

## STARTERS



- SOUP DU JOUR** *Cup - 5 Bowl - 9*
- BUTTERNUT SQUASH BISQUE** *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*
- LOCAL DEVILED EGG TRIO** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon - 8*
- PORCINI PORK BELLY STEAMED BUNS** *Sweet Thai Chili Aioli, Asian Slaw, Black Garlic - 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, Tomato Jam, Sriracha Aioli, Pork Belly, Pistachio Butter - 13 Add Blackened Shrimp - 7*
- CRISPY TEMPURA CALAMARI** *Fried Banana Peppers, Harissa Lime Aioli - 16*
- CRAB & ARTICHOKE DIP** *Chives, Toasted Baguette - 19*
- MISTY MEADOW MUSHROOM STRUDEL** *Brick Dough, Bacon, Celery Root Soubise, Bordelaise - 15*

## SALADS

- ENDLESS SUMMER HARVEST GREENS** *Tomatoes, Red Onion, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette - 11*
- CAESAR** *Parmesan, White Anchovies, Focaccia Croutons - 10*
- BABY WEDGE** *Cherry Tomatoes, Red Onion, Baker's Farm Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Blue Cheese Dressing - 11*
- HONEYCRISP APPLE & BRIE** *Local Greens, Red Onion, Dried Cranberries, Candied Pecans, Cider Vinaigrette - 13*
- PICKLED BEETS** *Local Greens, Red, Yellow & Candy-Striped Beets, Crumbled Goat Cheese, Red Onion, Candied Pecans, Springhouse Honey Balsamic Vinaigrette - 13*
- ANCIENT GRAINS** *Farro, Quinoa, Arugula, Cucumbers, Pickled Onions, Grapes, Clementines, Goat Cheese, Spiced Pistachios, Mustard Vinaigrette - 19*
- 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\*** *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 19*
- SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Tomato, Bibb Lettuce, Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon - 20*
- OVOKA WAGYU SMASH BURGER\*** *Porcini Pork Belly, White Cheddar, 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\*** *Mole Rubbed Bacon, Black Truffle Cheese, Huckleberry Honey, Onions, Arugula, Red Pepper Aioli - 24*
- "BEYOND" VEGGIE BURGER** *Lettuce, Tomato, Avocado, Red Onion, Red Pepper Aioli - 22*

~SUBSTITUTE A GRILLED CHICKEN BREAST FOR NO EXTRA CHARGE~

\*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.

## SANDWICHES

Served with Hand Cut French Fries or Sweet Potato Fries

- CRISPY CHICKEN WRAP** *Cheddar, Lettuce, Tomato, Red Onion, Avocado, Buttermilk Ranch* - 16
- CRAB CAKE BLT** *Jumbo Lump Crab Cake, Crab Louie, Bibb Lettuce, Tomato, Mole Rubbed Bacon, Toasted House Made Roll* - 25
- TUNA MELT** *Toasted Sourdough, Tomato, Tillamook Cheddar* - 16
- REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, Marbled Rye* - 17
- FRENCH DIP** *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus, House Made Roll* - 24
- BIRRIA TACOS** *Braised Shredded Beef, Pickled Onion, Queso Fresco, Jus, Cilantro & Onion, Corn Tortilla* - 17  
(Tacos are unavailable on Saturdays)

## BRICK OVEN PIZZAS

- SOUTH OF TUSCANY** *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions, Pesto, Chili Flakes* - 16
- 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
- TOMATO MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt* - 16

## ENTRÉES

- HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Bleu Cheese Crumbles* - 27
- BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Bleu Cheese Crumbles, Bacon, Red Onion, Tomato, Roasted Corn & Red Peppers, Buttermilk Ranch* - 24
- SEARED SALMON** *Gnocchi, Pesto Cream, Asparagus, Heirloom Carrots, Tomato Concasse* - 27
- LOCAL GRIND LASAGNA** *Pomodoro Sauce, Basil, French Beans* - 18
- SEARED WAR SHORE SCALLOPS & SHRIMP** *Butternut Risotto, Winter Succotash, Bacon, Beurre Blanc* - 34
- BEEF TENDERLOIN TIP PASTA** *Madeira Cream Sauce, Cherry Tomatoes, Spinach, Misty Meadows Mushrooms, English Peas, House Fettuccine, Grana Padano* - 26
- GULF SHRIMP & CHEDDAR CHEESE GRITS** *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy* - 24
- FISH & CHIPS** *Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries* - 19
- HICKORY GRILLED MEATLOAF** *Garlic Whipped Potatoes, Haricot Verts, Local Mushroom Bordelaise* - 17
- PETITE FILET** *Potato Gratin, French Green Beans, Bearnaise, Bordelaise* - 43
- ALMOND CRUSTED TROUT** *Sweet Corn Soubise, Herb Roasted Fingerling Potatoes, French Green Beans, Heirloom Tomato Concasse, Beurre Blanc* - 23 **ADD CRAB** - Market Price
- BUTTERNUT SQUASH RAVIOLI** *Kale, Spiced Pepitas, Dried Cranberries, Butternut Cream* - 26
- STEAK FRITES** *Grilled Bavette, Poutine Fries, Arugula, Bearnaise* - 27

Executive Chef Ian Dieter Winter 2024

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