

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 - 18
- PRIME BEEF CARPACCIO** Pesto, Blistered Capers, Truffle Essence, Grana Padano, Shaved Red Onion, Lemon, Local Arugula, Quail Egg - 17
- LOCAL DEVILED EGGS TRIO** Blackened Shrimp, Salami Antipasto, Maple Bacon - 8
- MARSHALL COVE MUSSELS** Pancetta, Basil, Cherry Tomatoes, White Wine, Fumé, Garlic Croustade - 14
- 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 - 15
- BENTO BOX** Crab Rangoon, Firecracker Shrimp, Thai Grilled Pork Skewer, Wakame Slaw, Sweet and Sour - 13
- SEARED SCALLOPS** Spring Succotash of Bacon, Red Pepper, Local Kale, Corn, Lima Beans, Celery Root Soubise, Beurre Blanc - 18
- CHESAPEAKE BLUE CRAB & ARTICHOKE DIP** Toasted Pitas - 16
- SHILOH BLT** Shiloh Farm's Lettuce, Bleu Cheese Crumbles, Bacon Lardons, Cucumbers, Onions, Tomatoes, Smoky Bleu Cheese Dressing - 11
- ROASTED BEET & CHIVE**, Endless Summer Harvest Baby Greens, Mint Locksley Farm Cheese, Shaved Fennel, Pickled Onions, Spiced Pistachios, Sherry Beet Vinaigrette - 12
- ENDLESS SUMMER GREENS** Enoki Mushrooms, Red Onion, Daikon Radish Sprouts, Tomatoes, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette - 11
- CAESAR** Baby Heirloom Tomatoes, Parmesan, White Anchovies, Deviled Egg, Focaccia Croutons - 10
- BURRATA** Heirloom Tomatoes, Local Arugula, Garlic Croustade, Balsamic Reduction - 16
- STRAWBERRY SALAD** Local Greens, Candied Hazelnuts, Mint, Feta Cheese, Rhubarb, Local Honey Vinaigrette - 13
- ANCIENT GRAINS SALAD** Farro, Quinoa, Cucumbers, Pickled Onions, Arugula, Sundried Tomatoes, Spiced Pistachios, Grapes, Feta Cheese, Mustard Vinaigrette - 16

~Add to any Salad~

Chicken - 7, Shrimp - 9, Salmon - 10, Bavette Steak - 12*

Entrées

- MARYLAND JUMBO LUMP CRAB CAKES** Buttery Old Bay Fingerling Potatoes, Niçoise, Haricot Verts, Remoulade - 40
- ROASTED DUCK BREAST** Blueberry Currant Risotto, Huckleberry Gastrique, Duck Bordelaise - 38
- OSSO BUCO** Braised Veal Shank, Spring Pea & Champagne Risotto, Globes, Asparagus Tips, Misty Meadow Mushrooms, Charred Cippolini, Sherry Veal Jus - 39
- SEARED SALMON OSCAR** Jumbo Lump Crab Meat, Bearnaise, Old Bay Fingerling Potatoes, Sautéed Asparagus - 38
- HICKORY GRILLED BULGOGI STEAK*** Wasabi Mashed Potatoes, Szechuan Vegetables, Bulgogi BBQ - 37
- GULF SHRIMP & CHEDDAR CHEESE GRITS** Byrd's Mill Heirloom Grits, Andouille Sausage, Bacon, Creole Gravy - 29
- SMOKED CHICKEN FETTUCCHINI** Hickory Smoked Bacon, Local Mushrooms, Spinach, Basil, Sun Dried Tomatoes, Gouda Cream - 24
- SEARED WARSHORE SCALLOPS & GULF SHRIMP** Truffle Mushroom Risotto, Local Spinach, Blue Crab & Corn Succotash, Celery Root Soubise, Beurre Blanc - 48
- HERB CRUSTED RACK OF LAMB*** Herb Roasted Fingerlings, Charred Cipollini, Globes, Sunchoke Soubise, Haricot Verts, Rosemary Lamb Jus - 45
- MUSHROOM RAVIOLI** House Made Fresh Pasta, Misty Meadows Mushrooms, Madeira Cream, Local Spinach, Spring Peas - 28

Hickory Grilled Steaks

FILET MIGNON* Bearnaise, 10 oz - 48

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

NEW YORK STRIP* 14 oz - 48

Served with Whipped Potatoes or Potato Gratin,
Sautéed Asparagus and Bordelaise

~Add on to any Steak~

*Bearnaise, Burgundy Mushrooms, Blue Cheese Crust or Whiskey Onions - 3
Shrimp - 10, Scallops - 19, Crab Cake - 20*

Entrée Salads

HICKORY GRILLED STEAK CAESAR* Romaine, Hand Cut Fries, Crispy Onions, Tomatoes,
Bleu Cheese Crumbles - 23

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 - 18

MAGNOLIA'S SMOKE HOUSE* Serrano Cheese, Sriracha Aioli, Peppered Pork Belly,
Crispy Onions, Sautéed Jalapenos, Maggie's BBQ - 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 - 21

~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,
Misty Meadows Mushrooms, Leesburg



EXECUTIVE CHEF IAN DIETER MAGNOLIASMILL.COM SPRING 2021

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

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.