

## GLUTEN FREE DINNER MENU

THESE ITEMS ARE PRODUCED IN AN ENVIRONMENT CONTAINING GLUTEN AND ARE NOT INTENDED FOR THOSE WITH SEVERE GLUTEN ALLERGIES.

\*\*\*WE DO NOT HAVE A DEDICATED FRYER; FRIED ITEMS MAY CONTAIN TRACES OF GLUTEN\*\*

### STARTERS

**BUTTERNUTSQUASH BISQUE** *Cup - 5 Bowl - 9*

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

**PRIME BEEF CARPACCIO** *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Lemon Zest,  
Shaved Red Onion, Baby Arugula, Quail Egg - 17*

**LOCAL DEVEILED EGGS TRIO** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade,  
Candied Bacon - 8*

**HOLLANDER MUSSELS** *Thai Green Curry or Chorizo, White Wine, Cherry Tomatoes  
Gluten Free Focaccia Bread - 19*

**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** *Gluten Free Chips - 21*

### Salads

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

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

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

**HONEYCRISP APPLE & BRIE** *Local Greens, Red Onions, Dried Cranberries, Candied Pecans,  
Cider Vinaigrette - 13*

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

**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 Onions, Tomato, Roasted Corn & Red Peppers, Buttermilk Ranch - 24*

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

### Hickory Grilled Burgers

Served on a Gluten Free Bun with Your Choice of Hand Cut Fries or Sweet Potato Fries

**MAGNOLIAS CLASSIC\*** *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 22*

**SPRING HOUSE FARM BLACK & BLUE\*** *Locksley Blue Cheese, Bibb Lettuce, Tomato,  
Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon - 23*

**OVOKA WAGYU SMASH BURGER\*** *Porcini Pork Belly, White Cheddar, Caramelized Onions,  
Dijonnaise, Spicy Ketchup, Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli  
Double - 22 or Triple - 24 Add Farm Fresh Egg - 2*

**FREE RANGE BISON\*** *Molé Rubbed Pork Belly, Black Truffle Cheese, Huckleberry Honey,  
Onions, Arugula, Red Pepper Aioli - 27*

**"BEYOND" VEGGIE BURGER** *Lettuce, Tomato, Avocado, Red Onion, Red Pepper Aioli - 25*

~Substitute a Grilled Chicken Breast for any Burger for No Extra Charge~

\*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* 5 oz - 43 / 8 oz - 52

**GUACHO RUBBED RIBEYE\*** *Chimichurri* 14 oz - 53

**NEW YORK STRIP\*** *Bordelaise* 14 oz - 53

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

~Add to Any Steak~

*Burgundy Mushrooms* - 5    *Locksley Farm Blue Cheese Crust* - 6

*Gulf Shrimp* - 14    *Scallops* - 20

## Entrées

**HUDSON VALLEY DUCK BREAST** *Cherry Risotto, Baby Carrot, French Beans,  
Huckleberry Gastrique, Duck Bordelaise* - 40

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

**LAMB OSSO BUCCO** *Mint Risotto, Baby Carrot, Zucchini & Squash, Rosemary Lamb Jus* - 38

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

**SMOKED CHICKEN FETTUCCHINI** *Gluten Free Pasta, Hickory Smoked Bacon, Local Mushrooms,  
Spinach, Basil, Sun Dried Tomatoes, Gouda Cream* - 27

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

**PORK PORTERHOUSE** *White Cheddar Grits, Golden Raisin & Apple Chutney, French Beans,  
Baby Carrot, Blackberry Bordelaise* - 34

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

**BEEF TENDERLOIN TIP PASTA** *Gluten Free Pasta, Madeira Cream Sauce, Cherry Tomatoes,  
Spinach, Misty Meadow Mushrooms, English Peas, Grana Padano* - 28

## Brick Oven Pizzas

**SOUTH OF TUSCANY** *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions,  
Pesto, Chili Flakes* - 19

**LOCAL QUATTRO CARNE** *Baker's Farm Canadian Ham, Lamb Sausage, Pepperoni,  
Crispy Bacon, Fresh Mozzarella, Basil* - 23

**KENNET SQUARE** *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette* - 20

**MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt* - 20



Executive Chef Ian Dieter Autumn 2023

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