

STARTERS



- FRENCH ONION SOUP** *Sherry, Croustade, Gruyere* - 13
- OYSTERS ROCKEFELLER** *Bechamel, Spinach, Bacon Lardon, Pernod* - 18
- CHEESE & CHARCUTERIE BOARD** *Local Honey, Ground Mustard, Toasted Baguette, Toasted and Spiced Nuts, Berries, Giardiniera* - 24
- PRIME BEEF CARPACCIO** *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Shaved Red Onion, Lemon Zest, Local Arugula, Quail Egg* - 17
- LOCAL DEVILED EGG TRIO** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon* - 9
- CRISPY PORK BELLY** *White Cheddar Grits, Apple Slaw, Sticky BBQ* - 16
- MISTY MEADOW MUSHROOM ARANCINI** *Truffle Cream* - 12
- CRISPY DUCK STEAMED BUNS** *Sweet Thai Chili Aioli, Asian Slaw, Black Garlic Sauce* - 19
- HOLLANDER MUSSELS** *Thai Green Curry or Chorizo, White Wine, Cherry Tomatoes, Garlic Croustade* - 17
- FRIED GREEN TOMATOES** *Corn Flake Crust, Pistachio Butter, Local Farmer's Cheese, Pork Belly, Tomato Jam, Sriracha Aioli* - 13 *Add Blackened Shrimp* - 7
- CRISPY TEMPURA CALAMARI** *Fried Banana Peppers, Harissa Lime Aioli* - 16
- CRAB & ARTICHOKE DIP** *Chives, Toasted Baguette* - 19
- TEMPURA LOBSTER** *Corn Butter, Mango Salsa, Saffron Aioli, Spiced Local Honey* - 24

SALADS

- ENDLESS SUMMER HARVEST GREENS** *Cherry Tomatoes, Red Onion, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette* - 11
- CAESAR** *Parmesan, White Anchovies, Focaccia Croutons* - 11
- BABY WEDGE** *Cherry Tomatoes, Red Onions, Baker's Farm Bacon Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Blue Cheese Dressing* - 11
- APPLE & FIG** *Local Greens, Arugula, Spiced Walnuts, Pickled Red Onions, Sundried Cranberries, Crumbled Goat Cheese, Cider Vinaigrette* - 13
- PICKLED BEETS** *Local Greens, Candied Pecans, Crumbled Goat Cheese, Pickled Red Onion, Springhouse Honey Balsamic Vinaigrette* - 13
- ANCIENT GRAINS** *Farro, Quinoa, Arugula, Spiced Pistachios, Cucumbers, Pickled Red Onion, Grapes, Clementines, Goat Cheese, Mustard Vinaigrette* - 19
- HICKORY GRILLED STEAK CAESAR*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Blue Cheese Crumbles, Caesar Dressing* - 27
- BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Blue Cheese Crumbles, Red Onion, Tomatoes, Bacon, Roasted Corn & Red Peppers, Buttermilk Ranch* - 24
- Chicken* - 9, *Shrimp* - 14, *Salmon* - 16, *Bavette Steak** - 16

HICKORY GRILLED BURGERS

Served with Hand Cut French Fries or Sweet Potato Fries on a Brioche Bun

- MAGNOLIA'S CLASSIC*** *Cheddar, Lettuce, Tomato, Red Onion, Pickles, Dijonnaise, Ketchup* - 20
- SPRINGHOUSE BLACK & BLUE*** *Locksley Blue Cheese, Tomato, Bibb Lettuce, Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon* - 24
- OVOKA WAGYU SMASH BURGER*** *White Cheddar, Porcini Pork Belly, Caramelized Onions, Dijonnaise, Spicy Ketchup, House Made Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli*
- Double* - 22 or *Triple* - 26 *Add Farm Fresh Egg* - 3
- FREE RANGE BISON*** *Black Truffle Cheese, Mole Rubbed Bacon, Huckleberry Honey, Red Onion, Arugula, Red Pepper Aioli* - 25
- "BEYOND" VEGGIE BURGER** *Lettuce, Tomato, Avocado, Red Onion, Red Pepper Aioli* - 22

HICKORY GRILLED STEAKS

FILET MIGNON* *Bordelaise* 5 oz - 48 / 8 oz - 56

GAUCHO RUBBED RIB EYE* *Chimichurri* 16 oz - 59

NEW YORK STRIP* *Bordelaise* 14 oz - 53

Served with Garlic Whipped Potatoes or Potato Gratin & Asparagus

-ADD TO ANY STEAK-

Burgundy Mushrooms - 5 Locksley Bleu Cheese Crust - 6

Gulf Shrimp - 14 Crab Cake - 18 Oscar - 12

ENTRÉES

BRAISED BEEF SHORT RIB *Misty Meadow Mushroom Risotto, French Beans Almondine, Baby Carrot, Red Wine Demi* - 45

JUMBO LUMP CRAB CAKES *Roasted Corn, French Beans, Old Bay French Fries* - 42

HUDSON VALLEY DUCK BREAST *Cherry Risotto, Seasonal Squash, Baby Carrot, Huckleberry Gastrique, Duck Demi-Glace* - 40

SALMON OSCAR *Jumbo Lump Crab Meat, Bearnaise, Herb Roasted Fingerling Potatoes, Asparagus* - 39

GULF SHRIMP & CHEDDAR GRITS *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy* - 32

SMOKED CHICKEN FETTUCCHINI *Hickory Smoked Bacon, Misty Meadow Mushrooms, Spinach, Basil, Sun Dried Tomatoes, Gouda Cream* - 25

VEAL SCALLOPINI *Gnocchi, Misty Meadow Mushroom Truffle Cream, Asparagus, Baby Carrots, Spinach* - 36

COQ AU VIN *Whipped Potatoes, French Beans, Baby Carrot, Charred Pearl Onions* - 36

ALMOND CRUSTED TROUT *Celery Root Soubise, Herb Roasted Fingerling Potatoes, French Beans, Misty Meadow Mushrooms, Nicoise* - 31/24 **ADD CRAB** - 12

BEEF TENDERLOIN TIP PASTA *Madeira Cream Sauce, Cherry Tomatoes, Spinach, English Peas, Misty Meadows Mushrooms, House Fettuccine, Grana Padano* - 26

BUTTERNUT SQUASH RAVIOLI *Roasted Butternut Squash, Spinach, Sundried Cranberries, Spiced Pepitas* - 32

HICKORY GRILLED PORK PORTERHOUSE *Herb Roasted Fingerling Potatoes, Caramelized Onions & Apples, French Beans, Pork Jus* - 34

BRICK OVEN PIZZAS

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

LOCAL QUATTRO CARNE *Baker's Farm Canadian Ham, Baker's Farm Pork Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil* - 19

LA DOLCE VITA *Prosciutto, Stracciatella, Figs, Pickled Shallots, Arugula, Balsamic Reduction* - 18

MARGHERITA *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt* - 16

Executive Chef Ian Dieter Winter 2025

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.