

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, Sweet and Sour ~ 13
- SEARED SCALLOPS** Winter 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** Enoki Mushrooms, Red Onion, Daikon Radish Sprouts, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette ~ 11
- CAESAR** Baby Heirloom Tomatoes, Parmesan, White Anchovies, Deviled Egg, Focaccia Croutons – 9

~Add to any Salad~

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

Entrées

- DUCK ALA ORANGE*** Currant Risotto, Braised Red Cabbage, Heirloom Carrots, Grand Marnier Reduction, Blood Orange Gastrique ~ 38
- OSSO BUCO** Braised Veal Shank, Champagne Risotto, English Peas, Root Vegetable Hash, Caramelized Pearl Onions, Sherry Veal Jus ~ 39
- 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
- GULF SHRIMP & CHEDDAR CHEESE GRITS** Byrd's Mill Heirloom Grits, Andouille Sausage, Bacon, Creole Gravy ~ 29
- SMOKED CHICKEN FETTUCCINI** Hickory Smoked Bacon, Local Mushrooms, Spinach, Basil, Sun Dried Tomatoes, Gouda Cream ~ 24
- SEARED WARSHORE SCALLOPS** Butternut Risotto, Parsnip Soubise, Local Spinach, Lobster Succotash, Misty Meadow's Oyster Mushrooms, Beurre Blanc ~ 42
- ROSEMARY CRUSTED RACK OF LAMB*** Potato Gratin, Candied Yam Soubise, Hericots Vert, Baby Heirloom Carrots, Caramelized Pearl Onions, Currant 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*

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

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* Porcini Pork Belly, White Cheddar, Caramelized Onions, Dijonnaise,
Spicy Ketchup, House Made Dill Pickles, Truffle Parmesan Fries with 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, 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,
David Lay, Winchester, Spring House Farms, Neersville, Locksley Farm, Middleburg,
Walter's Farm, Purcellville, War Shore Oyster Company, Vienna,
Lydia's Field Farm, Wheatland, Blue Ridge Tree and Berry Farm, Lovettsville,
Paxson Creek, Purcellville, Misty Meadows Mushrooms, Leesburg, Sweet Fern, Lovettesville



EXECUTIVE CHEF IAN DIETER MAGNOLIASMILL.COM WINTER 2020

FOR AN EVENT AT OUR PLACE OR YOURS, PLEASE CONTACT EVENTS@MAGNOLIASMILL.COM