

## GLUTEN FREE LUNCH MENU

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

### STARTERS

LINE CAUGHT TUNA POKE <i>Cucumber, Avocado, Brown Rice, Sesame Vinaigrette, Local Lettuce</i>	12
LOCAL DEVILED EGGS <i>Shaved Antipasto Salad</i>	8
HICKORY GRILLED BEEF PRIME BEEF SKEWERS <i>Local Blackberry Bourbon BBQ, Pepper 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
CAJUN SHRIMP & CRAWFISH DIP <i>Andouille Sausage, Sweet Corn, Pimiento Cheese, Pepper Relish</i>	13
FLASH FRIED MAINE CALAMARI <i>Fried Banana Peppers, Harissa Aioli</i>	12

### SALADS

HICKORY GRILLED STEAK CAESAR* <i>Fresh Cut Fries, Tomatoes, Blue Cheese, Crispy Onions</i>	18
BLACKENED SHRIMP COBB* <i>Romaine, Avocado, Chopped Egg, Red Onions, Blue Cheese, Tomatoes, Bacon, Corn Relish, Black Beans, Smokey Tomato Ranch</i>	20
ROASTED BEET CARPACCIO <i>Spring Greens, Chèvre, Pistachios, Pickled Onions, Cabernet Vinaigrette</i>	10
HEIRLOOM TOMATO <i>Cucumbers, Fresh Herbs, Pickled Onions, Roasted Cauliflower, Cabernet Vinaigrette</i>	10
ADD GRILLED CHICKEN 6 SHRIMP 8 STEAK OR SALMON 10	

### INDIVIDUAL BRICK OVEN PIZZA

LOCAL MUSHROOM & BACON <i>Mushrooms, Gruyere, Arugula, House Smoked Bacon, Truffle Vinaigrette</i>	16
TOMATO MARGHERITA <i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i>	16
THE WORKS <i>House Made Sausage, Nitrate Free Pepperoni, Bacon, Local Mushrooms, Olives, Roasted Peppers, Shaved Onions, Aged Mozzarella Cheese</i>	17

### LOCAL HICKORY GRILLED BURGERS

SERVED WITH HAND CUT FRIES OR PEPPERED POTATO SALAD

BEYOND BURGER <i>Baby Arugula, Roasted Peppers, Onions, Smoked Tomatoes, Pesto Lemon Aioli</i>	18
SPRING HOUSE FARM CLASSIC* <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup, Fresh Cut Fries</i>	15
SMOKED SERRANO BURGER* <i>House Made Green Chile Cheese, Barbecued Bacon, Avocado, Tomato, Cilantro Black Bean Crème Fraiche</i>	17
SHENANDOAH VALLEY BISON* <i>Blackberry BBQ, Cabernet Red Onions, Truffle Tremor Goat Cheese, Peppered House Cured Bacon, Dijonnaise</i>	22

### MAGNOLIAS' SPECIALTIES

STEAK FRITES* <i>Grilled Angus Steak, Peppered Arugula, Fresh Cut Fries, Hotel Butter, Au Jus</i>	18
SHRIMP & GRITS <i>Pan Seared Shrimp, Andouille Sausage Creole, Bacon, White Corn Cheddar Grits</i>	17
LOCAL SMOKED CHICKEN FETTUCINI <i>House Made Bacon, Local Mushrooms, Spinach, Basil, Roasted Tomatoes, Shaved Gouda</i>	15

\*We use gluten free soy sauce in our marinade

We love our local farmers and producers. Please help us support:  
Sweet Fern Farm Farm, Lovettsville; Shiloh Farms, Purcellville; Walters Farm, Purcellville;  
Tranco Farm, Berryville; Yohanan Farm, Purcellville; Leidy's, Harleysville, PA;  
War Shore Oyster Company, Vienna

\*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

Executive Chef Erik Foxx-Nettlin    [MagnoliasMill.com](http://MagnoliasMill.com)    Summer 2018

For an event at our place or yours, please contact [events@MagnoliasMill.com](mailto:events@MagnoliasMill.com)