

let's do
BRUNCH

Magnolias at the Mill Fabulous Sunday Buffet

11AM - 2 PM

CHAMPAGNE COCKTAILS

FRENCH 75 | 10
CRÈME DE VIOLETTE | 10

PASSION FRUIT | 9
ELDERFLOWER | 9

APEROL (BITTER ORANGE) | 10
DOMAIN DE CANTON (GINGER) | 10

SPICY MAGGIE 10

*House Made Three Chile Vodka & Magnolia's Bloody Mary
Mix topped with Bacon, Olives & Lime*

PICKLE EYED MARY 10

*Pickle Vodka Infusion & Magnolia's Bloody Mary Mix with an Old Bay Dipped
Shrimp & House Made Pickles*

Omelets Made to Order with Local Ingredients

Carved Black Angus Prime Rib Loin Au Jus, Horseradish Cream, Silver Dollar Brioche Rolls

Garlic Whipped Mashed Potatoes

Buttermilk Pancakes & Syrup

Shiloh Farms Scrambled Eggs

Applewood Bacon & Breakfast Sausage

Brunch Potatoes

Country Fried Chicken

Coriander Roasted Norwegian Salmon Loin, Warm Pinot Tomato Fondue

Gulf Shrimp & Virginia Grits

Roasted Tranco Farms Vegetables & Local Greens Salad

Fresh Fruit & Yogurt Parfait

Cheese and Vegetable Crudit 

Charcuterie with House Pickles and Jams

Assorted Sweets & Danish Bread Pudding

\$28 adults / \$14 children 6-12

menu subject to change