

## Appetizers



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

**CHEESE & CHARCUTERIE BOARD** Local Honey, Ground Mustard,  
Toasted Baguette, Dried Fruits, Toasted and Spiced Nuts, Berries, Giardiniera ~ 15

**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, Pistachio Butter ~ 12, Add Blackened Shrimp ~ 5

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

**LACQUERED SALMON** Wasabi Mashed Potatoes, Soy Glaze, Szechuan Vegetables ~13

**BENTO BOX** Crab Rangoon, Firecracker Shrimp, Thai Grilled Pork Skewer, Wakame Slaw ~ 13

**SEARED SCALLOPS** Fall Succotash with Bacon, Onion, Red Kale, Lima Beans & Sweet Corn,  
Parsnip Soubise, Beurre Blanc ~ 14

**CHESAPEAKE BLUE CRAB & ARTICHOKE DIP** Toasted Pitas ~15

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

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

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

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

*~Add to any Salad~*

*Chicken - 7, Salmon or Shrimp - 9, Bavette Steak\* - 12*

## Entrée Salads

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

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

## Entrées

**ROASTED DUCK BREAST\*** Currant Risotto, Sautéed Haricot Verts, Baby Carrot, Duck  
Bordelaise, Huckleberry Gastrique ~ 38

**SEARED SALMON OSCAR** Seared & topped with Jumbo Lump Crab Meat, Bearnaise,  
Truffled Fingerling Potatoes, Sautéed Asparagus ~ 32

**HICKORY GRILLED BULGOGI STEAK\*** Wasabi Mashed Potatoes, Szechuan Vegetables,  
Bulgogi BBQ ~ 30

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

**SMOKED CHICKEN FETTUCINI** Hickory Smoked Bacon, Local Mushrooms, Spinach, Basil,  
Sun Dried Tomatoes, Gouda Cream ~ 24

**BACON WRAPPED SCALLOPS** Truffle Mushroom Risotto, Local Mushroom Fricassee,  
Asparagus, Parsnip Soubise, Beurre Blanc ~ 38

**HERB CRUSTED RACK OF LAMB\*** Potato Gratin, Bacon Braised Brussels Sprouts,  
Rosemary Lamb Jus ~ 44

**BUTTERNUT SQUASH RAVIOLI** House Made Fresh Pasta, Roasted Garlic, Mascarpone Cream,  
Red Kale, Cranberries, Spiced Pepitas ~26

\*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, 10 oz ~ 44

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

**NEW YORK STRIP\*** 14 oz ~ 48

Served with Whipped Potatoes or Potato Gratin  
Asparagus and Bordelaise

*~Add on to any Steak~*

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

## 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,  
Hickory Smoked Bacon, Truffle Vinaigrette - 15

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

## 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

**FREE RANGE BISON\*** Molé Rubbed Pork Belly, Black Truffle Cheese, Local Huckleberry Honey,  
Onions, Arugula, Red Pepper Aioli - 23

**"BEYOND" VEGGIE BURGER** Avocado, Arugula, Tomato, Onion, Red Pepper Aioli - 20

*~Substitute a Grilled Chicken Breast for any Burger for no Extra Charge~*

**Magnolia's loves our local farms and producers. Please help us support:**

Shiloh Farms, Purcellville, Endless Summer Harvest, Purcellville,  
West Oak Farms, Winchester, Spring House Farms, Neersville,  
Walter's Farm, Purcellville, Locksley Farm, Middleburg,  
War Shore Oyster Company, Vienna, Lydia's Field Farm, Wheatland,  
Blue Ridge Tree and Berry Farm, Lovettsville, Paxson Creek, Purcellville  
Misty Meadows Mushrooms, Leesburg



EXECUTIVE CHEF IAN DIETER [MAGNOLIASMILL.COM](http://MAGNOLIASMILL.COM) FALL 2020

FOR AN EVENT AT OUR PLACE OR YOURS, PLEASE CONTACT [EVENTS@MAGNOLIASMILL.COM](mailto:EVENTS@MAGNOLIASMILL.COM)