

GLUTEN FREE DINNER MENU

THESE ITEMS ARE PRODUCED IN AN ENVIRONMENT CONTAINING GLUTEN AND ARE NOT INTENDED FOR THOSE WITH SEVERE GLUTEN ALLERGIES

STARTERS

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| LINE CAUGHT TUNA POKE <i>Cucumber, Avocado, Brown Rice, Sesame Vinaigrette, Local Lettuce</i> | 12 |
| LOCAL DEVILED EGGS <i>Spicy Chilled Shrimp & Shaved Antipasto Salad</i> | 8 |
| HICKORY GRILLED PRIME BEEF SKEWERS <i>Blackberry Bourbon Barbecue, Peppered Potato Salad</i> | 10 |
| FRIED GREEN TOMATOES <i>Brewers Malt Crust, Crumbled Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli</i> | 12 |
| FLASH FRIED MAINE CALAMARI <i>Fried Banana Peppers, Harissa Lime Aioli</i> | 12 |
| LOCAL GREENS <i>Cucumber, Tomato, Shaved Pecorino, Cabernet Vinaigrette</i> | 7 |
| SHILOH WEDGE <i>Heirloom Lettuce, Bacon Lardon, Cucumber, Grape Tomatoes, Smokey Blue Cheese Dressing</i> | 9 |
| ROASTED BEET CARPACCIO <i>Spring Greens, Georges Mill Chèvre, Pistachios, Pickled Onions, Cabernet Vinaigrette</i> | 10 |

INDIVIDUAL BRICK OVEN PIZZA

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| ROASTED MUSHROOM & BACON PIZZA <i>Local Mushrooms, Gruyere Cheese, House Smoked Bacon</i> | 17 |
| TOMATO MARGHERITA <i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i> | 17 |
| THE WORKS PIZZA <i>House Made Sausage, Applegate Farm's Pepperoni, Bacon, Local Mushrooms, Olives, Roasted Peppers, Shaved Onions, Mozzarella Cheese</i> | 17 |

LOCAL HICKORY GRILLED BURGERS

SERVED WITH HAND CUT FRIES OR PEPPERED POTATO SALAD

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| SPRING HOUSE FARMS* <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup</i> | 15 |
| SPRING HOUSE FARMS SERRANO BURGER* <i>House Made Green Chile Cheese, Avocado, Tomato, Barbecued Bacon, Crispy Onions, Cilantro Black Bean Crème Fraiche</i> | 17 |
| FRESH GROUND VIRGINIA BISON* <i>Blackberry Bourbon Barbecue, House Made Pepper Bacon, Truffle Tremor Goat Cheese, Shaved Onions, Arugula</i> | 22 |

**Substitute any Burger for a Grilled Chicken Breast*

MAGNOLIAS' SPECIALTIES

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| PEPPER SEARED VIRGINIA SCALLOPS* <i>Tomato Creamed Corn & Hominy, French Beans, Bacon, Local Cabbage Chow Chow</i> | 34 |
| PAN ROASTED BRONZINI <i>Local Petite Vegetables, Baby Heirloom Potatoes, Dill Beurre Blanc</i> | 28 |
| LOCAL SMOKED CHICKEN FETTUCCINI <i>House Made Bacon, Local Mushrooms, Spinach, Basil, Roasted Tomatoes, Shaved Gouda</i> | 22 |
| HICKORY GRILLED PRIME STEAK CAESAR* <i>Hand Cut Fries, Tomatoes, Blue Cheese, Crispy Onions</i> | 17 |
| BLACKENED SHRIMP COBB SALAD** <i>Romaine, Avocado, Chopped Egg, Red Onion, Blue Cheese, Tomatoes, Bacon, Corn Relish, Black Beans, Smokey Tomato Ranch</i> | 20 |

THE STEAKS

SMOKED GAUCHO RIBEYE* 35
14 oz. *Argentinian Rub, Housemade Chimichurri*

FILET MIGNON* 38
10 oz.

PRIME AGED NEW YORK STRIP* 42
16 oz.

Served with Whipped Potatoes, Asparagus & Bordelaise

Add Burgundy Mushrooms or Whiskey Onions 3

Add Shrimp 8 or Seared Scallops 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.