

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*
- 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 - 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*
- 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 Onion, Baker's Farm 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 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
- LAMB GYRO** *Shaved Lamb, Feta, Lettuce, Cucumber, Tomato, Red Onion, Tzatziki Sauce, Toasted Pita* - 20
- 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
- TEMPURA FRIED FISH TACOS** *Chef's Daily Fish Selection, Fried Queso Fresco, Slaw, Cilantro Crema, Pico de Gallo, Guacamole, Corn Tortillas* - 17 (Tacos 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 & 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, Cherry Tomatoes, Blue Cheese Crumbles, Caesar Dressing* - 27
- BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Blue Cheese Crumbles, Bacon, Red Onion, Cherry Tomatoes, Roasted Corn & Red Peppers, Buttermilk Ranch* - 24
- SEARED SALMON** *Gnocchi, Pesto Cream, Asparagus, Heirloom Carrots, Tomato Concasse* - 27
- SEARED WAR SHORE SCALLOPS & SHRIMP** *Spring Pea & Mint Risotto, Spring Succotash, Beurre Blanc* - 34
- BEEF TENDERLOIN TIP PASTA** *Cherry Tomatoes, Spinach, Misty Meadows Mushrooms, English Peas, House Fettuccine, Madeira Cream Sauce, 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, French Green Beans, Misty Meadow Mushroom Bordelaise* - 17
- PETITE FILET** *Potato Gratin, French Green Beans, Bearnaise, Bordelaise* - 43
- ALMOND CRUSTED TROUT** *Roasted Pepper Couscous, Spinach, Spring Succotash, Misty Meadow Mushrooms, Beurre Blanc* - 24 **ADD CRAB** - Market Price
- MISTY MEADOW MUSHROOM RAVIOLI** *Spinach, English Peas, Misty Meadow Mushrooms, Madeira Cream, Toasted Pine Nuts* - 26
- STEAK FRITES** *Grilled Bavette, Poutine Fries, Arugula, Bordelaise, Bearnaise* - 27

Executive Chef Ian Dieter Spring 2024

For Events at our Place or Yours, Please Contact private-events@magnoliasmill.com