

GLUTEN FREE DINNER MENU

THESE ITEMS ARE PRODUCED IN AN ENVIRONMENT CONTAINING GLUTEN AND ARE NOT INTENDED FOR THOSE WITH SEVERE GLUTEN ALLERGIES

STARTERS

LOCAL DEVEILED EGGS <i>Spicy Chilled Shrimp & Shaved Antipasto Salad</i>	8
SEARED PRIME BEEF & MUSHROOMS* <i>Blue Cheese, Scallions, Horsradish Cream</i>	10
FLASH FRIED MAINE CALAMARI <i>FRIED BANANA PEPPERS, HARISSA LIME AIOLI</i>	12
FRIED GREEN TOMATOES <i>Brewers Malt Crust, Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli</i>	12

SOUP & SALADS

LOCL BEEF THREE BEAN CHILI <i>Cheddar, Sour Cream, Scallions, Shiloh Honey Muffin</i>	8
LOCAL GREENS <i>Cucumber, Tomato, Shaved Pecorino, Cabernet Vinaigrette</i>	7
CAESAR <i>Parmesan, White Anchovies, Develed Egg</i>	8
HARVEST CHOPPED <i>Grilled Radicchio, Preserved Pears, Butternut Squash, Chick Peas, Onions, Toasted Pepitas, Spiced Ricotta Cheese, Cider Vinaigrette</i>	9
<i>Add Grilled Chicken ,6 Prime Steak* 10, Norwegian Salmon* 12</i>	

INDIVIDUAL BRICK OVEN PIZZA

(MADE WITH RICE FLOUR DOUGH)

ROASTED MUSHROOM & BACON PIZZA <i>Local Mushrooms, Gruyere Cheese, House Smoked Bacon</i>	17
TOMATO MARGHERITA <i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i>	17
THE WORKS PIZZA <i>House Made Sausage, Applegate Farm's Pepperoni, Bacon, Local Mushrooms Olives, Roasted Peppers, Shaved Onions, Mozzarella Cheese</i>	17

LOCAL HICKORY GRILLED BURGERS

SERVED WITH HAND CUT FRIES & HOUSE MADE PICKLES

(MADE WITH GLUTEN FREE BUN)

SPRING HOUSE FARMS* <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup, Fresh Cut Fries</i>	15
SPRING HOUSE FARMS SERRANO BURGER* <i>House Made Green Chile Cheese, Avocado, Tomato, Barbecued Bacon, Crispy Onions, Cilantro Black Bean Crème Fraiche, Fresh Cut Fries</i>	17
FRESH GROUND VIRGINIA BISON* <i>Blackberry Bourbon Barbecue, House Made Pepper Bacon, Truffle Tremor Goat Cheese, Shaved Onions, Arugula, Fresh Cut Fries</i>	22

**Substitute any Burger for a Grilled Chicken Breast*

MAGNOLIAS' SPECIALTIES

HICKORY GRILLED PRIME STEAK CAESAR* <i>Hand Cut Fries, Tomatoes, Blue Cheese</i>	17
SWORDFISH CIOPPINO* <i>Salt Clams, Shrimp, Mussels, Celery Root, Basil Bliss Potatoes, Tomato Saffron Broth, Rouille Croustade</i>	28
FIVE SPICE LOCAL PORK SHANK <i>Root Vegetables, Toasted Almond Risotto, Crispy Onions, Braising Jus</i>	26
LOCAL SMOKED CHICKEN FETTUCCINI <i>House Made Bacon, Local Mushrooms, Spinach, Basil, Roasted Tomatoes, Shaved Gouda</i>	22
SHRIMP FRA' DIAVOLO <i>Gulf Shrimp, Harissa, Marinara, Gemelli Pasta, Grana Padano</i>	25
<i>Add Prime Steak 10, Norwegian Salmon 12</i>	

THE STEAKS

SMOKED GAUCHO RIBEYE* 35

14 oz. Argentinian Rub, Housemade Chimichurri

FILET MIGNON* 38

10 oz.

PRIME AGED NEW YORK STRIP* 40

16 oz.

Served with Whipped Potatoes, Asparagus & Bordelaise

Add Burgundy Mushrooms or Whiskey Onions 3

Add Shrimp 8 or Seared Scallops 15

We love our local farmers and producers. Please help us support:

Tranco Farm, Berryville; War Shore Oyster Company, Vienna; Sweet Fern Farm, Lovettsville
Shiloh Farms, Purcellville; Walters Farm, Purcellville; Endless Summer Harvest, Purcellville; Georges Mill, Lovettsville

Consumption of raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk for food borne illness

Executive Chef Erik Foxx-Nettnin MagnoliasMill.com Fall/Winter 2018

For an event at our place or yours, please contact Events@MagnoliasMill.com

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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.