

## Appetizers



**FRENCH ONION SOUP** Sherry, Croustade, Gruyere ~10

**CHEESE & CHARCUTERIE BOARD** Local Honey, House Made Jam, Ground Mustard, Toasted Baguette, Dried Fruits, Toasted and Spiced Nuts, Berries, Giardiniera ~18

**LOCAL DEVEILED EGGS TRIO** Blackened Shrimp, Salami Antipasto, Spicy Maple Bacon ~8

**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 ~14

**LACQUERED SALMON** Soy Glaze, Pickled Ginger, Szechwan Vegetables ~13

**BENTO BOX** Crab Rangoon, Firecracker Shrimp, Thai Grilled Pork Skewer, Wakame Slaw, Sweet & Sour ~13

**SEARED SCALLOPS** Winter Succotash of Bacon, Onion, Red Kale, Lima Beans & Sweet Corn, Parsnip Soubise, Beurre Blanc ~14

**CHESAPEAKE BLUE CRAB & ARTICHOKE DIP** Toasted Pitas~13

**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 Blend, Locksley Farm Cheese, Shaved Fennel, Pickled Onions, Spiced Pistachios, Fresh Thyme Vinaigrette ~12

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

**CAESAR** Baby Heirloom Tomatoes, Parmesan, White Anchovies, Deviled Egg, Focaccia Croutons ~9

*~Add to any Salad~*

*Chicken ~ 7, Salmon or Shrimp ~ 9, Bavette Steak ~ 12*

## Brunch

**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

**WESTERN OMELET** Ham, Peppers, Onions, Cheddar, Herb Roasted Breakfast Potatoes and Local Bacon ~18

## 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

\*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.

## Entrées

- HICKORY GRILLED STEAK CAESAR** Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Bleu Cheese Crumbles ~20
- 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, Hericot Vert, Heirloom Carrots ~20
- SCALLOPS & SHRIMP** Warshore Scallops, Gulf Shrimp, Butternut Risotto, Parsnip Soubise, Winter Succotash, Spinach, Beurre Blanc ~22
- 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, Sautéed Green Beans, Local Mushroom Bordelaise ~17
- SOUTHERN FRIED CHICKEN** Virginia Chicken Double Dipped and Perfectly Crispy, Gouda Mac & Cheese, Winter Succotash, *with Pepper Gravy or Mambo Sauce* ~16
- BUTTERNUT SQUASH RAVIOLI** Fresh Pasta, Roasted Garlic, Mascarpone Cream, Red Kale, Cranberries, Spiced Pepitas ~16
- PETITE FILET** Potato Gratin, Haricot Vert, Bearnaise, Bordelaise ~22
- STEAK FRITES** Grilled Bavette, Poutine Fries, Arugula, Bearnaise ~19

## 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
- CRAB CAKE BLT** Jumbo Lump Crab, Local Applewood Bacon, Lettuce, Fried Green Tomato, Green Garlic Aioli, Pimento Cheese, House Made Roll ~20
- HERB POACHED TUNA MELT** Toasted Sourdough, Swiss Cheese ~15
- SPICY CHICKEN BREAST** Peppered Pork Belly, Muenster, House Pickles, Buttermilk Dill Aioli, House Made Roll ~15
- MOJO PORK** Molé Rubbed Smoked Pork, Shaved Salami, Muenster, Mojo Sauce, Caramelized Onions, House Pickles, House Made Baguette ~15
- REUBEN** Corned Beef, Sauerkraut, 1000 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 ~17
- MAGNOLIA'S SERRANO\*** House Made Green Chile Queso, Molé Bacon, Avocado, Tomato, Lime Crema, Crispy Onions ~18
- WAGYU SMASH BURGER\*** Porcini Pork Belly, White Cheddar, Caramelized Onions, Dijonnaise, Spicy Ketchup, House Dill Pickles, Truffle Parmesan Fries & 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 WINTER 2020

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