

GLUTEN FREE LUNCH MENU

THESE ITEMS ARE PRODUCED IN AN ENVIRONMENT CONTAINING GLUTEN AND ARE NOT INTENDED FOR THOSE WITH SEVERE GLUTEN ALLERGIES. WE DO NOT HAVE A DEDICATED FRYER; FRIED ITEMS MAY CONTAIN TRACES OF GLUTEN

STARTERS

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

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

HOLLANDER MUSSELS *Thai Green Curry or Chorizo, White Wine, Cherry Tomatoes, Gluten Free Focaccia Bread - 17*

FRIED GREEN TOMATOES *Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Pistachio Butter, Pork Belly, Sriracha Aioli - 13, Add Blackened Shrimp - 7*

CRISPY TEMPURA CALAMARI *Fried Banana Peppers, Harissa Lime Aioli - 16*

CRAB & ARTICHOKE DIP *Gluten Free Chips - 20*

SALADS

ENDLESS SUMMER HARVEST GREENS *Tomatoes, Red Onion, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette - 11*

CAESAR *Parmesan, White Anchovies - 10*

PICKLED BEETS *Red, Yellow & Candy-Striped Beets, Local Greens, Crumbled Goat Cheese, Red Onion, Candied Pecans, Springhouse Honey Balsamic Vinaigrette - 13*

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

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

HICKORY GRILLED STEAK CAESAR* *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Bleu Cheese Crumbles, Caesar Dressing - 27*

BLACKENED SHRIMP COBB *Romaine, Avocado, Chopped Egg, Blue Cheese Crumbles, Bacon, Red Onion, Tomato, Roasted Corn & Red Peppers, Buttermilk - 24*

Chicken - 9, Shrimp - 14, Salmon - 16, Bavette Steak - 16*

Brick Oven Pizzas

Made with a Gluten Free Crust

SOUTH OF TUSCANY *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions, Pesto, Chili Flakes - 19*

QUATTRO CARNE *Baker's Farm Canadian Ham, Baker's Farm Pork Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil - 23*

KENNETT SQUARE *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette - 20*

MARGHERITA *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt - 20*

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 on a Gluten Free Bun

TUNA MELT *Tillamook Cheddar, Tomato - 19*

REUBEN *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese - 20*

FRENCH DIP *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus - 25*

Hickory Grilled Burgers

Served on a Gluten Free Bun with Your Choice of Hand Cut French Fries or Sweet Potato Fries

MAGNOLIAS CLASSIC* *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 22*

SPRINGHOUSE BLACK & BLUE* *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onion, Ancho Aioli, Mole Rubbed Bacon - 23*

OVOKA WAGYU SMASH BURGER* *Porcini Pork Belly, White Cheddar, Caramelized Onions, Dijonnaise, Spicy Ketchup, Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli
Select: Double - 22, or Triple - 24 Add Farm Fresh Egg - 2*

FREE RANGE BISON* *Mole Rubbed Pork Belly, Black Truffle Cheese, Huckleberry Honey, Red Onion, Arugula, Red Pepper Aioli - 27*

“BEYOND” VEGGIE BURGER *Lettuce, Avocado, Red Onion, Tomato Red Pepper Aioli - 25*

~Substitute a Grilled Chicken Breast for any Burger for No Extra Charge~

Entrées

SEARED WAR SHORE SCALLOPS & SHRIMP *Butternut Squash Risotto, Fall Succotash, Bacon, Beurre Blanc - 34*

GULF SHRIMP & CHEDDAR CHEESE GRITS *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy - 24*

BEEF TENDERLOIN TIP PASTA *Gluten Free Pasta, Madeira Cream Sauce, Spinach, Misty Meadow Mushrooms, English Peas, Grana Padano - 28*

FISH & CHIPS *Icelandic Cod, Remoulade, Hand Cut Fries - 19*

PETITE FILET *Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 43*

ALMOND CRUSTED TROUT *Sweet Corn Soubise, Herb Roasted Fingerling Potatoes, Haricot Verts, Heirloom Tomato Concasse, Beurre Blanc - 23 ADD CRAB - Market Price*

STEAK FRITES *Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 27*



Executive Chef Ian Dieter Winter 2024

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