

## 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* - 18
- PRIME BEEF CARPACCIO** *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Shaved Red Onion, Lemon, Local Arugula, Quail Egg* - 17
- LOCAL DEVILED EGGS** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon* - 8
- HOLLANDER MUSSELS** *Whiffletree Farm's Chorizo, White Wine, Cherry Tomatoes, Herbs* - 14
- FRIED GREEN TOMATOES** *Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Sriracha Aioli, Pork Belly, Pistachio Butter* - 12, *Add Blackened Shrimp* - 5
- CRISPY TEMPURA FRIED CALAMARI** *Fried Banana Peppers, Harissa Lime Aioli* - 15
- SEARED WAR SHORE SCALLOPS** *Autumn Succotash of Bacon, Red Pepper, Local Kale, Corn, Fava Beans, Sunchoke Soubise, Beurre Blanc* - 18
- CHESAPEAKE BLUE CRAB & ARTICHOKE DIP** *Chives, Toasted Baguette* - 18



## 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 SALAD** *Shiloh Farm's Lettuce, Bleu Cheese Crumbles, Bacon Lardons, Cucumbers, Onions, Tomatoes, Smoky Bleu Cheese Dressing* - 11
- SPICED PEAR & LOCKSLEY BLUE** *Local Greens, Candied Pecan, Pickled Red Onion, Bacon, Cider Vinaigrette* - 11
- ROASTED BEET & CHIVE** *Locksley Fromage Blanc, Enoki, Daikon Radish, Pickled Red Onion, Candied Pecans, Local Honey Balsamic Vinaigrette* - 12
- ANCIENT GRAINS SALAD** *Farro, Quinoa, Cucumbers, Pickled Onions, Arugula, Pomegranate, Spiced Pistachios, Grapes, Feta Cheese, Mustard Vinaigrette* - 16
- 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

~ADD A PROTEIN~

*Chicken* - 7, *Shrimp* - 9, *Salmon* - 10, *Bavette Steak\** - 12

## 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

\*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.

## HICKORY GRILLED STEAKS

**FILET MIGNON\*** *Bearnaise*, 8 oz - 48

**GAUCHO RUBBED RIB-EYE\*** *Chimichurri*, 16 oz - 48

**NEW YORK STRIP\*** *Bordelaise* 14 oz - 48

*Served with Whipped Potatoes or Potato Gratin,  
Sautéed Asparagus and Bordelaise*

~ADD ON TO ANY STEAK~

*Bearnaise, Burgundy Mushrooms, Blue Cheese Crust or Whiskey Onions - 3  
Shrimp - 10, Crab Cake - 20*

## Entrées

**MARYLAND JUMBO LUMP CRAB CAKES** *Old Bay French Fries, Broccolini* - 38

**ROASTED DUCK BREAST** *La Belle Farms Duck, Cherry Risotto, Red Cabbage, Haricot Vert,  
Huckleberry Gastrique, Duck Bordelaise* - 38

**OSSO BUCCO** *Braised Veal Shank, Saffron Risotto, Mushrooms, Root Vegetables, Veal Demi-Glace* - 39

**SALMON OSCAR** *Jumbo Lump Crab Meat, Bearnaise, Old Bay Fingerling Potatoes, Sautéed Asparagus* - 38

**HICKORY GRILLED BULGOGI STEAK\*** *Wasabi Mashed Potatoes, Szechuan Vegetables,  
Bulgogi BBQ* - 37

**GULF SHRIMP & CHEDDAR GRITS** *Byrd's Mill Heirloom Grits, House Cured Tasso Ham,  
Bacon, Creole Gravy* - 29

**SMOKED CHICKEN FETTUCCHINI** *Hickory Smoked Bacon, Local Mushrooms, Spinach, Basil,  
Sun Dried Tomatoes, Gouda Cream* - 24

**SEARED WAR SHORE SCALLOPS** *Butternut Squash Risotto, Sunchoke Soubise, Baby Spinach, Autumn Succotash,  
Bacon Lardon, Beurre Blanc* - 48

**HERB CRUSTED RACK OF LAMB** *Potato Gratin, Charred Cipollini, Baby Carrots, White Sweet Potato Soubise,  
Haricot Verts, Rosemary Lamb Jus* - 45

**BUTTERNUT SQUASH RAVIOLI** *Red Kale, Caramelized Apples, Five Spiced Pepitas, Butternut Cream,  
Cranberries* - 28

## HICKORY GRILLED BURGERS

**MAGNOLIA'S CLASSIC\*** *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup* - 18

**MAGNOLIA'S SMOKE HOUSE\*** *Serrano Cheese, Sriracha Aioli, Molé Rubbed Bacon  
Crispy Onions, Sautéed Jalapenos, Maggie's BBQ* - 18

**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\*** *Molé 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 ANY BURGER FOR NO EXTRA CHARGE~

EXECUTIVE CHEF IAN DIETER [MAGNOLIASMILL.COM](http://MAGNOLIASMILL.COM) DINNER AUTUMN 2021  
FOR EVENTS AT OUR PLACE OR YOURS, CONTACT [EVENTS@MAGNOLIASMILL.COM](mailto:EVENTS@MAGNOLIASMILL.COM)