

STARTERS

SOUP OF THE DAY *Cup - 5 Bowl - 9*

FRENCH ONION SOUP *Sherry, Croustade, Gruyere - 13*

CHEESE & CHARCUTERIE BOARD *Local Honey, Ground Mustard,
Toasted Baguette, Toasted and Spiced Nuts, Berries, Giardiniera - 24*

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*

PORCINI PORK BELLY STEAMED BUNS *Sweet Thai Chili Aioli, Asian Slaw, Black Garlic - 15*

HOLLANDER MUSSELS *Thai Green Curry or White Wine, Garlic, Basil, Cherry Tomatoes - 16*

FRIED GREEN TOMATOES *Corn Flake Crust, Local Farmer's Cheese, Pistachio Butter, Pork Belly, Tomato Jam,
Sriracha Aioli - 13 Add Blackened Shrimp - 7*

CRISPY TEMPURA CALAMARI *Fried Banana Peppers, Harissa Lime Aioli - 16*

CRAB & ARTICHOKE DIP *Chives, Toasted Baguette - 19*

CRISPY THAI SHRIMP *Sweet Corn Butter, Mango Salsa, Vietnamese Dipping Sauce - 16*

SALADS

ENDLESS SUMMER HARVEST GREENS *Tomatoes, Red Onion, English Cucumber, Grana Padano,
Cabernet Sauvignon Vinaigrette - 11*

CAESAR *Parmesan, White Anchovies, Focaccia Croutons - 10*

BABY WEDGE *Cherry Tomatoes, Red Onion, Baker's Farm Lardon, Crumbled Blue Cheese, Zested Egg,
Smoky Blue Cheese Dressing - 11*

MIXED BERRY *Local Greens, Blackberries, Blueberries, Strawberries, Raspberries, Feta Cheese, Red Onion,
Candied Hazelnuts, Strawberry Rhubarb Vinaigrette, Balsamic Glaze - 14*

PICKLED BEETS *Local Greens, Locksley Fromage Blanc, Pickled Red Onion, Candied Pecans,
Local Honey Balsamic Vinaigrette - 13*

ANCIENT GRAINS *Farro, Quinoa, Arugula, Cucumbers, Pickled Onions, Grapes, Clementines,
Goat Cheese, Spiced Pistachios, Mustard Vinaigrette - 19*

HICKORY GRILLED STEAK CAESAR* *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes,
Bleu Cheese Crumbles - 27*

BLACKENED SHRIMP COBB *Romaine, Avocado, Chopped Egg, Bleu Cheese Crumbles, Bacon, Red Onion,
Tomato, Roasted Corn & Red Peppers, Buttermilk Ranch - 24*

Chicken - 9, Shrimp - 14, Salmon - 16, Bavette Steak - 16*

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 - 19*

SPRINGHOUSE BLACK & BLUE* *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onions, Ancho Aioli,
Mole Rubbed Bacon - 20*

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
Double - 19 or Triple - 21 Add Farm Fresh Egg - 2*

FREE RANGE BISON* *Mole Rubbed Bacon, Black Truffle Cheese, Huckleberry Honey, Onions, Arugula,
Red Pepper Aioli - 24*

"BEYOND" VEGGIE BURGER *Lettuce, Avocado, Red Onion, Aji Amarillo Aioli - 22*



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 a 20% 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* 5 oz - 43 / 8 oz - 52

BAVETTE STEAK* *Bordelaise* 12 oz - 34

GAUCHO RUBBED RIB EYE* *Chimichurri* 16 oz - 56

NEW YORK STRIP* *Bordelaise* 14 oz - 53

*Served with Garlic Whipped Potatoes or Potato Gratin,
Asparagus & Bordelaise*

-ADD TO ANY STEAK-

Burgundy Mushrooms - 5 Locksley Bleu Cheese Crust - 6 Gulf Shrimp - 14

ENTRÉES

VEAL SCALLOPINI *Gnocchi, Misty Meadow Mushroom Truffle Cream, Asparagus, Baby Carrot, Spinach* - 35

JUMBO LUMP CRAB CAKES *Roasted Corn, French Green Beans, Old Bay French Fries* - 42

HUDSON VALLEY DUCK BREAST *Raspberry Risotto, Baby Carrot, French Green Beans,
Huckleberry Gastrique, Duck Bordelaise* - 39

SALMON OSCAR *Jumbo Lump Crab Meat, Bearnaise, Herb Roasted Fingerling Potatoes, Asparagus* - 39

LAMB OSSO BUCCO *Mint & English Pea Risotto, Baby Carrots, Rosemary Lamb Jus* - 38

GULF SHRIMP & CHEDDAR GRITS *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy* - 32

SMOKED CHICKEN FETTUCCHINI *Hickory Smoked Bacon, Local Mushrooms, Spinach, Basil,
Sun Dried Tomatoes, Gouda Cream* - 25

SEARED WASHORE SCALLOPS & SHRIMP *White Sweet Potato Soubise, Mushroom Risotto,
Spring Succotash, Beurre Blanc* - 49

ROASTED CHICKEN *Half Chicken, Thigh Stuffed with Bacon, Bechamel, Spinach & Caramelized Onions,
Garlic Whipped Potatoes, French Green Beans, Baby Carrot, Herb Pan Jus* - 30

ALMOND CRUSTED TROUT *Sweet Corn Soubise, Herb Roasted Fingerling Potatoes, French Green Beans,
Heirloom Tomato Concasse, Beurre Blanc* - 31/24 **ADD CRAB** - Market Price

BEEF TENDERLOIN TIP PASTA *Madeira Cream Sauce, Spinach, Misty Meadows Mushrooms,
English Peas, House Fettuccine, Grana Padano* - 26

MUSHROOM RAVIOLI *Misty Meadow Mushrooms, Baby Spinach, English Peas,
Madeira Cream, Candied Pecans* - 30

BRICK OVEN PIZZAS

SOUTH OF TUSCANY *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions,
Pesto, Chili Flakes* - 16

LOCAL QUATTRO CARNE *Baker's Farm Canadian Ham, Milcreek Farm Lamb Sausage, Pepperoni, Crispy Bacon,
Fresh Mozzarella, Basil* - 19

KENNETT SQUARE *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette* - 16

MARGHERITA *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt* - 16

Executive Chef Ian Dieter Spring 2023

For Events at our Place or Yours, Please Contact private-events@magnoliamill.com