

## 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
- MARSHALL COVE MUSSELS** Pancetta, Basil, Cherry Tomatoes, White Wine, Fume, Garlic Croustade - 14
- LOCAL DEVILED EGGS TRIO** Blackened Shrimp, Salami Antipasto, Spicy Maple Bacon - 8
- FRIED GREEN TOMATOES** Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Sriracha Aioli, Pork Belly, Pistachio Butter - 12
- CRISPY TEMPURA MAINE CALAMARI** Fried Banana Peppers, Harissa Lime Aioli - 15
- BENTO BOX** Crab Rangoon, Firecracker Shrimp, Thai Grilled Pork Skewer, Wakame Slaw, Sweet & 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, Smokey Bleu Cheese Dressing - 11
- ROASTED BEET & CHIVE**, Endless Summer Harvest Baby Greens Blend, Locksley Farm Cheese, Shaved Fennel, Pickled Onions, Spiced Pistachios, Sherry Beet 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 - 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, Salmon or Shrimp - 9, Bavette Steak - 12*

## Brunch

- BAKER'S FARM SAUSAGE GRAVY & HOUSE MADE BISCUITS** Two Eggs Any Style, Fruit - 18
- CHAMBORD FRENCH TOAST** Applewood Smoked Bacon, Herb Roasted Potatoes, Chantilly Cream, Mixed Berry Syrup - 18
- CHICKEN & WAFFLES** Crispy Boneless Chicken Thigh, Belgian Waffle, Two Local Eggs, Bourbon Honey, Local Sausage Gravy - 21
- MAGGIE'S BREAKFAST** Two Local Eggs, Local Bacon & Sausage, Herb Roasted Breakfast Potatoes, Sourdough Toast - 20
- BELGIAN WAFFLES** Bourbon Maple Syrup, Chantilly Cream, Local Bacon, Herb Roasted Potatoes - 16
- BLUEBERRY BUTTERMILK PANCAKES** Local Bacon and Two Eggs, Chantilly Cream, Warm Blueberry Maple Syrup - 18
- STEAK & EGGS** Petite Filet Mignon, Sauteed Mushrooms, Two Local Eggs, Herb Roasted Breakfast Potatoes, Bordelaise, Bearnaise - 26
- MAGGIE'S BENEDICT** Poached Local Eggs, Ham, Toasted English Muffin, Herb Roasted Breakfast Potatoes, Bearnaise - 18 Substitute Crab Cake - 24
- SOUTHWEST BENEDICT** Poached Local Eggs, Canadian Bacon, Guacamole, Pico de Gallo, Bearnaise, Herb Roasted Potatoes, Fresh Fruit - 18 Substitute Crab Cake - 24
- WESTERN OMELET** Ham, Peppers, Onions, Cheddar, Local Bacon, Herb Roasted Breakfast Potatoes - 18

\*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.

## Brick Oven Pizzas



**LOCAL MUSHROOM & BACON** Mushrooms, Gruyere, Arugula,  
Hickory Smoked Bacon, Truffle Vinaigrette - 15

**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, Red Onion - 16

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

## Entrées

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

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

**SEARED SALMON** Gnocchi, Pesto Cream, Haricot Verts, Heirloom Carrots - 20

**SCALLOPS & SHRIMP** Warshore Scallops, Gulf Shrimp, Mushroom Truffle Risotto,  
Asparagus Tips, Local Spinach, Beurre Blanc - 27

**GULF SHRIMP & CHEDDAR CHEESE GRITS** Byrd's Mill Heirloom Grits, Andouille Sausage,  
Bacon, Creole Gravy - 20

**FISH & CHIPS** Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries - 16

**HICKORY GRILLED MEATLOAF** Buttermilk Whipped Potatoes, Haricot Verts,  
Local Mushroom Bordelaise - 17

**SOUTHERN FRIED CHICKEN** Virginia Chicken Double Dipped and Perfectly Crispy,  
Gouda Mac & Cheese, Spring Succotash with Bacon (*Pepper Gravy or Mambo Sauce*) - 16

**MUSHROOM RAVIOLI** House Made Fresh Pasta, Misty Meadows Mushrooms, Madeira Cream,  
Local Spinach, Spring Peas - 16

**PETITE FILET** Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 24

**STEAK FRITES** Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 20

## Sandwiches

*Served with Hand Cut French Fries*

**OYSTER PO BOY** Crispy Goose Point Oysters, Pickled Cabbage, Sliced Tomato, Red Onion,  
Spicy Tomato Jam, Remoulade, House Made Baguette - 16

**THE JOCKEY** Mortadella, Capicola, Genoa Salami, Pesto Aioli, House Made Mozzarella  
Nico's Toasted Roll - 15

**CRAB CAKE BLT** Maryland Jumbo Lump Crab Cake, Crab Louie, Bibb Lettuce, Heirloom Tomato,  
Peppered Pork Belly, Toasted Brioche - 24

**HERB POACHED TUNA MELT** Toasted Sourdough, Swiss Cheese - 15

**MOJO PORK** Molé Rubbed Smoked Pork, Shaved Salami, Muenster, Mojo Sauce,  
Caramelized Onions, House Pickles, House Made Baguette - 15

**REUBEN** Corned Beef, Sauerkraut, 1000 Island Dressing, Swiss Cheese, Marbled Rye - 16

**FRENCH DIP** Shaved Prime Rib, Caramelized Onions, Gruyere, Au Jus, Nico's Roll - 20

**SHRIMP TACOS** Fried Gulf Shrimp, Pico de Gallo, Guacamole, Slaw, Corn Tortilla,  
Serrano Salsa, Queso Fresco - 15

**MAGNOLIA'S CLASSIC\*** Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 18

**MAGNOLIA'S SMOKE HOUSE\*** Serrano Cheese, Siracha Aioli, Peppered Pork Belly,  
Crispy Onions, Sautéed Jalapenos, Maggie's BBQ - 18

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

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

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

EXECUTIVE CHEF IAN DIETER [MAGNOLIASMILL.COM](http://MAGNOLIASMILL.COM) SPRING 2021

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