

## STARTERS

- FRENCH ONION SOUP** *Sherry, Croustade, Gruyere* - 13
- OYSTERS ROCKEFELLER** *Bechamel, Spinach, Bacon Lardon, Pernod* - 18
- 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 EGG TRIO** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon* - 8
- SEARED SCALLOP** *Corn Butter, Crispy Pork Belly, Peach Chutney, Beurre Blanc, Gaufrette* - 19
- MISTY MEADOW MUSHROOM ARANCINI** *Truffle Cream* - 12
- PORCINI PORK BELLY STEAMED BUNS** *Sweet Thai Chili Aioli, Asian Slaw, Black Garlic Sauce* - 15
- HOLLANDER MUSSELS** *Thai Green Curry or Chorizo, White Wine, Cherry Tomatoes, Garlic Croustade* - 16
- FRIED GREEN TOMATOES** *Corn Flake Crust, **Pistachio Butter**, Local Farmer's Cheese, 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
- TEMPURA LOBSTER** *Corn Butter, Mango Salsa, Saffron Aioli, Spiced Local Honey* - 24

## SALADS

- ENDLESS SUMMER HARVEST GREENS** *Cherry Tomatoes, Red Onion, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette* - 11
- CAESAR** *Parmesan, White Anchovies, Focaccia Croutons* - 10
- BABY WEDGE** *Cherry Tomatoes, Red Onions, Baker's Farm Bacon Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Blue Cheese Dressing* - 11
- SPICED PEAR** *Local Greens, Locksley King Richard Blue, **Candied Walnuts**, Pickled Red Onion, Cider Vinaigrette* - 13
- PICKLED BEETS** *Local Greens, **Candied Pecans**, Crumbled Goat Cheese, Pickled Red Onions, Springhouse Honey Balsamic Vinaigrette* - 13
- ANCIENT GRAINS** *Farro, Quinoa, Arugula, **Spiced Pistachios**, Cucumbers, Pickled Red Onions, Grapes, Clementines, Goat Cheese, Mustard Vinaigrette* - 19
- HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Blue Cheese Crumbles, Caesar Dressing* - 27
- BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Blue Cheese Crumbles, Red Onions, Tomatoes, Bacon, 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\*** *Cheddar, Lettuce, Tomato, Red Onion, Pickles, Dijonnaise, Ketchup* - 19
- SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Tomato, Bibb Lettuce, Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon* - 20
- OVOKA WAGYU SMASH BURGER\*** *White Cheddar, Porcini Pork Belly, 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\*** *Black Truffle Cheese, Mole Rubbed Bacon, Huckleberry Honey, Red Onion, Arugula, Red Pepper Aioli* - 24
- "BEYOND" VEGGIE BURGER** *Lettuce, Tomato, Avocado, Red Onion, Red Pepper Aioli* - 22



## HICKORY GRILLED STEAKS

**FILET MIGNON\*** *Bearnaise* 5 oz - 43 / 8 oz - 52

**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 Crab Cake - 18 Scallops - 20 Oscar - Market Price*

## ENTRÉES

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

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

**HUDSON VALLEY DUCK BREAST** *Cherry Risotto, Seasonal Squash, Baby Carrot, Huckleberry Gastrique,  
Duck Demi-Glace* - 40

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

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

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

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

**COQ AU VIN** *Whipped Potatoes, French Beans, Baby Carrot, Charred Pearl Onions* - 36

**ALMOND CRUSTED TROUT** *Celery Root Soubise, Herb Roasted Fingerling Potatoes, French Beans,  
Misty Meadow Mushrooms, Nicoise* - 31 / 24 **ADD CRAB** - Market Price

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

**BUTTERNUT SQUASH RAVIOLI** *Roasted Butternut Squash, Spinach, Sundried Cranberries, Spiced Pepitas* - 32

**HICKORY GRILLED PORK PORTERHOUSE** *Blue Corn Grits, French Beans, Baby Carrot, Charred Pearl Onions,  
Peach Chutney, Blackberry Bordelaise* - 34

## 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, Baker's Farm Pork 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 Autumn 2024

\*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.