

GLUTEN FREE DINNER MENU

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

BRAZILIAN CHEESE BREAD 2

STARTERS

CHARCUTERIE & CHEESE <i>Chef's Selection, Pickled Vegetables, Dried Fruits, Toasted Nuts</i>	14
CAST IRON MUSSELS <i>White Wine, Capers, Roasted Garlic Spicy Thai Curry or Basil Marinara</i> <i>Add Fries & Aioli for 5</i>	16
CRISPY OYSTERS <i>Cornmeal Dusted, Remoulade, Bacon Jam</i>	14
LOCAL DEVILED EGGS TWO WAYS <i>Shaved Antipasto Salad, Blackened Shrimp Salad</i>	8
GRILLED BEEF & CHICKEN SHAWARMA SKEWERS* <i>Lemon Tahini Dressing, Mint Relish</i>	10

SOUP & SALADS

TOMATO SMOKED GOUDA SOUP <i>Herbed Garlic Cheese</i>	7
LOCAL GREENS <i>Cucumber, Tomato, Shaved Pecorino, Cabernet Vinaigrette</i>	7
CAESAR <i>Parmesan, White Anchovies</i>	8
ROASTED BEET <i>Arugula, Frisee, Pickled Onions, Goat Cheese, Pesto, Hazelnut Vinaigrette</i>	9
SUMMER CHOP SALAD <i>Local Lettuce, Radish, Swiss Chard, Pickled Strawberries, Goat Cheese,</i> <i>Toasted Almonds, Papadum Crisp, White Balsamic Yogurt Vinaigrette</i>	10

INDIVIDUAL BRICK OVEN PIZZA

(MADE WITH RICE FLOUR DOUGH)

KENNETT SQUARE <i>Forest Mushrooms, Gruyere, Arugula, Truffle Vinaigrette</i> <i>Add House Smoked Bacon for 2</i>	17
HEIRLOOM TOMATO MARGHERITA <i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i>	17
CARNE <i>Bacon, Italian Sausage, Pepperoni, Salami, Capicola, Spicy Marinara, Chili Flakes</i>	18

HICKORY GRILLED BURGERS

(MADE WITH GLUTEN FREE BUN)

CLASSIC BURGER* <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,</i> <i>Cilantro Black Bean Crème Fraiche, Fresh Cut Fries</i>	17
GRILLED SHENANDOAH VALLEY BISON BURGER* <i>Portabello Mushroom, Smoked Blue Cheese,</i> <i>Rosemary Aioli, Bacon Berry Jam, Fresh Cut Fries</i>	22

Substitute any Burger for a Grilled Chicken Breast

MAGNOLIAS' SPECIALTIES

HICKORY GRILLED STEAK CAESAR* <i>Hand Cut Fries, Tomatoes, Blue Cheese</i>	17
LOCAL PORK TWO WAYS <i>Braised Cheeks, Stuffed Loin, Smoked Tomato Cheese Grits</i> <i>Braised Local Greens</i>	24
PEPPER SEARED VIRGINIA SCALLOPS* <i>Bacon Corn Chowder, Gratin Potatoes, Rainbow Chard,</i> <i>Green Tomato Relish</i>	32
LACQUERED NORWEGIAN SALMON* <i>Wasabi Whipped Potatoes, Stir Fry Vegetables,</i> <i>Soy Glaze, Pickled Ginger</i>	28
SMOKED CHICKEN & GLUTEN FREE FETTUCCINI <i>Kale, House Made Bacon, Four Cheese Sauce</i>	19
ROASTED BEET DUMPLINGS <i>Fresh Herb Pesto, Roasted Baby Beets, Asparagus Tips,</i> <i>Candied Shallots, Rogue Creamery Blue, Toasted Pistachios, Tangy Orange Vinaigrette</i>	22

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

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 or Seared Scallops 15

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 Summer 2017

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