

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*

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*

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

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 Onions, Baker's Farm Bacon Lardon, Crumbled Blue Cheese,
Zested Egg, Smoky Blue Cheese Dressing - 11*

HONEYCRISP APPLE & BRIE *Local Greens, Red Onions, Dried Cranberries, Candied Pecans,
Cider Vinaigrette - 13*

PICKLED BEETS *Local Greens, Locksley Fromage Blanc, Pickled Red Onions, Candied Pecans,
Local 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,
Bleu Cheese Crumbles - 27*

BLACKENED SHRIMP COBB *Romaine, Avocado, Chopped Egg, Bleu 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

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

ENTRÉES

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

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

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

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

LAMB OSSO BUCCO *Mint Risotto, Baby Carrots, Zucchini & Squash, Rosemary Lamb Jus* - 38

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 *Butternut Squash Risotto, Fall Succotash, Bacon, Beurre Blanc* - 49

ROASTED CHICKEN *Half Chicken, Thigh Stuffed with House Made Focaccia & Local Sausage,
Garlic Whipped Potatoes, French Green Beans, Baby Carrot, Herb Pan Jus* - 30

ALMOND CRUSTED TROUT *Sweet Corn Soubise, Herb Roasted Fingerling Potatoes, French Beans,
Heirloom Tomato Concasse, 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

BUTTERNUT SQUASH RAVIOLI *Kale, Dried Cranberries, Butternut Cream, Spiced Pepitas* - 30

PORK PORTERHOUSE *White Cheddar Grits, French Beans, Baby Carrot, Golden Raisin & Apple 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, Milcreek Farm Lamb 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 Autumn 2023

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