

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
- LOCAL DEVILED EGGS** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon* - 8
- HOLLANDER MUSSELS** *Whiffletree Farm's Chorizo, White Wine, Cherry Tomatoes, Basil* - 14
- 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
- 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, Bacon Lardons, Pickled Red Onion, Candied Pecan, Cider Vinaigrette* - 11
- ROASTED BABY BEETS** *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, Feta Cheese, Mustard Vinaigrette* - 16

~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

EXECUTIVE CHEF IAN DIETER MAGNOLIASMILL.COM AUTUMN 2021

FOR AN EVENT AT OUR PLACE OR YOURS, PLEASE CONTACT EVENTS@MAGNOLIASMILL.COM

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.

Sandwiches

Served with Hand Cut French Fries or Sweet Potato Fries

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, Molé Rubbed Bacon, Toasted Brioche - 24*

HERB POACHED TUNA MELT *Toasted Sourdough, Tomato, Tillamook Cheddar - 15*

MOJO PORK *Molé Rubbed Smoked Pork, Shaved Salami, Muenster, Mojo Sauce, Caramelized Onions, House Pickles, House Made Roll - 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*

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*

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~

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 *War Shore Scallops, Gulf Shrimp, Sunchoke Soubise, Butternut Squash Risotto, Spinach, Autumn Succotash with Bacon, Beurre Blanc - 27*

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*

BUTTERNUT SQUASH RAVIOLI *Red Kale, Caramelized Apples, Five Spiced Pepitas, Butternut Cream, Cranberries - 16*

PETITE FILET *Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 24*

STEAK FRITES *Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 20*

