

## Appetizers



**FRENCH ONION SOUP** Sherry, Croustade, Gruyere ~ 10

**FRESH TOMATO AND CANTALOPE GAZPACHO** Chive Oil, Croutons ~ 8

**LOCAL DEVILED EGGS TRIO** Blackened Shrimp, Salami Antipasto, Maple Bacon ~ 8

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

**CRISPY TEMPURA MAINE CALAMARI** Fried Banana Peppers, Harissa Lime Aioli ~ 14

**LACQUERED SALMON** Wasabi Mashed Potatoes, Soy Glaze, Asian Slaw ~ 13

**BENTO BOX** Rangoon, Shrimp Firecrackers, Crispy Five Spice Pork Belly, Wakame Slaw ~ 13

**SEARED SCALLOPS** Corn & Summer Veggie Succotash, Lemon Chive Beurre Blanc ~ 14

**SHILOH BLT** Shiloh Farm's Lettuce, Blue Cheese, Bacon Lardons, Cucumbers, Onions, Tomatoes, Smoky Blue Cheese Dressing ~ 11

**ROASTED BEET & CHIVE** Locksley Farm Cheese, Endless Summer Harvest Baby Green Blend, Shaved Fennel, Pickled Onions, Spiced Pistachios, Fresh Thyme Vinaigrette ~ 12

**ENDLESS SUMMER GREENS** Cucumbers, Sweet Carrots, Tomatoes, Shaved Pecorino, Cabernet Sauvignon Vinaigrette ~ 11

**CAESAR** Parmesan, White Anchovies, Deviled Egg, Focaccia Croutons ~ 9

**LOCAL HEIRLOOM TOMATO & BURRATA** Balsamic Pearls, Chive EVOO, Croustade, Basil, Cabernet Sauvignon Vinaigrette ~ 13

*~Add on to any Salad~*

*Chicken ~ 7, Salmon or Shrimp ~ 9, Bavette Steak ~ 12*

## Entrées

**SEARED SALMON OSCAR** Seared & Topped with Jumbo Lump Crab Meat, Bearnaise, Saffron Risotto, Sautéed Asparagus ~ 32

**HICKORY GRILLED BULGOGI STEAK** Wasabi Mashed Potatoes, Snow Peas, Mixed Summer Vegetables, Bulgogi BBQ ~ 30

**SHRIMP & GRITS** Pan Seared Shrimp, Bacon, Andouille Sausage, Creole Gravy, Pimento Cheese Grits ~ 30

**BACON WRAPPED SCALLOPS** Hickory Grilled, Israeli Couscous, Grilled Marinated Vegetables, Fennel Herb Beurre Blanc ~ 38

**FILET MIGNON** Whipped Potatoes, Asparagus, Bordelaise & Bearnaise, 10 oz ~ 44

**GAUCHO RUBBED RIB-EYE** Whipped Potatoes, Asparagus, Bordelaise, Chimichurri, 16 oz ~ 48

**NEW YORK STRIP** Whipped Potatoes, Asparagus, Bordelaise, 16 oz ~ 52

*~Add on to any Steak~*

*Bearnaise, Burgundy Mushrooms, Blue Cheese Crust or Whiskey Onions ~ 3  
Shrimp ~ 10, Scallop ~ 15, Crab Cake ~ 18*

## Entrée Salads

**HICKORY GRILLED STEAK CAESAR** Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Blue Cheese ~ 20

**BLACKENED SHRIMP COBB** Romaine, Avocado, Chopped Egg, Red Onion, Blue Cheese, Bacon, Tomato, Black Bean & Corn Relish, Smoked Tomato Ranch ~ 20

**CHOPPED CHICKEN** Pulled Chilled Chicken, Endless Summer Harvest, Greens, Fresh Vegetables, Green Onions, Toasted Almonds, Black Pepper Aioli, Green Tomato Vinaigrette ~ 19

## Brick Oven Pizzas

**FROMAGE BLANC** Garlic, Truffle Oil, Mozzarella, Gruyere, Grana Padano, Locksley Farmstead Cheese, Spinach, 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, House Smoked Bacon, Truffle Vinaigrette ~ 15

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

**SPICY SMOKED CHICKEN & BLUE CHEESE** Hot Sauce, Bacon, Shaved Celery & Onion, Crumbled Blue Cheese ~ 16

## Hickory Grilled Burgers

**MAGNOLIA'S CLASSIC\*** Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup ~ 17

**MAGNOLIA'S SERRANO\*** House Made Green Chile Queso, Molé Bacon, Avocado, Tomato, Lime Crema, Crispy Onions ~ 18

**WAGYU SMASH BURGER\*** Crispy Local Bacon, Coopers Cheese, Grilled Onions, Garlicky Pickles, Spicy Ketchup, Truffle Parmesan Fries, Malt Vinegar Aioli.  
Select: Single ~ 16, Double ~ 18, or Triple ~ 20. Add Farm Fresh Egg ~ 2

**VIRGINIA BISON\*** Black Truffle Cheese, Spicy Blackberry Honey, Peppered Pork Belly, Onions, Arugula ~ 23

**"BEYOND" VEGGIE BURGER** Arugula, Grilled Vegetables, Shaved Onions, Pesto, Cabernet Sauvignon Vinaigrette ~ 20

*~Substitute a Grilled Chicken Breast on 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.