

## STARTERS



**BUTTERNUT SQUASH BISQUE** *Spiced Pepitas, Chive Oil - 8*

**FRENCH ONION SOUP** *Sherry, Croustade, Gruyere - 11*

**CHEESE & CHARCUTERIE BOARD** *Local Honey, Ground Mustard,  
Toasted Baguette, Toasted and Spiced Nuts, Berries, Giardiniera - 22*

**LOCAL DEVILED EGGS** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon - 8*

**HOLLANDER MUSSELS** *Thai Green Curry or Chorizo, Herbs, Tomato Confit, White Wine - 15*

**FRIED GREEN TOMATOES** *Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Sriracha Aioli, Pork Belly,  
Pistachio Butter - 12 Add Blackened Shrimp - 5*

**CRISPY TEMPURA FRIED CALAMARI** *Fried Banana Peppers, Harissa Lime Aioli - 15*

**CHESAPEAKE BLUE CRAB & ARTICHOKE DIP** *Chives, Toasted Baguette - 18*

**MISTY MEADOW MUSHROOM STRUDEL** *Local Oyster Mushrooms, Bacon, Duxelles, Demi-Glace - 16*

**CRISPY THAI SHRIMP** *Sweet Corn Butter, Mango Salsa, Vietnamese Dipping Sauce - 16*

## SALADS

**ENDLESS SUMMER HARVEST GREENS** *Enoki Mushrooms, Red Onion, Daikon Radish Sprouts, Tomatoes,  
English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette - 11*

**CAESAR** *Baby Heirloom Tomatoes, Parmesan, White Anchovies, Deviled Egg, Focaccia Croutons - 10*

**BABY WEDGE** *Cherry Tomatoes, Red Onion, Baker's Farm Lardon, Crumbled Blue Cheese, Zested Egg,  
Smoky Blue Cheese Dressing - 11*

**SPICED PEAR & LOCKSLEY BLUE** *Local Greens, Pickled Onions, Candied Walnuts, White Balsamic Vinaigrette - 13*

**PICKLED BEETS** *Local Greens, Locksley Fromage Blanc, Enoki, Daikon Radish, Pickled Red Onion, Candied Pecans,  
Local Honey Balsamic Vinaigrette - 12*

**ANCIENT GRAINS** *Farro, Quinoa, Arugula, Cucumbers, Pickled Onions, Grapes, Pomegranate, Clementines,  
Goat Cheese, Spiced Pistachios, Mustard Vinaigrette - 16*

*Chicken - 7, Shrimp - 12, Salmon - 15, Bavette Steak\* - 15*

## 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 - 18*

**SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onions, Ancho Aioli,  
Mole Rubbed Bacon - 18*

**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 - 18 or Triple - 20 Add Farm Fresh Egg - 2*

**FREE RANGE BISON\*** *Mole Rubbed Bacon, Black Truffle Cheese, Huckleberry Honey, Onions, Arugula,  
Red Pepper Aioli - 23*

**"BEYOND" VEGGIE BURGER** *Avocado, Arugula, Tomato, Onion, Red Pepper Aioli - 21*

~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 an 18% 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** *Mole Rubbed Bacon, Chipotle Aioli, Pickles, Coleslaw, Pepper Jack Cheese, House Made Roll - 15*

**OYSTER PO BOY** *Crispy Goose Point Oysters, Pickled Cabbage, Sliced Tomato, Red Onion, Spicy Tomato Jam, Remoulade, House Made Roll - 16*

**CRAB CAKE BLT** *Jumbo Lump Crab Cake, Crab Louie, Bibb Lettuce, Heirloom Tomato, Mole Rubbed Bacon, Toasted Brioche - 24*

**MAGGIE'S TUNA MELT** *Toasted Sourdough, Tomato, Tillamook Cheddar - 15*

**REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, Marbled Rye - 16*

**FRENCH DIP** *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus, Toasted House Made Roll - 20*

**BIRRIA TACOS** *Queso Fresco, Pickled Red Onions, Cilantro, Au Jus - 17*  
(Birria Tacos are not available on Saturdays)

## BRICK OVEN PIZZAS

**FROMAGE BLANC** *Garlic, Truffle Oil, Mozzarella, Gruyere, Grana Padano, Spinach, Locksley Farmstead Cheese, Chili Flakes - 14*

**THE WORKS** *House Made Sausage, Applegate Pepperoni, Bacon, Mozzarella, Local Mushrooms, Olives, Roasted Peppers, Shaved Onions - 16*

**LOCAL MUSHROOM & BACON** *Mushrooms, Gruyere, Arugula, Hickory Smoked Bacon, Truffle Vinaigrette - 15*

**TOMATO MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt - 15*

## ENTRÉES

**HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Bleu Cheese Crumbles - 26*

**BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Bleu Cheese Crumbles, Bacon, Red Onion, Tomato, Black Bean & Corn Relish, Smoked Tomato Ranch - 21*

**SEARED SALMON** *Gnocchi, Pesto Cream, Asparagus, Heirloom Carrots, Tomato Concasse - 26*

**SCALLOPS & SHRIMP** *Purple Potato Soubise, Butternut Squash Risotto, Fall Succotash, Bacon Lardon, Beurre Blanc - 33*

**GULF SHRIMP & CHEDDAR CHEESE GRITS** *Byrd's Mill Heirloom Grits, House Cured Tasso Ham, Bacon, Creole Gravy - 20*

**FISH & CHIPS** *Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries - 18*

**HICKORY GRILLED MEATLOAF** *Garlic Whipped Potatoes, Haricot Verts, Local Mushroom Bordelaise - 17*

**PETITE FILET** *Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 24*

**ALMOND CRUSTED TROUT** *Sweet Corn Soubise, Jumbo Lump Crab, Haricot Verts, Spinach, Herb Roasted Marbled Peewee Potatoes, Beurre Blanc, Niçoise - 27*

**BUTTERNUT SQUASH RAVIOLI** *Red Kale, Roasted Squash, Dried Cranberries, Butternut Squash Cream, Spiced Pepitas - 16*

**STEAK FRITES** *Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 23*

Executive Chef Ian Dieter Autumn 2022

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