

GLUTEN FREE DINNER MENU

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

STARTERS

CRISPY COCONUT SHRIMP <i>Tangerine Marmalade, Grilled Pineapple</i>	12
LOCAL DEVILED EGGS <i>Spicy Chilled Shrimp & Shaved Antipasto Salad</i>	8
SEARED PRIME BEEF & MUSHROOMS* <i>Blue Cheese, Scallions, Horseradish Cream</i>	10
FLASH FRIED MAINE CALAMARI <i>Fried Bannana Peppers, Harrisa Lime Aioli</i>	12
FRIED GREEN TOMATOES <i>Brewers Malt Crust, Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli</i>	12
LOCAL GREENS <i>Cucumber, Tomato, Shaved Pecorino, Cabernet Vinaigrette</i>	7
CAESAR <i>Parmesan, White Anchovies, Deviled Egg</i>	8
HARVEST CHOPPED <i>Grilled Radicchio, Preserved Pears, Butternut Squash, Chick Peas, Onions, Toasted Pepitas, Spiced Ricotta Cheese, Cider Vinaigrette</i>	9
ROASTED BEET CARPACCIO <i>Mixed Greens, Georges Mill Chèvre, Pistachios, Pickled Onions, Cabernet Vinaigrette</i>	10

INDIVIDUAL BRICK OVEN PIZZA

(MADE WITH RICE FLOUR DOUGH)

ALSATIAN <i>Caramelized Onions, Bacon Lardon, Local Farmers Cheese Blend, Maple Salt</i>	17
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

MAGNOLIAS' SPECIALTIES

HICKORY GRILLED PRIME STEAK CAESAR* <i>Hand Cut Fries, Tomatoes, Blue Cheese</i>	17
BLACKEN SHRIMP COBB SALAD <i>Romaine, Avocado, Chopped Egg, Red Onion, Blue Cheese, Tomato, Bacon, Black Bean & Corn Relish, Smokey Tomato Ranch</i>	22
SEARED WARSHORE JUMBO SCALLOPS* <i>Roasted Pepper Creamed Corn, Asparagus, Shrimp Butter</i>	28
FIVE SPICE LOCAL PORK SHANK <i>Root Vegetables, Saffron 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
SPICY SHRIMP CAPELLINI <i>Gulf Shrimp, Garlic, Capicola, Fresh Tomatoes, Basil Butter</i>	25

THE STEAKS

PRIME BAVETTE AU POIVRE * 30 10 oz. <i>Cracked Pepper Crusted, Brandy Cream</i>
MARINATED GAUCHO RIBEYE* 35 14 oz. <i>Argentinian Rub, Housemade Chimichurri</i>
FILET MIGNON* 38 10 oz.
PRIME AGED NEW YORK STRIP* 42 16 oz.

Served with Whipped Potatoes, Asparagus & Bordelaise

Add Burgundy Mushrooms, Blue Cheese Crust or Whiskey Onions 3

Add Shrimp 8 or Seared Scallops 15*

If you require separate checks, please let your server know in advance. Parties of six or more are subject to an 18% gratuity.. *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.

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

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

