



STARTERS

CHARCUTERIE & CHEESE <i>Selection of House Cured & Artisan Meats & Cheeses, Pickled Vegetables, Dried Fruits, Toasted Nuts, Fruit Preserves, Assorted Crackers</i>	14
TOMATO SMOKED GOUDA SOUP <i>Herbed Garlic Cheese</i>	7
LOCAL DEVILED EGGS TWO WAYS <i>Shaved Antipasto Salad & Blackened Shrimp Salad</i>	8
FRIED GREEN TOMATOES <i>Brewers Malt Crust, Crumbled Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli</i>	12
LUMP CRAB & ARTICHOKE FONDUE <i>Fontina Cheese, Madeira, Toasted Flatbread</i>	13
FIRECRACKER SHRIMP ROLLS <i>Rice Crisp, Jalapeño, Black Garlic Plum Sauce</i>	12
CRISPY OYSTERS <i>Cornmeal Dusted, Remoulade, Bacon Jam</i>	14
FLASH FRIED MAINE CALAMARI <i>Fried Banana Peppers, Harrisia Lime Aioli</i>	12
LOCAL CHICKEN POTSTICKERS <i>Lemongrass, Cilantro, Ginger, Spicy Soy Glaze</i>	10

PIZZAS

KENNETT SQUARE <i>Forest Mushrooms, Gruyere, Arugula, Truffle Vinaigrette Add House Smoked Bacon 2</i>	14
HEIRLOOM TOMATO MARGHERITA <i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i>	14
CARNE <i>Bacon, Italian Sausage, Pepperoni, Salami, Capicola, Spicy Marinara, Chili Flakes</i>	15

ENTREE SALADS

GRILLED SALMON & ROASTED BEET* <i>Arugula, Frisee, Pickled Onions, Goat Cheese, Pesto, Hazelnut Vinaigrette</i>	17
SUMMER CHOP CHICKEN SALAD <i>Local Lettuce, Radish, Swiss Chard, Pickled Strawberries, Goat Cheese, Toasted Almonds, Papadudum Crisp, White Balsamic Yogurt Vinaigrette</i>	15
HICKORY GRILLED STEAK CAESAR* <i>Fresh Cut Fries, Tomatoes, Blue Cheese, Crispy Onions</i>	17
SHRIMP CAESAR <i>Crisp Romaine, Anchovy Dressing, Deviled Eggs, Garlic Crisp</i>	16

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



ENTREES

STEAK FRITES* <i>Grilled Angus Steak, Peppered Arugula, Bacon Blue Cheese Fries, Hotel Butter, Red Wine Jus</i>	16
SHRIMP & GRITS <i>Pan Seared Shrimp, Andouille Sausage, Creole, White Corn Cheddar Grits</i>	17
POMMERY CHICKEN <i>Boneless & Grilled, Green Beans, Basil Smashed Red Potatoes, Honey Mustard Cream</i>	16
FISH N CHIPS <i>Wild Caught Icelandic Cod, Remoulade, Fresh Cut Fries</i>	16
HICKORY GRILLED MEATLOAF <i>Garlic Whipped Potatoes, Sautéed Green Beans, Mushroom Gravy</i>	15

SIGNATURE SANDWICHES & HICKORY GRILLED BURGERS

SERVED WITH FRESH CUT FRIES

SUBSTITUTE ANY SNACK OR SIDE 1

FRENCH DIP <i>Half Pound of Shaved Prime Rib, Caramelized Onions, Aged Fontina, Natural Jus, Baguette</i>	16
JUMBO LUMP CRAB CAKE <i>Lettuce, Tomato, Classic Remoulade, Old Bay Toasted Potato Roll</i>	18
MUSHROOM & SPINACH WRAP <i>Grape Tomatoes, Roasted Onion, Portabello Mushrooms, Blue Cheese, Smoked Pepperoncini Vinaigrette</i>	12
REUBEN <i>Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye</i>	13
BLACKENED CATFISH TACOS <i>Blue Corn Tortillas, Tomato Relish, Lettuce, Seranno Lime Cream, Yucca Fries</i>	12
TUNA MELT <i>Albacore Tuna, Swiss Cheese, Sweet Relish, Grilled Sourdough</i>	12
CLASSIC BURGER* <i>Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup</i>	13
SMOKED SERRANO BURGER* <i>House Made Green Chile Cheese, Barbecued Bacon, Avocado, Tomato, Crispy Onions, Cilantro Black Bean Crème Fraîche</i>	15
GRILLED SHENANDOAH VALLEY BISON BURGER* <i>Portabello Mushroom, Smoked Blue Cheese, Rosemary Aioli, Bacon Berry Jam, Fresh Cut Fries</i>	20

*Substitute either Burger for a Grilled Chicken Breast

SNACKS & SIDES 5

SIDE CAESAR SALAD
SIDE HOUSE SALAD
ROASTED BEETS

FRIED BRUSSELS SPROUTS
BACON BLUE CHEESE FRIES
BASIL SMASHED RED POTATOES

SMOKED TOMATO GRITS
YUCCA FRIES
SAUTÉED GREEN BEANS

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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