

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 DEVEILED 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, Pickled Ginger, Szechwan Vegetables - 13
- BENTO BOX** Crab Rangoon, Firecracker Shrimp, Thai Grilled Pork Skewer, Wakame Slaw, Sweet & Sour - 13
- SEARED SCALLOPS** Winter Succotash of 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 Greens Blend, Locksley Farm Cheese, Shaved Fennel, Pickled Onions, Spiced Pistachios, Fresh Thyme Vinaigrette - 12
- ENDLESS SUMMER GREENS** Enoki Mushrooms, Red Onion, Daikon Radish Sprouts, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette - 11
- CAESAR** Baby Heirloom Tomatoes, Parmesan, White Anchovies, Deviled Egg, Focaccia Croutons – 9

~Add to any Salad~

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

Entrées

- 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
- SEARED SALMON** Gnocchi, Pesto Cream, Hericot Vert, Heirloom Carrots – 20
- SCALLOPS & SHRIMP** Warshore Scallops, Gulf Shrimp, Butternut Risotto, Parsnip Soubise, Winter Succotash, Spinach, Beurre Blanc – 22
- GULF SHRIMP & CHEDDAR CHEESE GRITS** Byrd's Mill Heirloom Grits, Andouille Sausage, Bacon, Creole Gravy - 20
- FISH & CHIPS** Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries – 16
- 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, Winter Succotash, *with Pepper Gravy or Mambo Sauce* - 16
- BUTTERNUT SQUASH RAVIOLI** House Made Fresh Pasta, Roasted Garlic, Mascarpone Cream, Red Kale, Cranberries, Spiced Pepitas - 16
- PETTIE FILET** Potato Gratin, Hericots Vert, Bearnaise, Bordelaise – 22
- STEAK FRITES** Grilled Bavette, Poutine Fries, Arugula, Bearnaise – 19

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.

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, Red Onion - 16

LOCAL MUSHROOM & BACON Mushrooms, Gruyere, Arugula,
Hickory Smoked Bacon, Truffle Vinaigrette - 15

TOMATO MARGHERITA Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt - 15

Sandwiches

Served with Hand Cut French Fries

OYSTER PO BOY Crispy Goose Point Oysters, Pickled Cabbage, Sliced Tomato, Red Onion,
Spicy Tomato Jam, Remoulade, House Made Baguette - 16

CRAB CAKE BLT Jumbo Lump Crab, Local Applewood Bacon, Lettuce, Fried Green Tomato,
Green Garlic Aioli, Pimento Cheese, House Made Roll - 20

HERB POACHED TUNA MELT Toasted Sourdough, Swiss Cheese - 15

SPICY CHICKEN BREAST Peppered Pork Belly, Muenster, House Pickles, Buttermilk Dill Aioli,
House Made Roll - 15

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

REUBEN Corned Beef, Sauerkraut, 1000 Island Dressing, Swiss Cheese, Marbled Rye - 16

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

SHRIMP TACOS Fried Gulf Shrimp, Pico de Gallo, Guacamole, Slaw, Corn Tortilla,
Serrano Salsa, Queso Fresco - 15

Hickory Grilled Burgers

Served with Hand Cut French Fries on a House Made Roll

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* House Cured Porcini Pork Belly, White Cheddar, Caramelized Onions,
House Made Dill Pickles, Dijonnaise, Spicy Ketchup,
Truffle Parmesan Fries served with Malt Vinegar Aioli

Select: Single - 16, Double - 18, or Triple - 20. Add Farm Fresh Egg ~ 2

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



EXECUTIVE CHEF IAN DIETER MAGNOLIASMILL.COM WINTER 2020

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