

GLUTEN FREE DINNER 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

BUTTERNUT SQUASH BISQUE *Spiced Pepitas & Chive Oil*

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

PRIME BEEF CARPACCIO *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Lemon Zest,
Shaved Red Onion, Baby Arugula, Quail Egg - 17*

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

HOLLANDER MUSSELS *Thai Green Curry or Chorizo, Herbs, Tomato Confit,
White Wine, Gluten Free Focaccia Bread - 17*

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

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

CRAB & ARTICHOKE DIP *Gluten Free Chips - 20*

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

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

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

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

HONEYCRISP APPLE & BRIE *Local Greens, Arugula, Candied Pecans, Shaved Red Onions,
Apple Cider Vinaigrette - 13*

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 - 24*

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

Hickory Grilled Burgers

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

MAGNOLIAS CLASSIC* *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 19*

SPRING HOUSE FARM BLACK & BLUE* *Locksley Blue Cheese, Bibb Lettuce, Caramelized
Onions, Ancho Aioli, Mole Rubbed Bacon - 19*

OVOKA WAGYU SMASH BURGER* *Porcini Pork Belly, White Cheddar, Caramelized Onions,
Dijonnaise, Spicy Ketchup, Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli
Double - 19 or Triple - 21 Add Farm Fresh Egg - 2*

FREE RANGE BISON* *Molé Rubbed Pork Belly, Black Truffle Cheese, Huckleberry Honey,
Onions, Arugula, Red Pepper Aioli - 24*

"BEYOND" VEGGIE BURGER *Lettuce, Misty Meadow Oyster Mushrooms, Avocado, Red Onion,
Aji Amarillo Aioli - 22*

~Substitute a Grilled Chicken Breast for any Burger 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.

Hickory Grilled Steaks

FILET MIGNON* Bearnaise, 8 oz - 48

GAUCHO RUBBED RIB-EYE* Chimichurri, 16 oz - 48

NEW YORK STRIP* 14 oz - 48

Served with Garlic Whipped Potatoes or Potato Gratin,
Sautéed Asparagus & Bordelaise

~Add to Any Steak~

Burgundy Mushrooms, Locksley Farm Blue Cheese Crust, or Whiskey Onions - 3
Gulf Shrimp - 12

Entrées

HUDSON VALLEY DUCK BREAST *Cherry Risotto, Parsnip Soubise, Baby Carrots, Haricot Verts, Huckleberry Gastrique, Cherry Bordelaise - 38*

SALMON OSCAR *Jumbo Lump Crab Meat, Bearnaise, Herb Roasted Peewee Potatoes, Sautéed Asparagus - 38*

TOMAHAWK SHORT RIB *Misty Meadow Mushroom Risotto, English Peas, Baby Carrot, Sautéed Brussel Sprouts, Red Wine Jus- 49*

GULF SHRIMP & CHEDDAR GRITS *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy - 29*

SMOKED CHICKEN FETTUCCHINI *Gluten Free Pasta, Hickory Smoked Bacon, Local Mushrooms, Spinach, Basil, Sun Dried Tomatoes, Gouda Cream - 24*

SEARED WARE SHORE SCALLOPS & SHRIMP *White Sweet Potato Soubise, Bacon Lardon, Butternut Squash Risotto, Winter Succotash, Beurre Blanc - 49*

ROASTED CHICKEN *Half Chicken, Thigh Stuffed with Bechamel, Spinach, Caramelized Onions, Garlic Whipped Potatoes, Haricot Verts, Charred Cippolini, Baby Carrots, Pan Jus - 29*

ALMOND CRUSTED TROUT *Sweet Corn Soubise, Jumbo Lump Crab, Haricot Verts, Herb Roasted Marbled Peewee Potatoes, Heirloom Tomato Concasse, Beurre Blanc - 42*

BAKER'S FARM PORK PORTERHOUSE *White Cheddar Grits, Sautéed Brussel Sprouts & Bacon, Blackberry Port Jus - 34*

Brick Oven Pizzas

Made with a Cauliflower Crust

SOUTH OF TUSCANY *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions, Pesto, Chili Flakes - 16*

QUATTRO CARNE *Baker's Farm Canadian Ham, Lamb Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil - 18*

KENNET SQUARE *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette - 17*

MARGHERITA *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt - 17*



Executive Chef Ian Dieter Winter 2022

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