

GLUTEN FREE LUNCH 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

TOMATO SMOKED GOUDA SOUP <i>Herbed Garlic Cheese</i>	7
CHARCUTERIE & CHEESE <i>Chef's Selection, Pickled Vegetables, Dried Fruits, Toasted Nuts</i>	14
CRISPY OYSTERS <i>Cornmeal Dusted, Remoulade, Bacon Jam</i>	14
LOCAL DEVILED EGGS <i>Shaved Antipasto Relish & Crab Avocado Relish</i>	8

ENTREE SALADS

GRILLED CHICKEN & ROASTED BEET <i>Arugula, Frisee, Pickled Onions, Goat Cheese, Pesto, Hazelnut Vinaigrette</i>	15
SPRING CHOP SALMON SALAD <i>* Iceberg Lettuce, Local Sprouts, Radishes, Toasted Almonds, Champagne Apricots, Valbreso Feta, English Peas, Pappadum Crisp, Basil-Mint Vinaigrette</i>	17
HICKORY GRILLED FLANK STEAK CAESAR <i>* Fresh Cut Fries, Tomatoes, Blue Cheese</i>	16
SHRIMP & SHILOH FARM'S GREENS <i>Grape Tomatoes, Cucumbers, Shaved Onions, Ricotta Salata, Sunflower Seeds, Sicilian Olives, Oregano Vinaigrette</i>	17

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

SIGNATURE SANDWICHES & BURGERS

(MADE WITH GLUTEN FREE BUN)

BLACKENED CATFISH <i>New England Rolls, Green Tomato Relish, Caper Remoulade, Shaved Iceburg, Cajun Sweet Potato Fries</i>	12 14
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, Cilantro Black Bean Crème Fraiche, Fresh Cut Fries</i> <i>-Substitute any Burger for a Grilled Chicken Breast</i>	17

MAGNOLIAS' SPECIALTIES

STEAK FRITES <i>* Grilled Angus Steak, Peppered Arugula, Parmesan Truffle Fries, Hotel Butter, Red Wine Jus</i>	16
SHRIMP & GRITS <i>Pan Seared Shrimp, Andouille Sausage Creole, White Corn Cheddar Grits</i>	17

We use gluten free soy sauce in our marniande and stir fry sauce

We love our local farmers and producers. Please help us support:
Buchanan Farms, Waterford; Shiloh Farms, Purcellville; Walters Farm, Purcellville;
Tranco Farm, Berryville; Yohanan 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

Executive Chef Erik Foxx-Nettnin Desserts & Baking by Marcy Mergler
For a fabulous event at our place or yours please contact Maria Barrale

Spring 2017