

## 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 ~ 15
- LOCAL DEVILED 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, Asian Slaw - 13
- BENTO BOX** Crab Rangoon, Shrimp Firecrackers, Thai Grilled Pork Skewer, Wakame Slaw - 13
- SEARED SCALLOPS** Fall Succotash with 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 Green Blend, Locksley Farm Cheese, Shaved Fennel, Pickled Onions, Spiced Pistachios, Fresh Thyme Vinaigrette - 12
- ENDLESS SUMMER GREENS** Cucumbers, Sweet Carrots, Tomatoes, Shaved Pecorino, Cabernet Vinaigrette - 11
- CAESAR** Parmesan, White Anchovies, Deviled Egg, Focaccia Croutons – 9

~Add to any Salad~

*Chicken - 7, Salmon or Shrimp - 9, Bavette Steak – 12*

## Entrées

- GULF SHRIMP & PIMIENTO CHEESE GRITS** Byrd’s Mill Cheese Grits, Trinity, Local Pork belly, Creole Butter Sauce, Pimiento Cheese - 20
- 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, Fall Succotash, and *Pepper Gravy or Mambo Sauce* - 16
- FISH & CHIPS** Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries - 16
- BUTTERNUT SQUASH RAVIOLI** House Made Fresh Pasta, Roasted Garlic, Mascarpone Cream, Red Kale, Cranberries, Spiced Pepitas - 16

## Simply Grilled

~Please choose one from each column: Protein, Sauce & Side~

Chicken Breast 14	Herb Beurre Blanc	Green Beans
Smoked Pork Loin 14	Pesto	Cous Cous
Grilled Calamari 14	Pineapple BBQ	Mac & Cheese
Salmon Filet 15	Soy Glaze	Petit Greens
Seasonal Vegetables 15	Green Tomato Vinaigrette	Petit Caesar
Gulf Shrimp 16	Remoulade	Asparagus
Virginia Scallops 22	Olive Tapenade	Spinach
Crab Cake 20	Bordelaise	Wasabi Mashed Potatoes
Ribeye, 8oz 20	Maggie’s BBQ	Pimiento Cheese Grits
Petit Filet Mignon, 5oz 22	Korean Style Bulgogi	Saffron Risotto

## Entrée Salads

**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

## Sandwiches

**HERB POACHED TUNA MELT** Toasted Sourdough, Gruyere & Cheddar - 15

**MOJO PORK** Molé Rubbed Smoked Pork, Shaved Salami, Muenster, Mojo Sauce, House Made Baguette - 15

**REUBEN** Corned Beef, House Sauerkraut, House 1000 Island Dressing, Gruyere Cheese - 16

**FRENCH DIP** Shaved Prime Rib, Caramelized Onions, Gruyere Cheese, Au Jus, Nico's Roll - 20

**JUMBO LUMP CRAB CAKE** House Made Roll, Local Lettuce, Pickled Green Tomato, Remoulade, Shaved Onion - 20

**SHRIMP TACOS** Fried Gulf Shrimp, Pico de Gallo, Guacamole, Slaw, Corn Tortilla, Serrano Salsa con Queso Fresco - 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, 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

## Hickory Grilled Burgers

**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\*** Crispy Local Bacon, Coopers Cheese, Grilled Onions, Garlicky Pickles, Spicy Ketchup, Truffle Parmesan Fries, Malt Vinegar Aioli  
Select: Single - 16, Double - 18, or Triple - 20. Add Farm Fresh Egg ~ 2

**VIRGINIA BISON\*** Black Truffle Cheese, Local Huckleberry Honey, Mole Rubbed Pork Belly, 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~*



\*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.