

GLUTEN FREE DINNER MENU

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

*** NOW AVAILABLE ***

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 <u>or</u> Basil Marinara</i> <i>Add Fries & Aioli for 5</i>	16
CRISPY OYSTERS <i>Cornmeal Dusted, Remoulade, Bacon Jam</i>	14
LOCAL DEVILED EGGS <i>Shaved Antipasto Relish, Crab & Avocado Relish</i>	8
HICKORY GRILLED ANGUS BEEF & LOCAL MUSHROOM SKEWERS <i>Horseradish Cream</i>	13

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
SPRING CHOP SALAD <i>Iceberg Lettuce, Local Sprouts, Radishes, Toasted Almonds,</i> <i>Champagne Apricots, Valbreso Feta, English Peas, Pappadum Crisp, Basil-Mint Vinaigrette</i>	10

INDIVIDUAL BRICK OVEN PIZZA

(MADE WITH RICE FLOUR DOUGH)

KENNET SQUARE <i>Forest Mushrooms, Gruyere, Arugula, Truffle Vinaigrette</i> <i>Add House Smoked Bacon for 2</i>	17
ESPOSITO <i>Aged Ricotta, Oregano Pesto, Fresh Tomatoes, 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> <i>-Substitute any Burger for a Grilled Chicken Breast-</i>	17

MAGNOLIAS' SPECIALTIES

HICKORY GRILLED FLANK STEAK CAESAR* <i>Hand Cut Fries, Tomatoes, Blue Cheese</i>	16
HERITAGE PORK SALTIMBOCCA <i>House Made Charcuterie, Aged Fontina,</i> <i>Fresh Mozzarella, Garlicky Broccolini, Herbed Polenta, Roasted Tomato Fondue</i>	26
PEPPER SEARED VIRGINIA SCALLOPS* <i>Pee Wee Potatoes, Fricasee of Pea Greens,</i> <i>Asparagus Tips, Local Oyster Mushrooms, Lemon Tarragon Butter</i>	30
LACQUERED SALMON* <i>Wasabi Whipped Potatoes, Stir Fry Vegetables, Soy Glaze, Pickled Ginger</i>	26
SMOKED CHICKEN & GLUTEN FREE FETTUCINI <i>Spinach, House Made Bacon, Four Cheese Sauce</i>	19
ROASTED BEET GNOCCHI <i>Fresh Herb Pesto, Roasted Baby Beets, Asparagus Tips,</i> <i>Candied Shallots, Rogue Creamery Blue, Toasted Pistachios, Tangy Orange Vinaigrette</i> <i>Add Oyster Bay Shrimp or Hickory Grilled Flank Steak 8</i>	26

HAND CUT STEAKS

PRIME GUACHO RIBEYE* 26
10 oz. *Argentinian Rub, Housemade Chimichurri*

FILET MIGNON* 35
10 oz., *Bordelaise*

NEW YORK STRIP* 32
14 oz., *Bordelaise*

Served with Mashed Potatoes & Asparagus

Add Burgundy Mushrooms or Whiskey Onions 3

Add Seared Scallops 12 or Grilled Shrimp 8

We love our local farmers and producers. Please help us support:
Buchanan Farms, Waterford; Shiloh Farms, Purcellville; Walters Farm, Purcellville;
Tranco Farm, Berryville; Yohanen Farm, Purcellville; Leidy's, Harleysville, PA

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
Spring 2017