

Appetizers



FRENCH ONION SOUP Sherry, Croustade, Gruyere - 10

FRESH TOMATO AND CANTALOPE GAZPACHO - 8

FRIED GREEN TOMATOES Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Sriracha Aioli, Pork Belly, Toasted Pistachios - 12

CRISPY TEMPURA MAINE CALAMARI Fried Banana Peppers, Harissa Lime Aioli - 14

LOCAL DEVEILED EGGS TRIO Blackened Shrimp, Salami Antipasto, Spicy Maple Bacon - 8

LACQUERED SALMON Soy Glaze, Asian Slaw - 13

BENTO BOX Crab Rangoon, Shrimp Firecrackers, Crispy Five Spice Pork Belly, Wakame Slaw - 13

SEARED SCALLOPS Corn & Summer Veggie Succotash, Lemon Chive Beurre Blanc - 14

SHILOH BLT Shiloh Farm's Lettuce, Blue Cheese, Bacon Lardons, Cucumbers, Onions, Tomatoes, Smokey Blue Cheese Dressing - 11

ROASTED BEET & CHIVE, Endless Summer Harvest Baby Green Blend, Locksley Farm Cheese, Shaved Fennel, Pickled Onions, Spiced Pistachios, Fresh Thyme Vinaigrette - 12

ENDLESS SUMMER GREENS Cucumbers, Sweet Carrots, Tomatoes, Shaved Pecorino, Cabernet Vinaigrette - 11

CAESAR Parmesan, White Anchovies, Deviled Egg, Focaccia Croutons - 9

LOCAL HEIRLOOM TOMATO & BURRATA Balsamic Pearls, Chive EVOO, Croustade, Basil, Cabernet Sauvignon Vinaigrette - 13

~Add on to any Salad~

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

Entrées

GULF SHRIMP & PIMIENTO CHEESE GRITS Byrd's Mill Cheese Grits, Trinity, Local Pork belly, Creole Butter Sauce, Pimiento Cheese - 20

HICKORY GRILLED MEATLOAF Buttermilk Whipped Potatoes, Sautéed Green Beans, Local Mushroom Bordelaise - 17

LOCAL YARD BIRD Virginia Chicken Double Dipped and Perfectly Crispy, Gouda Mac & Cheese, Succotash, and *Pepper Gravy or Mambo Sauce* - 16

FISH & CHIPS Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries - 16

GRILLED & ROASTED VEGETABLE CANNELLONI House Made Fresh Pasta, Grilled Local Vegetables, *Fresh Marinara or Garlic Oil* - 16

Simply Grilled

~Please choose one from each column: Protein, Sauce & Side~

Chicken Breast 14	Herb Beurre Blanc	Green Beans
Smoked Pork Loin 14	Pesto	Cous Cous
Grilled Calamari 14	Pineapple BBQ	Mac & Cheese
Salmon Filet 15	Soy Glaze	Petit Greens
Seasonal Vegetables 15	Green Tomato Vinaigrette	Petit Caesar
Gulf Shrimp 16	Remoulade	Asparagus
Virginia Scallops 22	Tapenade	Spinach
Crab Cake 20	Bordelaise	Wasabi Mashed Potatoes
Ribeye, 8oz 20	Maggie's BBQ	Pimiento Cheese Grits
Petit Filet Mignon, 5oz 22	Korean Style Bulgogi	Saffron Risotto

Entrée Salads

HICKORY GRILLED STEAK CAESAR Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Blue Cheese - 20

BLACKENED SHRIMP COBB Romaine, Avocado, Chopped Egg, Red Onion, Blue Cheese, Bacon, Tomato, Black Bean & Corn Relish, Smoked Tomato Ranch - 20

CHOPPED CHICKEN Pulled Chilled Chicken, Endless Summer Harvest, Greens, Fresh Vegetables, Green Onions, Toasted Almonds, Black Pepper Aioli, Green Tomato Vinaigrette - 19

Sandwiches

HERB POACHED TUNA MELT Toasted Sourdough, Gruyere & Cheddar - 15

LOCO CUBAN Smoked Pork, Shaved Salami, Smoked Chicken, House Pickles, Spicy Mustard, Muenster, Swiss, Fondue, House Roll - 15

REUBEN Corned Beef, House Sauerkraut, House 1000 Island Dressing, Gruyere Cheese - 16

FRENCH DIP Shaved Prime Rib, Caramelized Onions, Gruyere Cheese
Au Jus, Nico's Roll - 20

JUMBO LUMP CRAB CAKE House Made Roll, Local Lettuce, Pickled Green Tomato, Remoulade, Shaved Onion - 20

Brick Oven Pizzas

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, Shaved Onions - 16

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

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

SPICY SMOKED CHICKEN & BLUE CHEESE Hot Sauce, Bacon, Shaved Celery & Onion,
Crumbled Blue Cheese - 16

Hickory Grilled Burgers

MAGNOLIA'S CLASSIC* Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 17

MAGNOLIA'S SERRANO* House Made Green Chile Queso, Molé Bacon, Avocado, Tomato,
Lime Crema, Crispy Onions - 18

WAGYU SMASH BURGER* Crispy Local Bacon, Coopers Cheese, Grilled Onions,
Garlicky Pickles, Spicy Ketchup, Truffle Parmesan Fries, Malt Vinegar Aioli
Select: Single - 16, Double - 18, or Triple - 20. Add Farm Fresh Egg ~ 2

VIRGINIA BISON* Black Truffle Cheese, Spicy Blackberry Honey, Peppered Pork Belly,
Onions, Arugula - 23

"BEYOND" VEGGIE BURGER Arugula, Grilled Vegetables, Shaved Onions, Pesto,
Cabernet Sauvignon Vinaigrette - 20

~Substitute a Grilled Chicken Breast on 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.