

Appetizers



- FRENCH ONION SOUP** Sherry, Croustade, Gruyere - 10
- CHEESE & CHARCUTERIE BOARD** Local Honey Ground Mustard, Toasted Baguette, Dried Fruits, Toasted and Spiced Nuts, Berries, Giardiniera - 18
- MARSHALL COVE MUSSELS** Pancetta, Basil, Cherry Tomatoes, White Wine, Fume, Garlic Croustade - 14
- LOCAL DEVILED 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 - 15
- BENTO BOX** Crab Rangoon, Firecracker Shrimp, Thai Grilled Pork Skewer, Wakame Slaw, Sweet & Sour - 13
- SEARED SCALLOPS** Spring Succotash of Bacon, Red Pepper, Local Kale, Corn, Lima Beans, Celery Root Soubise, Beurre Blanc - 18
- CHESAPEAKE BLUE CRAB & ARTICHOKE DIP** Toasted Pitas - 16
- 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, Sherry Beet 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 - 10
- BURRATA** Heirloom Tomatoes, Local Arugula, Garlic Croustade, Balsamic Reduction - 16
- STRAWBERRY SALAD** Local Greens, Candied Hazelnuts, Mint, Feta Cheese, Rhubarb, Local Honey Vinaigrette - 13
- ANCIENT GRAINS SALAD** Farro, Quinoa, Cucumbers, Pickled Onions, Arugula, Sundried Tomatoes, Spiced Pistachios, Grapes, Feta Cheese, Mustard Vinaigrette - 16

~Add to any Salad~

Chicken - 7, Shrimp - 9, Salmon - 10, Bavette Steak - 12

Brunch

- BAKER'S FARM SAUSAGE GRAVY & HOUSE MADE BISCUITS** Two Eggs Any Style, Fruit - 18
- CHAMBORD FRENCH TOAST** Applewood Smoked Bacon, Herb Roasted Potatoes, Chantilly Cream, Mixed Berry Syrup - 18
- CHICKEN & WAFFLES** Crispy Boneless Chicken Thigh, Belgian Waffle, Two Local Eggs, Bourbon Honey, Local Sausage Gravy - 21
- MAGGIE'S BREAKFAST** Two Local Eggs, Local Bacon & Sausage, Herb Roasted Breakfast Potatoes, Sourdough Toast - 20
- BELGIAN WAFFLES** Bourbon Maple Syrup, Chantilly Cream, Local Bacon, Herb Roasted Potatoes - 16
- BLUEBERRY BUTTERMILK PANCAKES** Local Bacon and Two Eggs, Chantilly Cream, Warm Blueberry Maple Syrup - 18
- STEAK & EGGS** Petite Filet Mignon, Sauteed Mushrooms, Two Local Eggs, Herb Roasted Breakfast Potatoes, Bordelaise, Bearnaise - 26
- MAGGIE'S BENEDICT** Poached Local Eggs, Ham, Toasted English Muffin, Herb Roasted Breakfast Potatoes, Bearnaise - 18 Substitute Crab Cake - 24
- SOUTHWEST BENEDICT** Poached Local Eggs, Canadian Bacon, Guacamole, Pico de Gallo, Bearnaise, Herb Roasted Potatoes, Fresh Fruit - 18 Substitute Crab Cake - 24
- WESTERN OMELET** Ham, Peppers, Onions, Cheddar, Local Bacon, Herb Roasted Breakfast Potatoes - 18

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



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

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

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

Entrées

HICKORY GRILLED STEAK CAESAR Romaine, Hand Cut Fries, Crispy Onions, Tomatoes,
Bleu Cheese Crumbles - 23

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, Haricot Verts, Heirloom Carrots - 20

SCALLOPS & SHRIMP Warshore Scallops, Gulf Shrimp, Celery Root Soubise, Mushroom Truffle
Risotto, Local Spinach, Spring Succotash, Beurre Blanc - 27

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, Haricot Verts,
Local Mushroom Bordelaise - 17

SOUTHERN FRIED CHICKEN Virginia Chicken Double Dipped and Perfectly Crispy,
Gouda Mac & Cheese, Spring Succotash with Bacon (*Pepper Gravy or Mambo Sauce*) - 16

MUSHROOM RAVIOLI House Made Fresh Pasta, Misty Meadows Mushrooms, Madeira Cream,
Local Spinach, Spring Peas - 16

PETITE FILET Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 24

STEAK FRITES Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 20

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 Maryland Jumbo Lump Crab Cake, Crab Louie, Bibb Lettuce, Heirloom Tomato,
Peppered Pork Belly, Toasted Brioche - 24

HERB POACHED TUNA MELT Toasted Sourdough, Swiss Cheese - 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

MAGNOLIA'S CLASSIC* Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 18

MAGNOLIA'S SMOKE HOUSE* Serrano Cheese, Siracha Aioli, Peppered Pork Belly,
Crispy Onions, Sautéed Jalapenos, Maggie's BBQ - 18

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 SPRING 2021

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