

APPETIZERS

FRENCH ONION SOUP *Sherry, Croustade, Gruyere* - 11

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

HOLLANDER MUSSELS *Whiffletree Farm's Chorizo, White Wine, Cherry Tomatoes, Herbs* - 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 FRIED CALAMARI *Fried Banana Peppers, Harissa Lime Aioli* - 15

SEARED WAR SHORE SCALLOPS *Autumn Succotash of Bacon, Red Pepper, Local Kale, Corn, Lima Beans, Celery Root Soubise, Beurre Blanc* - 18

CHESAPEAKE BLUE CRAB & ARTICHOKE DIP *Chives, Toasted Baguette* - 18

SALADS

ENDLESS SUMMER HARVEST 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

SHILOH BLT SALAD *Shiloh Farm's Lettuce, Bleu Cheese Crumbles, Bacon Lardons, Cucumbers, Onions, Tomatoes, Smoky Bleu Cheese Dressing* - 11

SPICED PEAR & LOCKSLEY BLUE *Local Greens, Candied Pecan, Cider Vinaigrette* - 11

ROASTED BEET & CHIVE *Locksley Fromage Blanc, Enoki, Daikon Radish, Pickled Red Onion, Candied Pecans, Local Honey Balsamic Vinaigrette* - 12

ANCIENT GRAINS SALAD *Farro, Quinoa, Cucumbers, Pickled Onions, Arugula, Pomegranate, Spiced Pistachios, Grapes, Feta Cheese, Mustard Vinaigrette* - 16

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* - 21

~ADD A PROTEIN~

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

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

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.

EXECUTIVE CHEF IAN DIETER MAGNOLIASMILL.COM BRUNCH AUTUMN 2021
FOR EVENTS AT OUR PLACE OR YOURS, CONTACT EVENTS@MAGNOLIASMILL.COM



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*

SANDWICHES

Served with Hand Cut French Fries or Sweet Potato Fries

- OYSTER PO BOY** *Crispy Goose Point Oysters, Pickled Cabbage, Sliced Tomato, Red Onion, Spicy Tomato Jam, Remoulade, House Made Roll - 16*
- CRAB CAKE BLT** *Jumbo Lump Crab Cake, Crab Louie, Bibb Lettuce, Heirloom Tomato, Molé Rubbed Bacon, Toasted Brioche - 24*
- HERB POACHED TUNA MELT** *Toasted Sourdough, Tomato, Tillamook Cheddar - 15*
- REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, Marbled Rye - 16*
- FRENCH DIP** *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus, Toasted House Made Roll - 20*
- MAGNOLIA'S CLASSIC*** *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 18*
- MAGNOLIA'S SMOKE HOUSE*** *Serrano Cheese, Sriracha Aioli, Molé Rubbed Bacon, Crispy Onions, Sautéed Jalapenos, Maggie's BBQ - 18*
- FREE RANGE BISON*** *Molé Rubbed Bacon, 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~

ENTRÉES

- SEARED SALMON** *Gnocchi, Pesto Cream, Asparagus, Heirloom Carrots, Tomato Concasse - 20*
- GULF SHRIMP & CHEDDAR CHEESE GRITS** *Byrd's Mill Heirloom Grits, House Cured Tasso Ham, Bacon, Creole Gravy - 20*
- SCALLOPS & SHRIMP** *War Shore Scallops, Gulf Shrimp, Sunchoke Soubise, Butternut Squash Risotto, Spinach, Autumn Succotash with Bacon, Beurre Blanc - 27*
- FISH & CHIPS** *Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries - 16*
- HICKORY GRILLED MEATLOAF** *Buttermilk Whipped Potatoes, Haricot Verts, Local Mushroom Bordelaise - 17*
- BUTTERNUT SQUASH RAVIOLI** *Red Kale, Caramelized Apples, Five Spiced Pepitas, Butternut Cream, Cranberries - 16*