

STARTERS



SOUP OF THE DAY *Cup - 5 Bowl - 9*

FRENCH ONION SOUP *Sherry, Croustade, Gruyere - 13*

CHEESE & CHARCUTERIE BOARD *Local Honey, Ground Mustard,
Toasted Baguette, Toasted and Spiced Nuts, Berries, Giardiniera - 24*

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

PORCINI PORK BELLY STEAMED BUNS *Sweet Thai Chili Aioli, Asian Slaw, Black Garlic - 15*

HOLLANDER MUSSELS *Thai Green Curry or White Wine, Garlic, Basil, Cherry Tomatoes - 16*

FRIED GREEN TOMATOES *Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Sriracha Aioli, Pork Belly,
Pistachio Butter - 13 Add Blackened Shrimp - 7*

CRISPY TEMPURA CALAMARI *Fried Banana Peppers, Harissa Lime Aioli - 16*

CRAB & ARTICHOKE DIP *Chives, Toasted Baguette - 19*

CRISPY THAI SHRIMP *Sweet Corn Butter, Mango Salsa, Vietnamese Dipping Sauce - 16*

SALADS

ENDLESS SUMMER HARVEST GREENS *Tomatoes, Red Onion, English Cucumber, Grana Padano,
Cabernet Sauvignon Vinaigrette - 11*

CAESAR *Parmesan, White Anchovies, Focaccia Croutons - 10*

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

MIXED BERRY SALAD *Local Greens, Blackberries, Blueberries, Strawberries, Raspberries, Feta Cheese, Red Onion,
Candied Hazelnuts, Strawberry Rhubarb Vinaigrette, Balsamic Glaze - 14*

PICKLED BEETS *Local Greens, Locksley Fromage Blanc, Pickled Red Onion, Candied Pecans,
Local Honey Balsamic Vinaigrette - 13*

ANCIENT GRAINS *Farro, Quinoa, Arugula, Cucumbers, Pickled Onions, Grapes, Clementines,
Goat Cheese, Spiced Pistachios, Mustard Vinaigrette - 19*

Chicken - 9, Shrimp - 14, Salmon - 16, Bavette Steak - 16*

HICKORY GRILLED BURGERS

Served with Hand Cut French Fries or Sweet Potato Fries on a House Made Roll

MAGNOLIA'S CLASSIC* *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 19*

SPRINGHOUSE BLACK & BLUE* *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onions, Ancho Aioli,
Mole Rubbed Bacon - 20*

OVOKA WAGYU SMASH BURGER* *Porcini Pork Belly, White Cheddar, Caramelized Onions, Dijonnaise, Spicy
Ketchup, House Made Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli*

Double - 19 or Triple - 21 Add Farm Fresh Egg - 2

FREE RANGE BISON* *Mole Rubbed Bacon, Black Truffle Cheese, Huckleberry Honey, Onions, Arugula,
Red Pepper Aioli - 24*

"BEYOND" VEGGIE BURGER *Lettuce, Avocado, Red Onion, Aji Amarillo Aioli - 22*

~SUBSTITUTE A GRILLED CHICKEN BREAST 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 a 20% gratuity.
Special dietary needs are cheerfully met; However, our kitchen does contain gluten, nuts, dairy, and other potential allergens.

SANDWICHES

Served with Hand Cut French Fries or Sweet Potato Fries

- BLACKENED CHICKEN** *Mole Rubbed Bacon, Pepperjack, Tomato, Coleslaw, Chipotle Aioli, House Made Roll - 16*
- OYSTER PO BOY** *Crispy Goose Point Oysters, Pickled Cabbage, Sliced Tomato, Red Onion, Spicy Tomato Jam, Remoulade, House Made Roll - 19*
- CRAB CAKE BLT** *Jumbo Lump Crab Cake, Crab Louie, Bibb Lettuce, Tomato, Mole Rubbed Bacon, Toasted Brioche - 25*
- MAGGIE'S TUNA MELT** *Toasted Sourdough, Tomato, Tillamook Cheddar - 16*
- REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, Marbled Rye - 17*
- FRENCH DIP** *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus, Toasted House Made Roll - 24*
- SHRIMP TACOS** *Crispy Shrimp, Queso Fresco, Pico de Gallo, Guacamole, Corn Tortillas, Cilantro Lime Cream - 17 (Tacos are unavailable on Saturdays)*

BRICK OVEN PIZZAS

- SOUTH OF TUSCANY** *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions, Pesto, Chili Flakes - 16*
- QUATTRO CARNE** *Baker's Farm Canadian Ham, Milcreek Farm Lamb Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil - 19*
- KENNETT SQUARE** *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette - 16*
- TOMATO MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt - 16*

ENTRÉES

- HICKORY GRILLED STEAK CAESAR*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Bleu Cheese Crumbles - 27*
- BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Bleu Cheese Crumbles, Bacon, Red Onion, Tomato, Roasted Corn & Red Peppers, Buttermilk Ranch - 24*
- SEARED SALMON** *Gnocchi, Pesto Cream, Asparagus, Heirloom Carrots, Tomato Concasse - 27*
- SEARED WAR SHORE SCALLOPS & SHRIMP** *White Sweet Potato Soubise, Mushroom Risotto, Spring Succotash, Beurre Blanc - 34*
- BEEF TENDERLOIN TIP PASTA** *Madeira Cream Sauce, Spinach, Misty Meadows Mushrooms, English Peas, House Fettuccine, Grana Padano - 26*
- GULF SHRIMP & CHEDDAR CHEESE GRITS** *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy - 24*
- FISH & CHIPS** *Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries - 19*
- HICKORY GRILLED MEATLOAF** *Garlic Whipped Potatoes, Haricot Verts, Local Mushroom Bordelaise - 17*
- PETITE FILET** *Potato Gratin, French Green Beans, Bearnaise, Bordelaise - 43*
- ALMOND CRUSTED TROUT** *Sweet Corn Soubise, Herb Roasted Fingerling Potatoes, French Green Beans, Heirloom Tomato Concasse, Beurre Blanc - 23* **ADD CRAB** - Market Price
- MUSHROOM RAVIOLI** *Misty Meadow Mushrooms, Baby Spinach, English Peas, Madeira Cream, Candied Pecans - 26*
- STEAK FRITES** *Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 27*

Executive Chef Ian Dieter Spring 2023

For Events at our Place or Yours, Please Contact private-events@magnoliasmill.com