

# GLUTEN FREE LUNCH 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

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

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

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

**HOLLANDER MUSSELS** *Thai Green Curry or White Wine, Garlic, Basil, Cherry Tomatoes, Gluten Free Focaccia Bread - 17*

**FRIED GREEN TOMATOES** *Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Pistachio Butter, Pork Belly, Sriracha Aioli - 13, Add Blackened Shrimp - 5*

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

**CRAB & ARTICHOKE DIP** *Gluten Free Chips - 20*

## SALADS

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

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

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

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

**MIXED BERRY** *Local Greens, Blackberries, Blueberries, Strawberries, Raspberries, Feta Cheese, Red Onion, Candied Hazelnuts, Strawberry & Rhubarb Vinaigrette, Balsamic Glaze - 14*

**HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Bleu Cheese Crumbles, Caesar Dressing - 26*

**BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Blue Cheese Crumbles, Bacon, Red Onion, Tomato, Black Bean & Corn Relish, Smoked Tomato Ranch - 24*

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

## Brick Oven Pizzas

Made with a Cauliflower Crust

**SOUTH OF TUSCANY** *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions, Pesto, Chili Flakes - 16*

**QUATTRO CARNE** *Baker's Farm Canadian Ham, Lamb Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil - 18*

**KENNETT SQUARE** *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette - 17*

**MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt - 17*

\*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.

## Sandwiches

*Served with Hand Cut French Fries on a Gluten Free Bun*

**BLACKENED CHICKEN** *Mole Rubbed Bacon, Pepperjack, Tomato, Coleslaw, Chipotle Aioli - 16*

**OYSTER PO BOY** *Crispy Goose Point Oysters, Pickled Cabbage, Sliced Tomato, Red Onion, Spicy Tomato Jam, Remoulade - 19*

**MAGGIE'S TUNA MELT** *Tillamook Cheddar, Tomato - 16*

**REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese - 17*

**FRENCH DIP** *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus - 24*

## Hickory Grilled Burgers

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

**MAGNOLIAS CLASSIC\*** *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 19*

**SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon - 19*

**OVOKA WAGYU SMASH BURGER\*** *Porcini Pork Belly, White Cheddar, Caramelized Onions, Dijonnaise, Spicy Ketchup, Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli*  
*Select: Double - 19, or Triple - 21 Add Farm Fresh Egg - 2*

**FREE RANGE BISON\*** *Mole Rubbed Pork Belly, Black Truffle Cheese, Huckleberry Honey, Onions, Arugula, Red Pepper Aioli - 24*

**"BEYOND" VEGGIE BURGER** *Lettuce, Misty Meadow Oyster Mushrooms, Avocado, Red Onion, Aji Amarillo Aioli - 22*

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

## Entrées

**SEARED WAR SHORE SCALLOPS & SHRIMP** *White Sweet Potato Soubise, Mushroom Risotto, Spring Succotash, Beurre Blanc - 34*

**GULF SHRIMP & CHEDDAR CHEESE GRITS** *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy - 24*

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

**FISH & CHIPS** *Icelandic Cod, Remoulade, Hand Cut Fries - 19*

**PETITE FILET** *Potato Gratin, Haricot Verts, Bearnaise, Bordelaise - 43*

**ALMOND CRUSTED TROUT** *Sweet Corn Soubise, Herb Roasted Fingerling Potatoes, Haricot Verts, Heirloom Tomato Concasse, Beurre Blanc - 23 ADD CRAB - Market Price*

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



Executive Chef Ian Dieter Spring 2023

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