

STARTERS

- MELON GAZPACHO** *Balsamic Reduction, Herb Croutons, Chives* - 8
- FRENCH ONION SOUP** *Sherry, Croustade, Gruyere* - 11
- CHEESE & CHARCUTERIE BOARD** *Local Honey, Ground Mustard, Toasted Baguette, Toasted and Spiced Nuts, Berries, Giardiniera* - 22
- PRIME BEEF CARPACCIO** *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Shaved Red Onion, Lemon Zest, 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
- MISTY MEADOW MUSHROOM STRUDEL** *Local Oyster Mushrooms, Bacon, Duxelles, Demi-Glace* - 16
- COCONUT SHRIMP** *Sweet Corn Butter, Mango Salsa, Vietnamese Dipping Sauce* - 16

SALADS

- BURRATA** *Heirloom Tomatoes, Arugula, Pesto, Toasted Baguette, Balsamic Pearls* - 17
- 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
- BABY WEDGE** *Cherry Tomatoes, Red Onion, Baker's Farm Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Bleu Cheese Dressing* - 11
- MIXED BERRY** *Local Greens, Blackberries, Blueberries, Strawberries, Candied Pecans, Feta Cheese, Raspberry Vinaigrette* - 13
- PICKLED BEETS** *Local Greens, Locksley Fromage Blanc, Enoki, Daikon Radish, Pickled Red Onion, Candied Pecans, Local Honey Balsamic Vinaigrette* - 12
- ANCIENT GRAINS** *Farro, Quinoa, Arugula, 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* - 26
- 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* - 15, *Bavette Steak** - 15

BRICK OVEN PIZZAS

- FROMAGE BLANC** *Garlic, Truffle Oil, Mozzarella, Gruyere, Grana Padano, Spinach, Locksley Farmstead Cheese, 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 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 & Bordelaise*

-ADD TO ANY STEAK-

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

ENTRÉES

VEAL SCALLOPINI *Gnocchi, Local Mushroom Truffle Cream, Asparagus, Baby Carrot, Spinach* - 33

JUMBO LUMP CRAB CAKES *Old Bay Fingerling Potatoes, Haricot Verts, Niçoise, Remoulade* - 42

ROASTED DUCK BREAST *Hudson Valley Duck, Raspberry Risotto, Parsnip Soubise, Baby Carrots, Haricot Verts,
Huckleberry Gastrique, Duck Bordelaise* - 38

SALMON OSCAR *Jumbo Lump Crab Meat, Bearnaise, Herb Roasted Peewee 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, Sweet Corn, Haricot Verts,
Niçoise, Beurre Blanc* - 49

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

BAKER'S FARM PORK PORTERHOUSE *Byrd's Mill Heirloom Grits, Crispy Bacon Brussel Sprouts, Pearl Onions,
Blackberry Port Jus* - 34

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

BOUILLABAISSE *Mussels, Gulf Shrimp, Octopus, Scallop, Salmon, Saffron Tomato Broth, Garlic Croustade* - 42

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 Summer 2022

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