

STARTERS

CRISPY COCONUT SHRIMP <i>Spicy Tangerine Marmalade, Grilled Pineapple</i>	12
FRENCH ONION SOUP <i>Dry Sherry, Croutons, Gruyere Cheese</i>	10
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
SHANGHI STREET FOOD <i>Firecracker Shrimp, Crab Rangoon, Pork Belly Lollis, Soba Noodle Salad</i>	14

PIZZAS

ALSATIAN <i>Caramelized Onions, Bacon Lardon, Local Farmers Cheese Blend, Maple Salt</i>	14
THE WORKS <i>House Made Sausage, Applegate Pepperoni, Bacon, Local Mushrooms, Olives, Roasted Peppers, Shaved Onions, Aged Mozzarella</i>	16
LOCAL MUSHROOM & BACON <i>Mushrooms, Gruyere, Arugula, House Smoked Bacon, Truffle Vinaigrette</i>	15
TOMATO MARGHERITA <i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i>	15

SALADS

HICKORY GRILLED STEAK CAESAR* <i>Fresh Cut Fries, Tomatoes, Blue Cheese, Crispy Onions</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
HONEY LACQUERED SALMON* <i>Buckwheat Soba Noodles, Baby Bok Choy, Sprouts, Shaved Broccoli, Curry Cashews, Mushrooms, Black Garlic Vinaigrette</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
BLT <i>Heirloom Lettuce, Bacon Lardon, Cucumber, Grape Tomatoes, Smokey Blue Cheese Dressing</i>	10

ADD GRILLED CHICKEN 6, SHRIMP 8, STEAK* OR SALMON* 10

ENTRÉES

BUTTERNUT RAVIOLI <i>Brussels Sprouts, Toasted Pepitas, Ricotta, Cranberries, Arugula, Sage -Truffle Butter</i>	16
HICKORY GRILLED MEATLOAF <i>Mushroom Gravy, Garlic Whipped Potatoes, Sautéed Green Beans</i>	15
STEAK FRITES* <i>Grilled Angus Steak, Peppered Arugula, Scallion Butter, Red Wine Jus, Poutine Fries</i>	18
SHRIMP & GRITS <i>Pan Seared Shrimp, Bacon, Andouille Sausage, Creole Gravy, Smoked Tomato Cheddar Grits</i>	17
FISH & CHIPS <i>Icelandic Cod, Remoulade, Malt Vinegar, Fresh Cut Fries</i>	16

SIGNATURE SANDWICHES

SERVED WITH HAND CUT FRENCH FRIES OR SWEET POTATO FRIES

CUBANO LOCO <i>Virginia Ham, Smoked Local Pork, Stone Ground Mustard, Housemade Pickles, Swiss Cheese</i>	14
REUBEN <i>Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye</i>	14
FISH TACOS <i>Hickory Grilled Swordfish, Guacamole, Pico de Gallo, Lettuce, Corn Tortillas, Cilantro-Lime Cream</i>	14
WARM SHAVED BEEF ON WECK* <i>Red Onions, Smoked Gouda, Horseradish Cream, Caraway Roll</i>	14
TUNA MELT <i>Albacore Tuna Salad, Swiss Cheese, Grilled Sourdough</i>	13
CRISPY CHICKEN <i>Hot Honey, Coleslaw, Pickles, Harissa Aioli, Nico's Roll</i>	12

HICKORY GRILLED BURGERS

<p>SPRING HOUSE FARMS CLASSIC* 14 <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup</i></p> <p>SPRING HOUSE FARMS SERRANO* 16 <i>House Made Green Chile Queso, Molé Bacon, Avocado Salad, Tomato, Lime Crema, Crispy Onions</i></p> <p>Fresh Ground Virginia Bison * 21 <i>Black Truffle Cheese, Spicy Blackberry Honey, Mangolitsa Bacon, Onions, Arugula</i></p> <p>Beyond Burger 21 <i>Fresh Avocado, Arugula, Shaved Onion, Roastedd Pepper Vinaigrette</i></p> <p>*Substitute any Burger for a Grilled Chicken Breast</p>

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.

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