



STARTERS

CHARCUTERIE & CHEESE Selection of House Cured & Artisan Meats & Cheeses, Pickled Vegetables, Toasted Nuts, Fruit Preserves, Assorted Crackers	14
DUTCH HOLLANDER MUSSELS White Wine, Capers, Roasted Garlic; Spicy Thai Curry; or Basil Marinara	14
GRILLED BEEF & CHICKEN SHAWARMA SKEWERS* Lemon Tahini Dressing, Mint Relish	10
LOCAL DEVILED EGGS TWO WAYS Shaved Antipasto Salad, Blackened Shrimp Salad	8
FRIED GREEN TOMATOES Brewers Malt Crust, Crumbled Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli	12
CRAB & ARTICHOKE FONDUE Blue Crab, Fontina, Madeira, Toasted Flatbread	13
FIRECRACKER SHRIMP ROLLS Rice Crisp, Jalapeño, Black Garlic Plum Sauce	12
CRISPY OYSTERS Cornmeal Dusted, Remoulade, Bacon Jam	14
FLASH FRIED MAINE CALAMARI Fried Banana Peppers, Harris Lime Aioli	12
LOCAL CHICKEN POTSTICKERS Lemongrass, Cilantro, Ginger, Spicy Soy Glaze	10

SOUP & SALADS

TOMATO SMOKED GOUDA SOUP Herbed Garlic Cheese	7
LOCAL GREENS Cucumber, Tomato, Shaved Pecorino, Cabernet Vinaigrette	7
CAESAR Parmesan, White Anchovies, Sourdough Croutons	8
TWIN WEDGE Shiloh Heirloom Wedge, Baby Iceberg Wedge, Bacon Lardon, Cucumber, Grape Tomatoes, "Oregonzola" Cheese, Smokey Tomato Ranch Dressing	9
SUMMER CHOP SALAD Local Lettuce, Radish, Swiss Chard, Pickled Strawberries, Goat Cheese, Toasted Almonds, Papadum Crisp, White Balsamic Yogurt Vinaigrette	10

PIZZAS & HICKORY GRILLED BURGERS

KENNETT SQUARE Forest Mushrooms, Gruyere, Arugula, Truffle Vinaigrette Add House Smoked Bacon 2	14
HEIRLOOM TOMATO MARGHERITA Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt	14
CARNE House Bacon, Italian Sausage, Pepperoni, Salami, Capicola, Spicy Marinara, Chili Flakes	15
CLASSIC BURGER* Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup, Fresh Cut Fries	13
SMOKED SERRANO BURGER* House Made Green Chile Cheese, Barbecued Bacon, Avocado, Tomato, Crispy Onions, Cilantro Black Bean Crème Fraiche, Fresh Cut Fries	15
GRILLED SHENANDOAH VALLEY BISON BURGER* Portabello Mushroom, Smoked Blue Cheese, Rosemary Aioli, Bacon Berry Jam, Fresh Cut Fries	20

Substitute any Burger for a Grilled Marinated Chicken Breast

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

Executive Chef Erik Foxx-Nettnin MagnoliasMill.com Summer 2017
For an event at our place or yours, please contact Maria@MagnoliasMill.com

HAND CUT STEAKS

GAUCHO RIBEYE* 32
14oz. Argentinian Rub, Housemade Chimichurri

FILET MIGNON* 35
10 oz. Bordelaise

PRIME DRY AGED NEW YORK STRIP* 42
14oz. Bone In

Served with Mashed Potatoes & Asparagus

Add Burgundy Mushrooms or Whiskey Onions 3

Add Shrimp 8, Blue Crab Cake or Seared Scallops 15

ENTREES

SEARED JUMBO LUMP CRAB CAKES *Old Bay Potatoes, Local Tomato Radish Salad* 32

LOCAL PORK TWO WAYS *Beer Braised Cheeks, Stuffed Loin, Smoked Tomato Cheese Grits
Braised Local Greens* 24

PEPPER SEARED VIRGINIA SCALLOPS* *Bacon Corn Chowder, Gratin Potatoes, Rainbow Chard,
Green Tomato Relish* 32

SMOKED LOCAL CHICKEN & RAVIOLI *House Made Bacon, Local Mushrooms, Kale,
Four Cheese Sauce, Basil* 20

LACQUERED NORWEGIAN SALMON* *Wasabi Whipped Potatoes, Stir Fry Vegetables,
Soy Glaze, Pickled Ginger* 28

ROASTED BEET DUMPLINGS *Fresh Herb Pesto, Roasted Baby Beets, Asparagus Tips,
Candied Shallots, Rogue Creamery Blue, Toasted Pistachios, Tangy Orange Vinaigrette* 22

Norwegian Salmon, Shrimp, Smoked Chicken or Virginia Scallops Available on Request

ENTRÉE SALADS

HICKORY GRILLED STEAK CAESAR* *Hand Cut Fries, Tomatoes, Blue Cheese, Crispy Onions* 17

MEDITERRANEAN TUNA SALAD* *Seared Tuna, Frisee and Local Lettuce, Fresh Herbs, Radishes,
Marinated Tomatoes, Olives, Garbanzo Beans, Crisp Papadum, Lemon Mint Vinaigrette* 21

SIDES & SNACKS 5

ROASTED BEETS
BRAISED LOCAL GREENS
SMOKED TOMATO GRITS

WASABI POTATOES
SWEET POTATO FRIES
BACON BLUE CHEESE FRIES

FRIED BRUSSELS SPROUTS
OLD BAY POTATOES
GRATIN POTATOES

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

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