

## STARTERS

- BUTTERNUT SQUASH BISQUE** *Spiced Pepitas, Chive Oil* - 8
- FRENCH ONION SOUP** *Sherry, Croustade, Gruyere* - 11
- CHEESE & CHARCUTERIE BOARD** *Local Honey, Ground Mustard, Toasted Baguette, Toasted and Spiced Nuts, Berries, Giardiniera* - 22
- PRIME BEEF CARPACCIO** *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Shaved Red Onion, Lemon Zest, Local Arugula, Quail Egg* - 17
- LOCAL DEVILED EGGS** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon* - 8
- HOLLANDER MUSSELS** *Thai Green Curry or Chorizo, Herbs, Tomato Confit, White Wine* - 15
- 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
- CHESAPEAKE BLUE CRAB & ARTICHOKE DIP** *Chives, Toasted Baguette* - 18
- MISTY MEADOW MUSHROOM STRUDEL** *Local Oyster Mushrooms, Bacon, Duxelles, Demi-Glace* - 16
- CRISPY THAI SHRIMP** *Sweet Corn Butter, Mango Salsa, Vietnamese Dipping Sauce* - 16



## 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
- BABY WEDGE** *Cherry Tomatoes, Red Onion, Baker's Farm Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Blue Cheese Dressing* - 11
- SPICED PEAR & LOCKSLEY BLUE** *Local Greens, Pickled Onions, Candied Walnuts, White Balsamic Vinaigrette* - 13
- PICKLED BEETS** *Local Greens, Locksley Fromage Blanc, Enoki, Daikon Radish, Pickled Red Onion, Candied Pecans, Local Honey Balsamic Vinaigrette* - 12
- ANCIENT GRAINS** *Farro, Quinoa, Arugula, Cucumbers, Pickled Onions, Grapes, Pomegranate, Clementines, Goat Cheese, Spiced Pistachios, Mustard Vinaigrette* - 16
- HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Bleu Cheese Crumbles* - 26
- BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Bleu Cheese Crumbles, Bacon, Red Onion, Tomato, Black Bean & Corn Relish, Smoked Tomato Ranch* - 21
- Chicken - 7, Shrimp - 12, Salmon - 15, Bavette Steak\* - 15

## 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
- SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon* - 18
- OVOKA 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\*** *Mole Rubbed Bacon, Black Truffle Cheese, Huckleberry Honey, Onions, Arugula, Red Pepper Aioli* - 23
- "BEYOND" VEGGIE BURGER** *Avocado, Arugula, Tomato, Onion, Red Pepper Aioli* - 21

\*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 Garlic Whipped Potatoes or Potato Gratin,  
Asparagus & Bordelaise*

**-ADD TO ANY STEAK-**

*Bearnaise, Burgundy Mushrooms, Locksley Bleu Cheese Crust, or Whiskey Onions - 3  
Gulf Shrimp - 12, Jumbo Lump Crab Cake - 20*

## ENTRÉES

**VEAL SCALLOPINI** *Gnocchi, Misty Meadow Mushroom Truffle Cream, Asparagus, Baby Carrot, Spinach* - 33

**JUMBO LUMP CRAB CAKES** *Old Bay Fingerling Potatoes, Haricot Verts, Niçoise, Remoulade* - 42

**HUDSON VALLEY DUCK BREAST** *Cherry Risotto, Parsnip Soubise, Baby Carrots, Haricot Verts,  
Huckleberry Gastrique, Cherry Bordelaise* - 38

**SALMON OSCAR** *Jumbo Lump Crab Meat, Bearnaise, Herb Roasted Peewee Potatoes, Asparagus* - 38

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

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

**PISTACHIO CRUSTED LAMB LOIN** *Butternut Squash Soubise, Potato Gratin, Haricot Verts, Baby Carrots,  
Cippolini, Rosemary Lamb Jus* - 48

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

**SEARED WAR SHORE SCALLOPS & SHRIMP** *Purple Potato Soubise, Butternut Squash Risotto, Fall Succotash,  
Bacon Lardon, Beurre Blanc* - 49

**ROASTED CHICKEN** *Half Chicken, Thigh Stuffed with Bacon, Bechamel, Spinach & Caramelized Onions,  
Garlic Whipped Potatoes, Haricot Verts, Charred Cippolini, Baby Carrots, Herb Pan Jus* - 29

**ALMOND CRUSTED TROUT** *Sweet Corn Soubise, Jumbo Lump Crab, Haricot Verts, Spinach,  
Herb Roasted Marbled Peewee Potatoes, Beurre Blanc, Niçoise* - 42

**BAKER'S FARM PORK PORTERHOUSE** *Byrd's Mill Heirloom Grits, Sauteed Brussel Sprouts & Bacon, Cippolini,  
Blackberry Port Jus* - 34

**BUTTERNUT SQUASH RAVIOLI** *Red Kale, Roasted Squash, Dried Cranberries, Butternut Squash Cream,  
Spiced Pepitas* - 28

## BRICK OVEN PIZZAS

**FROMAGE BLANC** *Garlic, Truffle Oil, Mozzarella, Gruyere, Grana Padano, Spinach  
Locksley Farmstead Cheese, 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 Autumn 2022

For Events at our Place or Yours, Please Contact [events@magnoliasmill.com](mailto:events@magnoliasmill.com)