce, carrots, tomatoes, cucumbers, cheddar + champagne dressing	\$7.00
	\$10.00

caesar*

hearts of romaine, parmigiano-reggiano + sourdough croutons

AVAILABLE OPTIONS

\$7.00

\$10.00

ENTREES 12**winter bowl****\$15.00**

freekeh latina, iceberg, cabbage, mint, basil, cucumbers, tomatoes, crispy shallots + sesame ginger

vinaigrette

spaghetti**AVAILABLE OPTIONS**

"vodka" sauce, swiss chard, parmigiano-reggiano +olive oil

\$14.00

tofu: \$4.00

chicken: \$7.00

salmon or shrimp: \$10.00

southern reuben**\$15.00**

pastrami, collard greens, havarti, honey mustard, griddled wrap + hand-cut fries

gnocchi**AVAILABLE OPTIONS**

spinach cream, toasted breadcrumbs, lemon zest + olive oil

\$16.00

+ serrano ham: \$4.00

+ tofu: \$4.00

+ chicken: \$7.00

+ salmon or shrimp: \$10.00

chicken sandwich**\$16.00**

mozo-dusted fried springer mountain chicken breast, pickles, blue plate mayonnaise, arugula, brioche

bun + old bay tots

ortiz tuna salad sandwich**\$14.00**

spanish tuna, celery, blue plate mayonnaise, pickles, potato bun; baby lettuce + champagne vinaigrette

tomato pie**\$15.00**

tomatoes, sharp cheddar, parmigiano-reggiano, basil, hand-rolled crust + creamy succotash

fried chicken**\$17.00**

springer mountain chicken breast, mac and cheese, haricots verts + peach chutney

modern meatloaf**\$16.00**

brasstown beef, local pork, havarti, tomato marmalade, spicy collards + cheese grits

shrimp + grits**\$17.00**

wild-caught american shrimp, serrano ham, sweet peppers, sherry cream sauce + cheese grits

chef's double***\$16.00**

two smashed brasstown beef patties, special sauce, lettuce, american cheese, pickles, onions, brioche

bun + hand cut fries

grilled pimento cheese

sharp cheddar, sourdough + tomato bisque

AVAILABLE OPTIONS

\$14.00

berkshire bacon: \$4.00

springer mountain fried chicken:

\$7.00

SIDES 10

cheese grits	\$7.00
mac + cheese	\$7.00
hand-cut fries	\$7.00
creamy succotash	\$7.00
green beans	\$7.00
spicy collards + bacon	\$7.00
old bay tots	\$7.00
brussels sprouts	\$7.00
swiss chard	\$7.00
freekeh latina	\$7.00

DESSERTS 5

bourbon pecan bread pudding	\$10.00
with caramel sauce	
flourless chocolate torte	\$10.00
with raspberry sauce	
toddle house chocolate pie	\$10.00
with chocolate shavings	
coconut pie	\$10.00
with almond + toasted coconut	
peach shortcake	\$10.00
buttermilk scone, caramel + whipped cream	

STARTERS + SALADS 13

savory hushpuppies	\$12.00
jalapeño tartar sauce	
flash-fries brussels sprouts	\$12.00
texas pete gastrique	

gnocchi	\$14.00
arugula, ricotta, toasted breadcrumbs, lemon zest + olive oil	
edamame hummus	\$14.00
olive oil, sumac, lemon, radish, carrots, cucumbers + naan	
fried pickles	\$12.00
spicy ranch dressing	
southern spring rolls	\$13.00
pulled pork, shiitake mushrooms, napa cabbage, collards + sesame ginger	
cheese plate	AVAILABLE OPTIONS
a selection of two or four cheeses, marcona almonds, olives, fruit conserve + crostini	
	\$16.00
	\$22.00
kale salad	AVAILABLE OPTIONS
extra virgin olive oil, lemon, pecorino romano, pine nuts + red chili	
	\$9.00
	\$15.00
sunny salad	AVAILABLE OPTIONS
arugula, sunflower seeds, orange supremes, labneh, feta, pickled onions + miso-lemon dressing	
	\$9.00
	\$15.00
house salad	AVAILABLE OPTIONS
lettuce, carrots, tomatoes, cucumbers, cheddar + champagne vinaigrette	
	\$7.00
	\$10.00
caesar*	AVAILABLE OPTIONS
hearts of romaine, parmigiano-reggiano + sourdough croutons	
	\$7.00
	\$10.00
tomato bisque	\$7.00
parmigiana-reggiano, basil + sourdough croutons	
daily soup	\$8.00

WHITES 14

barcava cava	\$34.00
penedes, spain	
sassi pinot grigio	\$34.00
friuli, italy 2021	
terlan pinot bianco	\$50.00
adige, italy 2021	
blue quail sauvignon blanc	\$40.00
potter valeey, mendocino, ca 2022	

lucien crochet	\$36.00
sancerre, france 2022	
tyrrell's semillion	\$40.00
hunter valley, australia 2022	
ohlzelt "leader" gruner veltliner	\$56.00
niederosterreich, austria 2022	
do ferreiro albarino	\$28.00
baixes, spain 2019	
thevenet et fils chardonnay	\$44.00
macon, burgundy, france 2022	
sandi chardonnay	\$54.00
central coast, ca 2021	
hermann moser riesling	\$40.00
kremstal, austria 2022	
vietti moscato d'asti	\$22.00
piedmont, italy 2022	
bianca vigna rosé brut	\$44.00
veneto, italy	
curran grenache gris	\$48.00
santa barbara, ca 2022	
REDS 9	
clos des fous "pour ma geule" pinot noir	\$40.00
aconcagua costa, chile 2021	
presqu'ile pinot noir	\$54.00
santa barbara, ca 2022	
viña sastre "roble" tempranillo	\$48.00
ribero del duero, spain 2020	
cru monplaisir bordeaux	\$58.00
bordeaux superieur, france 2020	
theoleo cabernet sauvignon	\$48.00
paso robles, ca 2020	
75 feliz vineyard cabernet sauvignon	\$50.00
mendocino, ca 2021	
g.d. vajra nebbiolo	\$58.00
piedmont, italy 2022	

polka malbec	\$50.00
marchigue, colchagua, chile 2018	
seghesio zinfandel	\$56.00
sonoma, ca 2021	
BOTTLE ONLY 24	
col vetoraz brut prosecco superiore	\$42.00
valdobbiadene, italy 2022	
josselin "cuvée des jean" champagne	\$78.00
gyé sur seine, france	
paul bara grand cru réserve brut champagne	\$106.00
bouzy, france nv	
do ferreiro albariño	AVAILABLE OPTIONS
baixas, spain 2021	half bottle: \$28.00
	bottle: \$48.00
le petite coquerel sauvignon blanc	\$42.00
calistoga, napa, california 2022	
daniel chotard	\$64.00
sancerre, france 2022	
coto de gomariz white blend	\$42.00
ribeiro, spain 2021	
pra "otto" soave classico	\$42.00
veneto, italy 2022	
domaine huet "le haut-lieu" sec chenin blanc	\$60.00
vouvray, france 2022	
mathiaasen chardonnay	\$62.00
napa, ca 2021	
vins aivigue chardonnay	\$72.00
pouilly-fuisse villag, burgundy, france 2021	
scar of the sea "vino de los ranchos" pinot noir	\$52.00
santa maria, ca 2022	
sylvain pataille pinot noir	\$80.00
marsannay, burgundy, france 2021	
di bruno sangiovese	\$54.00
santa barbara, ca 2021	

chateau la croix des pins gsm	\$52.00
gigondas, france 2021	
whitcraft "my friends vineyard" syracuse	\$58.00
santa barbara, ca 2021	
jl chave "offerus" syrah	\$56.00
saint-joseph, france 2020	
curran tempranillo	\$54.00
santa barbara, ca 2021	
reynolds family "persistence" red blend	\$98.00
napa valley, california 2020	
jordan cabernet sauvignon	\$96.00
alexander valley, sonoma county, california 2019	
chappellet "signature" cabernet sauvignon	\$124.00
napa valley, california 2021	
gd vajra "revera" barolo	\$118.00
barolo, piedmont, italy 2018	
ridge "lytton springs" zinfandel	\$80.00
dry creek, sonoma, ca 2021	
domaine du gros nore mouvedre	\$74.00
bandol, france 2020	

BEER 11

narragansett lager	\$6.00
providence, rhode island	
booneshine pilsner	\$7.00
boone, nc	
allagash "coolship resurgam" wild ale	\$22.00
portland, me	
allagash "white" witbier	\$6.00
portland, maine	
fruh kölsch	\$10.00
cologne, germany	
allagash "curieux" bourbon barrel-aged golden ale	\$10.00
portland, me	
wiseman brewing "conceited genius 2.0" hazy ipa	\$9.00
winston-salem, nc	

wise man mountain calling ipa	\$9.00
winston-salem, nc	
maine beer company "lunch" ipa	\$15.00
freeport, me	
estrella non-alcoholic pilsner	\$6.00
"galica" spain	
moonshine "hatchet" coffee porter	\$9.00
boone, nc	

BRUNCH 6

green chile pork bowl*	\$17.00
slow-cooked pork shoulder, green chile-tomatillo sauce, cheese grits, tortilla strips, arugula + two massey creek eggs	
breakfast gnocchi	\$17.00
pastrami, gnocchi, havarti, two massey creek eggs, arugula + pickled root vegetables	
grilled pimento cheese sandwich	AVAILABLE OPTIONS
sharp cheddar, sourdough + tomato bisque	\$14.00
	bacon: \$4.00
	fried chicken: \$7.00
mozelle's benedict*	\$15.00
candied bacon, spicy collards, sausage gravy, massey creek egg, brioche bun + cheese grits	
huevos rancheros*	AVAILABLE OPTIONS
two massey creek eggs, corn tortillas, black beans, queso cotija, pepperjack, sour cream sauce, radish, cilantro, ranchero + pico de gallo	\$15.00
	chorizo: \$7.00
	chicken: \$7.00
the "go back to bed" sandwich	AVAILABLE OPTIONS
springer mountain fried chicken, berkshire bacon, local sausage gravy + breakfast potatoes	\$15.00
	two massey creek eggs: \$3.00

CLASSICS 5

modern meatloaf	\$22.00
brasstown beef, havarti, tomato marmalade, spicy collards + cheese grits	
shrimp + grits	\$25.00
wild-caught american shrimp, serrano ham, sweet peppers, sherry cream sauce + cheese grits	
tomato pie	\$21.00
tomatoes, sharp cheddar, parmigiano-reggiano, basil, hand-rolled crust + creamy succotash	

fried chicken**\$21.00**

springer mountain chicken breast, mac + cheese, green beans + peach chutney

chef's double**\$16.00**

two smashed brasstown beef patties, special sauce, lettuce, american cheese, pickles, onions, brioche bun + hand cut fries
