

GLUTEN FREE LUNCH MENU

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

STARTERS

SPICY SEARED TUNA <i>Chile Aioli, Celery Slaw, Tobiko Caviar</i>	12
LOCAL BEEF THREE BEAN CHILI <i>Cheddar, Sour Cream, Scallions</i>	8
LOCAL DEVEILED EGGS <i>Spicy Chilled Shrimp & Shaved Antipasto Salad</i>	8
FRIED GREEN TOMATOES <i>Brewers Malt Crust, Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli</i>	12
FLASH FRIED MAINE CALAMARI <i>Fried Banana Peppers, Harissa Lime Aioli</i>	12

SALADS

HICKORY GRILLED STEAK CAESAR* <i>Fresh Cut Fries, Tomatoes, Blue Cheese</i>	18
BLACKENED SHRIMP COBB* <i>Romaine, Avocado, Chopped Egg, Red Onions, Blue Cheese, Tomatoes, Bacon, Corn Relish, Black Beans, Smokey Tomato Ranch</i>	20
ROASTED BEET CARPACCIO <i>Spring Greens, Chèvre, Pistachios, Pickled Onions, Cabernet Vinaigrette</i>	10
HARVEST CHOPPED <i>Grilled Radicchio, Preserved Pears, Butternut Squash, Chick Peas, Shaved Onions, Toasted Pepitas, Spiced Ricotta Cheese, Cider Vinaigrette</i>	10
ADD GRILLED CHICKEN 6 SHRIMP 8 STEAK OR SALMON 10	

BRICK OVEN PIZZA

LOCAL MUSHROOM & BACON <i>Mushrooms, Gruyere, Arugula, House Smoked Bacon, Truffle Vinaigrette</i>	16
THE WORKS <i>House Made Sausage, Nitrate Free Pepperoni, Bacon, Local Mushrooms, Olives, Roasted Peppers, Shaved Onions, Aged Mozzarella Cheese</i>	17
TOMATO MARGHERITA <i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i>	15

LOCAL HICKORY GRILLED BURGERS

SERVED WITH HAND CUT FRIES OR PEPPERED POTATO SALAD

BEYOND VEGGIE BURGER <i>Baby Arugula, Roasted Peppers, Onions, Smoked Tomatoes, Pesto Lemon Aioli</i>	18
SPRING HOUSE FARM CLASSIC* <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup, Fresh Cut Fries</i>	15
SMOKED SERRANO BURGER* <i>House Made Green Chile Cheese, Barbecued Bacon, Avocado, Tomato, Cilantro Black Bean Crème Fraîche</i>	17
SHENANDOAH VALLEY BISON* <i>Blackberry BBQ, Cabernet Red Onions, Truffle Tremor Goat Cheese, Peppered House Cured Bacon, Dijonnaise</i>	22

MAGNOLIAS' SPECIALTIES

STEAK FRITES* <i>Grilled Angus Steak, Peppered Arugula, Fresh Cut Fries, Hotel Butter, Au Jus</i>	18
SHRIMP & GRITS <i>Pan Seared Shrimp, Andouille Sausage Creole, Bacon, White Corn Cheddar Grits</i>	17
LOCAL SMOKED CHICKEN FETTUCINI <i>House Made Bacon, Local Mushrooms, Spinach, Basil, Roasted Tomatoes, Shaved Gouda</i>	15
FISH TACOS <i>Hickory Grilled Swordfish, Guacamole, Pico de Gallo, Lettuce, Corn Tortillas, Cilantro-Lime Cream</i>	14

*We use gluten free soy sauce in our marinade

We love our local farmers and producers. Please help us support:
Sweet Fern Farm Farm, Lovettsville; Shiloh Farms, Purcellville; Walters Farm, Purcellville;
Tranco Farm, Berryville; Yohanan Farm, Purcellville; Leidy's, Harleysville, PA;
War Shore Oyster Company, Vienna

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

Executive Chef Erik Foxx-Nettnin MagnoliasMill.com Fall/Winter 2018
For an event at our place or yours, please contact events@MagnoliasMill.com