

## 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



**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* - 6

**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, Cucumbers, Pickled Onions, Arugula, Pomegranate, Spiced Pistachios, Grapes,  
Watermelon Radish, Feta Cheese, Mustard Vinaigrette* - 16

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

## HICKORY GRILLED BURGERS

*Served with Hand Cut French Fries or Sweet Potato Fries on a House Made Roll*

**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

~SUBSTITUTE A GRILLED CHICKEN BREAST FOR NO EXTRA CHARGE~

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

## SANDWICHES

*Served with Hand Cut French Fries or Sweet Potato Fries*

- CRISPY CHICKEN** *Mole Rubbed Bacon, Chipotle Aioli, Pickles, House Made Coleslaw, Pepper Jack Cheese, House Made Roll - 15*
- OYSTER PO BOY** *Crispy Goose Point Oysters, Pickled Cabbage, Sliced Tomato, Red Onion, Spicy Tomato Jam, Remoulade, House Made Roll - 16*
- CRAB CAKE BLT** *Jumbo Lump Crab Cake, Crab Louie, Bibb Lettuce, Heirloom Tomato, Mole Rubbed Bacon, Toasted Brioche - 24*
- MAGGIE'S TUNA MELT** *Toasted Sourdough, Tomato, Tillamook Cheddar - 15*
- REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, Marbled Rye - 16*
- FRENCH DIP** *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus, Toasted House Made Roll - 20*
- BIRRIA STEAK TACOS** *Beef Braising Jus, Pickled Red Onion, Corn Tortilla, Queso Fresco, Fried Plantains - 17*

## 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*

## ENTRÉES

- 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*
- SEARED SALMON** *Gnocchi, Pesto Cream, Asparagus, Heirloom Carrots, Tomato Concasse - 20*
- SCALLOPS & SHRIMP** *Saffron Risotto, Purple Potato Soubise, Spring Succotash with Bacon, English Peas, Beurre Blanc - 33*
- GULF SHRIMP & CHEDDAR CHEESE GRITS** *Byrd's Mill Heirloom Grits, House Cured Tasso Ham, 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*
- PETITE FILET** *Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 24*
- MUSHROOM RAVIOLI** *Misty Meadow Mushrooms, Spinach, English Peas, Asparagus Tips, Madeira Cream, Toasted Hazelnuts, Herbs - 16*
- STEAK FRITES** *Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 20*

\*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.