

## 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* - 22
- 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** *Thai Green Curry or Merguez Sausage, Herbs, Tomato Confit, White Wine* - 15
- 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
- CHESAPEAKE BLUE CRAB & ARTICHOKE DIP** *Chives, Toasted Baguette* - 18
- WAR SHORE SCALLOP** *Purple Potato Soubise, Spring Succotash with Bacon, Jumbo Lump Crab, Gaufrette, Truffle Vinaigrette* - 18
- MISTY MEADOW MUSHROOM STRUDEL** *Local Oyster Mushrooms, Bacon, Duxelles, Demi-Glace* - 16



## 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** *Shiloh Farm's Lettuce, Bleu Cheese Crumbles, Bacon Lardons, Cucumbers, Onions, Tomatoes, Smoky Bleu Cheese Dressing* - 11
- STRAWBERRY** *Local Greens, Candied Pecans, Feta Cheese, Balsamic Reduction, Rhubarb Vinaigrette* - 12
- ROASTED BEETS** *Local Greens, Locksley Fromage Blanc, Enoki, Daikon Radish, Pickled Red Onion, Candied Pecans, Local Honey Balsamic Vinaigrette* - 12
- ANCIENT GRAINS** *Farro, Quinoa, Mandarin Supremes, Cucumbers, Pickled Onions, Grapes, Watermelon Radish, Goat Cheese, Spiced Pistachios, 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
- Chicken - 7, Shrimp - 12, Salmon - 12, 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.

## HICKORY GRILLED STEAKS

**FILET MIGNON\*** *Bearnaise* 8 oz - 48

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

**NEW YORK STRIP\*** *Bordelaise* 14 oz - 48

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

**-ADD TO ANY STEAK-**

*Bearnaise, Burgundy Mushrooms, Bleu Cheese Crust or Whiskey Onions - 3  
Gulf Shrimp - 12, Crab Cake - 20*

## ENTRÉES

**VEAL SCALOPINI** *Gnocchi, Local Mushroom Truffle Cream, Asparagus, Baby Carrot, Spinach* - 32

**JUMBO LUMP CRAB CAKES** *Marble Peewee Potatoes, Asparagus, Niçoise, Remoulade* - 42

**ROASTED DUCK BREAST** *La Belle Farms Duck, Cherry Risotto, Red Cabbage, Haricot Verts,  
Huckleberry Gastrique, Duck Bordelaise* - 38

**SALMON OSCAR** *Jumbo Lump Crab Meat, Bearnaise, Truffle Fingerling Potatoes, Asparagus* - 38

**HICKORY GRILLED BULGOGI STEAK\*** *Wasabi Whipped Potatoes, Szechuan Vegetables,  
Bulgogi BBQ* - 37

**GULF SHRIMP & CHEDDAR GRITS** *Byrd's Mill Heirloom Grits, House Cured Tasso Ham,  
Bacon, Creole Gravy* - 29

**SMOKED CHICKEN FETTUCCINI** *Hickory Smoked Bacon, Local Mushrooms, Spinach, Basil,  
Sun Dried Tomatoes, Gouda Cream* - 24

**SEARED WAR SHORE SCALLOPS & SHRIMP** *Saffron Risotto, Purple Potato Soubise, Spring Succotash with Bacon,  
English Peas, Beurre Blanc* - 48

**ROASTED CHICKEN** *Half Chicken, Thigh Stuffed with Feta, Spinach & Caramelized Onions,  
Whipped Potatoes, Haricot Verts, Charred Pearl Onions, Baby Carrots, Herb Pan Jus* - 29

**MUSHROOM RAVIOLI** *Misty Meadow Mushrooms, Spinach, English Peas, Asparagus Tips, Madeira Cream,  
Toasted Hazelnuts, Herbs* - 28

## HICKORY GRILLED BURGERS

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

**SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onions, Ancho Aioli,  
Mole Rubbed Bacon* - 18

**OVOKA 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\*** *Mole Rubbed Bacon, Black Truffle Cheese, Huckleberry Honey, Onions,  
Arugula, Red Pepper Aioli* - 23

**"BEYOND" VEGGIE BURGER** *Avocado, Arugula, Tomato, Onion, Red Pepper Aioli* - 21

EXECUTIVE CHEF IAN DIETER [MAGNOLIASMILL.COM](http://MAGNOLIASMILL.COM) DINNER SPRING 2022  
FOR EVENTS AT OUR PLACE OR YOURS, CONTACT [EVENTS@MAGNOLIASMILL.COM](mailto:EVENTS@MAGNOLIASMILL.COM)