

STARTERS



BUTTERNUT SQUASH BISQUE *Spiced Pepitas, Chive Oil - 8*

FRENCH ONION SOUP *Sherry, Croustade, Gruyere - 11*

CHEESE & CHARCUTERIE BOARD *Local Honey, Ground Mustard,
Toasted Baguette, Toasted and Spiced Nuts, Berries, Giardiniera - 22*

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

HOLLANDER MUSSELS *Thai Green Curry or Chorizo, Herbs, Tomato Confit, White Wine - 15*

FRIED GREEN TOMATOES *Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Sriracha Aioli, Pork Belly,
Pistachio Butter - 12 Add Blackened Shrimp - 5*

CRISPY TEMPURA FRIED CALAMARI *Fried Banana Peppers, Harissa Lime Aioli - 15*

CHESAPEAKE BLUE CRAB & ARTICHOKE DIP *Chives, Toasted Baguette - 18*

MISTY MEADOW MUSHROOM STRUDEL *Local Oyster Mushrooms, Bacon, Duxelles, Demi-Glace - 16*

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

SALADS

ENDLESS SUMMER HARVEST GREENS *Enoki Mushrooms, Red Onion, Daikon Radish Sprouts, Tomatoes,
English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette - 11*

CAESAR *Baby Heirloom Tomatoes, Parmesan, White Anchovies, Deviled Egg, Focaccia Croutons - 10*

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

SPICED PEAR & LOCKSLEY BLUE *Local Greens, Pickled Onions, Candied Walnuts, White Balsamic Vinaigrette - 13*

PICKLED BEETS *Local Greens, Locksley Fromage Blanc, Enoki, Daikon Radish, Pickled Red Onion, Candied Pecans,
Local Honey Balsamic Vinaigrette - 12*

ANCIENT GRAINS *Farro, Quinoa, Arugula, Cucumbers, Pickled Onions, Grapes, Pomegranate, Clementines,
Goat Cheese, Spiced Pistachios, Mustard Vinaigrette - 16*

Chicken - 7, Shrimp - 12, Salmon - 15, Bavette Steak - 15*

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 - 18*

SPRINGHOUSE BLACK & BLUE* *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onions, Ancho Aioli,
Mole Rubbed Bacon - 18*

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 - 18 or Triple - 20 Add Farm Fresh Egg - 2

FREE RANGE BISON* *Mole Rubbed Bacon, Black Truffle Cheese, Huckleberry Honey, Onions, Arugula,
Red Pepper Aioli - 23*

"BEYOND" VEGGIE BURGER *Avocado, Arugula, Tomato, Onion, Red Pepper Aioli - 21*

~SUBSTITUTE A GRILLED CHICKEN BREAST 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.

SANDWICHES

Served with Hand Cut French Fries or Sweet Potato Fries

CRISPY CHICKEN *Mole Rubbed Bacon, Chipotle Aioli, Pickles, Coleslaw, Pepper Jack Cheese, House Made Roll - 15*

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

CRAB CAKE BLT *Jumbo Lump Crab Cake, Crab Louie, Bibb Lettuce, Heirloom Tomato, Mole Rubbed Bacon, Toasted Brioche - 24*

MAGGIE'S TUNA MELT *Toasted Sourdough, Tomato, Tillamook Cheddar - 15*

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

FRENCH DIP *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus, Toasted House Made Roll - 20*

BIRRIA TACOS *Queso Fresco, Pickled Red Onions, Cilantro, Au Jus - 17*
(Birria Tacos are not available on Saturdays)

BRICK OVEN PIZZAS

FROMAGE BLANC *Garlic, Truffle Oil, Mozzarella, Gruyere, Grana Padano, Spinach, Locksley Farmstead Cheese, Chili Flakes - 14*

THE WORKS *House Made Sausage, Applegate Pepperoni, Bacon, Mozzarella, Local Mushrooms, Olives, Roasted Peppers, Shaved Onions - 16*

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

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 - 26*

BLACKENED SHRIMP COBB *Romaine, Avocado, Chopped Egg, Bleu Cheese Crumbles, Bacon, Red Onion, Tomato, Black Bean & Corn Relish, Smoked Tomato Ranch - 21*

SEARED SALMON *Gnocchi, Pesto Cream, Asparagus, Heirloom Carrots, Tomato Concasse - 26*

SCALLOPS & SHRIMP *Purple Potato Soubise, Butternut Squash Risotto, Fall Succotash, Bacon Lardon, Beurre Blanc - 33*

GULF SHRIMP & CHEDDAR CHEESE GRITS *Byrd's Mill Heirloom Grits, House Cured Tasso Ham, Bacon, Creole Gravy - 20*

FISH & CHIPS *Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries - 18*

HICKORY GRILLED MEATLOAF *Garlic Whipped Potatoes, Haricot Verts, Local Mushroom Bordelaise - 17*

PETITE FILET *Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 36*

ALMOND CRUSTED TROUT *Sweet Corn Soubise, Jumbo Lump Crab, Haricot Verts, Spinach, Herb Roasted Marbled Peewee Potatoes, Beurre Blanc, Niçoise - 27*

BUTTERNUT SQUASH RAVIOLI *Red Kale, Roasted Squash, Dried Cranberries, Butternut Squash Cream, Spiced Pepitas - 16*

STEAK FRITES *Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 23*

Executive Chef Ian Dieter Autumn 2022

For Events at our Place or Yours, Please Contact events@magnoliasmill.com