

## STARTERS



- SOUP DU JOUR** *Cup - 5 Bowl - 9*
- FRENCH ONION SOUP** *Sherry, Croustade, Gruyere - 13*
- CHEESE & CHARCUTERIE BOARD** *Local Honey, Ground Mustard, Toasted Baguette, Toasted and Spiced Nuts, Berries, Giardiniera - 24*
- PRIME BEEF CARPACCIO** *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Shaved Red Onion, Lemon Zest, Local Arugula, Quail Egg - 17*
- LOCAL DEVILED EGG TRIO** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon - 8*
- SEARED SCALLOP** *Corn Butter, Crispy Pork Belly, Mango Chutney, Beurre Blanc, Gaufrette - 19*
- PORCINI PORK BELLY STEAMED BUNS** *Sweet Thai Chili Aioli, Asian Slaw, Black Garlic Sauce - 15*
- HOLLANDER MUSSELS** *Thai Green Curry or Chorizo, White Wine, Cherry Tomatoes, Garlic Croustade - 16*
- FRIED GREEN TOMATOES** *Corn Flake Crust, Local Farmer's Cheese, Pistachio Butter, Pork Belly, Tomato Jam, Sriracha Aioli - 13 Add Blackened Shrimp - 7*
- CRISPY TEMPURA CALAMARI** *Fried Banana Peppers, Harissa Lime Aioli - 16*
- CRAB & ARTICHOKE DIP** *Chives, Toasted Baguette - 19*
- CRISPY THAI SHRIMP** *Corn Butter, Mango Salsa, Vietnamese Dipping Sauce - 17*

## SALADS

- ENDLESS SUMMER HARVEST GREENS** *Cherry Tomatoes, Red Onion, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette - 11*
- CAESAR** *Parmesan, White Anchovies, Focaccia Croutons - 10*
- BABY WEDGE** *Cherry Tomatoes, Red Onions, Baker's Farm Bacon Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Blue Cheese Dressing - 11*
- STRAWBERRY & ARUGULA** *Local Greens, Red Onion, Italian Ricotta, Candied Pecans, Strawberry Rhubarb Vinaigrette - 13*
- PICKLED BEETS** *Local Greens, Assortment of Beets, Crumbled Goat Cheese, Pickled Red Onions, Candied Pecans, Springhouse Honey Balsamic Vinaigrette - 13*
- ANCIENT GRAINS** *Farro, Quinoa, Arugula, Cucumbers, Pickled Red Onions, Grapes, Clementines, Goat Cheese, Spiced Pistachios, Mustard Vinaigrette - 19*
- HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Blue Cheese Crumbles, Caesar Dressing - 27*
- BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Blue Cheese Crumbles, Red Onions, Tomatoes, Bacon, Roasted Corn & Red Peppers, Buttermilk Ranch - 24*
- Chicken - 9, Shrimp - 14, Salmon - 16, Bavette Steak\* - 16*

## HICKORY GRILLED BURGERS

Served with Hand Cut French Fries or Sweet Potato Fries on a House Made Roll

- MAGNOLIA'S CLASSIC\*** *Cheddar, Lettuce, Tomato, Red Onion, Pickles, Dijonnaise, Ketchup - 19*
- SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Tomato, Bibb Lettuce, Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon - 20*
- OVOKA WAGYU SMASH BURGER\*** *White Cheddar, Porcini Pork Belly, Caramelized Onions, Dijonnaise, Spicy Ketchup, House Made Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli*
- Double - 19 or Triple - 21 Add Farm Fresh Egg - 2*
- FREE RANGE BISON\*** *Black Truffle Cheese, Mole Rubbed Bacon, Huckleberry Honey, Red Onion, Arugula, Red Pepper Aioli - 24*
- "BEYOND" VEGGIE BURGER** *Lettuce, Tomato, Avocado, Red Onion, Red Pepper Aioli - 22*

\*Consumption of raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk for food borne illness\* If you require separate checks, please let your server know in advance. Parties of six or more are subject to a 20% gratuity. Special dietary needs are cheerfully met; However, our kitchen does contain gluten, nuts, dairy, and other potential allergens.

## HICKORY GRILLED STEAKS

**FILET MIGNON\*** *Bearnaise* 5 oz - 43 / 8 oz - 52

**LAZ E HILL FARM GAUCHO RUBBED RIB EYE\*** *Chimichurri* 16 oz - 56

**NEW YORK STRIP\*** *Bordelaise* 14 oz - 53

*Served with Garlic Whipped Potatoes or Potato Gratin,  
Asparagus & Bordelaise*

**-ADD TO ANY STEAK-**

*Burgundy Mushrooms - 5 Locksley Bleu Cheese Crust - 6*

*Gulf Shrimp - 14 Crab Cake - 18 Scallops - 20 Oscar - Market Price*

## ENTRÉES

**VEAL SCALLOPINI** *Gnocchi, Misty Meadow Mushroom Truffle Cream, Asparagus, Baby Carrots, Spinach* - 35

**JUMBO LUMP CRAB CAKES** *Roasted Corn, French Beans, Old Bay French Fries* - 42

**HUDSON VALLEY DUCK BREAST** *Pomegranate Risotto, Baby Carrot, French Beans,  
Huckleberry Gastrique, Duck Bordelaise* - 40

**SALMON OSCAR** *Jumbo Lump Crab Meat, Bearnaise, Herb Roasted Fingerling Potatoes, Asparagus* - 39

**ELYSIAN FIELDS LAMB LEG STEAK** *Spring Pea & Mint Risotto, Spring Succotash, Rosemary Lamb Jus* - 43

**GULF SHRIMP & CHEDDAR GRITS** *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy* - 32

**SMOKED CHICKEN FETTUCCHINI** *Hickory Smoked Bacon, Misty Meadow Mushrooms, Spinach, Basil,  
Sun Dried Tomatoes, Gouda Cream* - 25

**SEARED WAR SHORE SCALLOPS & SHRIMP** *Spring Pea & Mint Risotto, Spring Succotash, Beurre Blanc* - 49

**COQ AU RIESLING** *Riesling Braised Half Chicken, Bacon, Whipped Potatoes, French Beans, Baby Carrot,  
Local Mushrooms, White Wine Jus* - 36

**ALMOND CRUSTED TROUT** *Roasted Pepper Couscous, Spinach, Spring Succotash, Misty Meadow Mushrooms,  
Beurre Blanc* - 31/24 **ADD CRAB** - Market Price

**BEEF TENDERLOIN TIP PASTA** *Madeira Cream Sauce, Cherry Tomatoes, Spinach, English Peas,  
Misty Meadows Mushrooms, House Fettuccine, Grana Padano* - 26

**MISTY MEADOW MUSHROOM RAVIOLI** *Spinach, English Peas, Misty Meadow Mushrooms,  
Madeira Cream, Toasted Pine Nuts* - 32

**HICKORY GRILLED PORK PORTERHOUSE** *White Cheddar Grits, Asparagus, Caramelized Onions,  
Mango Chutney, Blackberry Bordelaise* - 34

## BRICK OVEN PIZZAS

**SOUTH OF TUSCANY** *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions,  
Pesto, Chili Flakes* - 16

**LOCAL QUATTRO CARNE** *Baker's Farm Canadian Ham, Baker's Farm Pork Sausage, Pepperoni,  
Crispy Bacon, Fresh Mozzarella, Basil* - 19

**KENNETT SQUARE** *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette* - 16

**MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt* - 16

Executive Chef Ian Dieter Spring 2024

For Events at our Place or Yours, Please Contact [private-events@magnoliasmill.com](mailto:private-events@magnoliasmill.com)