

GLUTEN FREE LUNCH MENU

THESE ITEMS ARE PRODUCED IN AN ENVIRONMENT CONTAINING GLUTEN AND ARE NOT INTENDED FOR THOSE WITH SEVERE GLUTEN ALLERGIES. WE DO NOT HAVE A DEDICATED FRYER; FRIED ITEMS MAY CONTAIN TRACES OF GLUTEN

STARTERS

BUTTERNUT SQUASH BISQUE *Spiced Pepitas & Chive Oil*

CHEESE & CHARCUTERIE BOARD *Local Honey, Ground Mustard, Berries, Toasted and Spiced Nuts, Giardiniera - 22*

PRIME BEEF CARPACCIO *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Lemon Zest, Shaved Red Onion, Baby Arugula, Quail Egg - 17*

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

HOLLANDER MUSSELS *Thai Green Curry or Chorizo, Herbs, Tomato Confit, White Wine, Gluten Free Focaccia Bread - 17*

FRIED GREEN TOMATOES *Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Pistachio Butter, Pork Belly, Sriracha Aioli - 12, Add Blackened Shrimp - 5*

CRISPY TEMPURA CALAMARI *Fried Banana Peppers, Harissa Lime Aioli - 15*

CRAB & ARTICHOKE DIP *Gluten Free Chips - 18*

SALADS

ENDLESS SUMMER HARVEST GREENS *Enoki Mushrooms, Red Onion, Daikon Radish Sprouts, Tomatoes, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette - 11*

CAESAR *Farmesan, White Anchovies, Deviled Egg, Baby Heirloom Tomatoes - 10*

PICKLED BEETS *Local Greens, Locksley Fromage Blanc, Enoki Mushrooms, Daikon Radish, Pickled Red Onions, Candied Pecans, Local Honey Balsamic Vinaigrette - 12*

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

HONEYCRISP APPLE & BRIE *Local Greens, Arugula, Candied Pecans, Shaved Red Onions, Apple Cider Vinaigrette - 13*

HICKORY GRILLED STEAK CAESAR* *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Bleu Cheese Crumbles, Caesar Dressing - 26*

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

Chicken - 7, Shrimp - 12, Salmon - 15, Bavette Steak - 15*

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, Lamb Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil - 18*

KENNETT SQUARE *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette - 17*

MARGHERITA *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt - 17*

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.

Sandwiches

Served with Hand Cut French Fries on a Gluten Free Bun

BLACKENED CHICKEN *Mole Rubbed Bacon, Pepperjack, Tomato, Coleslaw, Chipotle Aioli - 16*

OYSTER PO BOY *Crispy Goose Point Oysters, Pickled Cabbage, Sliced Tomato, Red Onion, Spicy Tomato Jam, Remoulade - 17*

MAGGIE'S TUNA MELT *Tillamook Cheddar, Tomato - 16*

REUBEN *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese - 17*

FRENCH DIP *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus - 21*

Hickory Grilled Burgers

Served on a Gluten Free Bun with Your Choice of Hand Cut French Fries or Sweet Potato Fries

MAGNOLIAS CLASSIC* *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 19*

SPRINGHOUSE BLACK & BLUE* *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon - 19*

OVOKA WAGYU SMASH BURGER* *Porcini Pork Belly, White Cheddar, Caramelized Onions, Dijonnaise, Spicy Ketchup, Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli*
Select: Double - 19, or Triple - 21 Add Farm Fresh Egg - 2

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

"BEYOND" VEGGIE BURGER *Lettuce, Misty Meadow Oyster Mushrooms, Avocado, Red Onion, Aji Amarillo Aioli - 22*

~Substitute a Grilled Chicken Breast for any Burger for No Extra Charge~

Entrées

SEARED WAR SHORE SCALLOPS & SHRIMP *White Sweet Potato Soubise, Butternut Squash Risotto, Bacon Lardon, Winter Succotash, Beurre Blanc - 33*

GULF SHRIMP & CHEDDAR CHEESE GRITS *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy - 20*

FISH & CHIPS *Icelandic Cod, Remoulade, Hand Cut Fries - 18*

PETITE FILET *Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 36*

ALMOND CRUSTED TROUT *Sweet Corn Soubise, Jumbo Lump Crab, Herb Roasted Marbled Peewee Potatoes, Haricot Verts, Heirloom Tomato Concasse, Beurre Blanc - 27*

STEAK FRITES *Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 23*

Executive Chef Ian Dieter Winter 2022

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