

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
- LOCAL DEVILED EGGS TRIO** Blackened Shrimp, Salami Antipasto, Spicy Maple Bacon - 8
- MARSHALL COVE MUSSELS** Pancetta, Basil, Cherry Tomatoes, White Wine, Fumé, Garlic Croustade - 14
- BURRATA** Heirloom Tomatoes, Local Arugula, Garlic Croustade, Balsamic Reduction - 16
- 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, Mint Locksley Farm Cheese, Shaved Fennel, Pickled Onions, Spiced Pistachios, Sherry Beet Vinaigrette - 12
- ENDLESS SUMMER 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
- 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
- ### 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, Asparagus, Heirloom Carrots, Tomato Concasse - 20
- SCALLOPS & SHRIMP** Warshore Scallops, Gulf Shrimp, Celery Root Soubise, Mushroom Truffle Risotto, Asparagus Tips, Local Spinach, Spring Succotash, 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, Winter 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
- PETTITE FILET** Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 24
- STEAK FRITES** Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 20

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, Red Onion - 16

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

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

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, Thousand 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

Hickory Grilled Burgers

Served with Hand Cut French Fries on a House Made Roll

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

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

WAGYU SMASH BURGER* House Cured Porcini Pork Belly, White Cheddar, Caramelized Onions,
House Made Dill Pickles, Dijonnaise, Spicy Ketchup,
Truffle Parmesan Fries served with Malt Vinegar Aioli

Select: Single - 16, Double - 18, or Triple - 20. Add Farm Fresh Egg - 2

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 SPRING 2021

FOR AN EVENT AT OUR PLACE OR YOURS, PLEASE CONTACT EVENTS@MAGNOLIASMILL.COM

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.