

## STARTERS



- FRENCH ONION SOUP** *Sherry, Croustade, Gruyere* - 13
- CHEESE & CHARCUTERIE BOARD** *Local Honey, Ground Mustard, Toasted Baguette, Toasted and Spiced Nuts, Berries, Giardiniera* - 24
- LOCAL DEVILED EGG TRIO** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon* - 8
- CRISPY PORK BELLY** *White Cheddar Grits, Apple Slaw, Sticky BBQ* - 15
- MISTY MEADOW MUSHROOM ARANCINI** *Truffle Cream* - 12
- PORCINI PORK BELLY STEAMED BUNS** *Sweet Thai Chili Aioli, Asian Slaw, Black Garlic* - 15
- HOLLANDER MUSSELS** *Thai Green Curry or Chorizo, White Wine, Cherry Tomatoes, Garlic Croustade* - 16
- FRIED GREEN TOMATOES** *Corn Flake Crust, Pistachio Butter, Local Farmer's Cheese, Tomato Jam, Sriracha Aioli, Pork Belly* - 13    *Add Blackened Shrimp* - 7
- CRISPY TEMPURA CALAMARI** *Fried Banana Peppers, Harissa Lime Aioli* - 16
- CRAB & ARTICHOKE DIP** *Chives, Toasted Baguette* - 19
- TEMPURA LOBSTER** *Corn Butter, Mango Salsa, Saffron Aioli, Spiced Local Honey* - 24

## SALADS

- ENDLESS SUMMER HARVEST GREENS** *Cherry Tomatoes, Red Onion, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette* - 11
- CAESAR** *Parmesan, White Anchovies, Focaccia Croutons* - 10
- APPLE & FIG** *Local Greens, Arugula, Spiced Walnuts, Pickled Red Onion, Sundried Cranberries, Crumbled Goat Cheese, Cider Vinaigrette* - 13
- BABY WEDGE** *Cherry Tomatoes, Red Onion, Baker's Farm Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Blue Cheese Dressing* - 11
- PICKLED BEETS** *Local Greens, Candied Pecans, Crumbled Goat Cheese, Pickled Red Onion, Springhouse Honey Balsamic Vinaigrette* - 13
- ANCIENT GRAINS** *Farro, Quinoa, Arugula, Cucumbers, Pickled Red Onion, Grapes, Clementines, Goat Cheese, Spiced Pistachios, Mustard Vinaigrette* - 19
- Chicken* - 9, *Shrimp* - 14, *Salmon* - 16, *Bavette Steak\** - 16

## HICKORY GRILLED BURGERS

Served with Hand Cut French Fries or Sweet Potato Fries on a Brioche Bun

- MAGNOLIA'S CLASSIC\*** *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup* - 19
- SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Tomato, Bibb Lettuce, Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon* - 20
- OVOKA WAGYU SMASH BURGER\*** *Porcini Pork Belly, White Cheddar, Caramelized Onions, Dijonnaise, Spicy Ketchup, House Made Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli*
- Double* - 19 or *Triple* - 21    *Add Farm Fresh Egg* - 2
- FREE RANGE BISON\*** *Mole Rubbed Bacon, Black Truffle Cheese, Huckleberry Honey, Onions, Arugula, Red Pepper Aioli* - 24
- "BEYOND" VEGGIE BURGER** *Lettuce, Tomato, Avocado, Red Onion, Red Pepper Aioli* - 22

~SUBSTITUTE A GRILLED CHICKEN BREAST FOR NO EXTRA CHARGE~

## SANDWICHES

Served with Hand Cut French Fries or Sweet Potato Fries

- CRISPY CHICKEN WRAP** *Cheddar, Lettuce, Tomato, Red Onion, Avocado, Buttermilk Ranch* - 16
- CRAB CAKE BLT** *Jumbo Lump Crab Cake, Crab Louie, Bibb Lettuce, Tomato, Mole Rubbed Bacon, Brioche Bun* - 25
- TUNA MELT** *Tomato, Tillamook Cheddar, Toasted Sourdough* - 16
- REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, Toasted Marbled Rye* - 17
- FRENCH DIP** *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus, House Made Roll* - 24
- TEMPURA FRIED FISH TACOS** *Chef's Daily Fish Selection, Fried Queso Fresco, Slaw, Cilantro Crema, Pico de Gallo, Guacamole, Corn Tortillas* - 17
- CROQUE MONSIEUR** *Baker's Farm Ham, Caramelized Onions, Gruyere, Bechamel, Toasted Sourdough, Hand Cut Fries* - 17    *Add a Farm Fresh Egg ~ 2*

## BRICK OVEN PIZZAS

- SOUTH OF TUSCANY** *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions, Pesto, Chili Flakes* - 16
- LOCAL QUATTRO CARNE** *Baker's Farm Canadian Ham & Pork Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil* - 19
- LA DOLCE VITA** *Prosciutto, Stracciatella, Black Mission Figs, Pickled Shallots, Arugula, Balsamic Reduction* - 18
- TOMATO MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt* - 16

## ENTRÉES

- HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Cherry Tomatoes, Blue Cheese Crumbles, Caesar Dressing* - 27
- BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Blue Cheese Crumbles, Bacon, Red Onion, Cherry Tomatoes, Roasted Corn & Red Peppers, Buttermilk Ranch* - 24
- SEARED WAR SHORE SCALLOPS & SHRIMP** *Butternut Squash Risotto, Succotash, Bacon Lardon, Beurre Blanc* - 34
- BEEF TENDERLOIN TIP PASTA** *Cherry Tomatoes, Spinach, Misty Meadows Mushrooms, English Peas, House Fettuccine, Madeira Cream Sauce, Grana Padano* - 26
- PEPITA CRUSTED SALMON** *Corn Butter, Sage Butter Gnocchi, Roasted Butternut Squash, Spinach, French Beans, Ancho Aioli, Beurre Blanc* - 27
- GULF SHRIMP & CHEDDAR CHEESE GRITS** *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy* - 24
- FISH & CHIPS** *Icelandic Cod, Remoulade, Malt Vinegar, Hand Cut Fries* - 19
- HICKORY GRILLED MEATLOAF** *Garlic Whipped Potatoes, French Green Beans, Mushroom Bordelaise* - 17
- PETITE FILET** *Potato Gratin, French Green Beans, Bearnaise, Bordelaise* - 43
- ALMOND CRUSTED TROUT** *Celery Root Soubise, Herb Roasted Fingerling Potatoes, French Beans, Misty Meadow Mushrooms, Nicoise* - 24    **ADD CRAB** - Market Price
- BUTTERNUT SQUASH RAVIOLI** *Roasted Butternut Squash, Spinach, Sundried Cranberries, Spiced Pepitas* - 26
- STEAK FRITES** *Grilled Bavette, Poutine Fries, Arugula, Bordelaise, Bearnaise* - 27

Executive Chef Ian Dieter Winter 2025

\*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 a 20% gratuity.  
Special dietary needs are cheerfully met; However, our kitchen does contain gluten, nuts, dairy, and other potential allergens.