

# MAGNOLIA'S GLUTEN FREE LUNCH MENU

\*\*THESE ITEMS ARE PRODUCED IN AN ENVIRONMENT CONTAINING GLUTEN AND ARE NOT INTENDED FOR THOSE WITH SEVERE GLUTEN ALLERGIES. WE DO NOT HAVE A DEDICATED FRYER; FRIED ITEMS MAY CONTAIN TRACES OF GLUTEN\*\*

## STARTERS

**CHEESE & CHARCUTERIE BOARD** *Local Honey, Ground Mustard, Berries, Toasted and Spiced Nuts, Giardiniera - 22*

**LOCAL DEVEILED EGGS TRIO** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon - 8*

**SEARED SCALLOP** *Corn Butter, Crispy Pork Belly, Peach Chutney, Beurre Blanc, Gaufrette - 19*

**MISTY MEADOW MUSHROOM ARANCINI** *Truffle Cream - 12*

**HOLLANDER MUSSELS** *Thai Green Curry or Chorizo, White Wine, Cherry Tomatoes, Gluten Free Focaccia Bread - 17*

**FRIED GREEN TOMATOES** *Corn Flake Crust, Local Farmer's Cheese, Tomato Jam, Pistachio Butter, Pork Belly, Sriracha Aioli - 13, Add Blackened Shrimp - 7*

**CRISPY TEMPURA CALAMARI** *Fried Banana Peppers, Harissa Lime Aioli - 16*

**CRAB & ARTICHOKE DIP** *Gluten Free Chips - 20*

**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** *Romaine, Parmesan, White Anchovies - 10*

**PICKLED BEETS** *Local Greens, Crumbled Goat Cheese, Pickled Red Onions, Candied Pecans, Springhouse Honey Balsamic Vinaigrette - 13*

**BABY WEDGE** *Cherry Tomatoes, Red Onion, Baker's Farm Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Bleu Cheese - 11*

**SPICED PEAR** *Local Greens, Locksley King Richard Blue, Candied Walnuts, Pickled Red Onions, Cider Vinaigrette - 13*

*Chicken - 9, Shrimp - 14, Salmon - 16, Bavette Steak\* - 16*

## Brick Oven Pizzas

Made with a Gluten Free Crust

**SOUTH OF TUSCANY** *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions, Pesto, Chili Flakes - 19*

**QUATTRO CARNE** *Baker's Farm Canadian Ham & Pork Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil - 23*

**KENNETT SQUARE** *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette - 20*

**MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt - 20*

\*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.

## Sandwiches

*Served with Hand Cut French Fries on a Gluten Free Bun*

**TUNA MELT** *Tillamook Cheddar, Tomato - 19*

**REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese - 20*

**FRENCH DIP** *Shaved Prime Rib, Caramelized Onions, Gruyere, Horseradish Aioli, Au Jus - 25*

**TEMPURA FRIED FISH TACOS** *Chef's Daily Fish Selection, Fried Queso Fresco, Slaw, Cilantro Crema, Pico de Gallo, Guacamole, Corn Tortillas - 17 (Tacos not available on Saturdays)*

## Hickory Grilled Burgers

*Served on a Gluten Free Bun with Your Choice of Hand Cut French Fries or Sweet Potato Fries*

**MAGNOLIAS CLASSIC\*** *Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup - 22*

**SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Bibb Lettuce, Caramelized Onion, Ancho Aioli, Mole Rubbed Bacon - 23*

**OVOKA WAGYU SMASH BURGER\*** *Porcini Pork Belly, White Cheddar, Caramelized Onions, Dijonnaise, Spicy Ketchup, Dill Pickles, Truffle Parmesan Fries with Malt Vinegar Aioli*  
*Select: Double - 22, or Triple - 24 Add Farm Fresh Egg - 2*

**FREE RANGE BISON\*** *Mole Rubbed Pork Belly, Black Truffle Cheese, Huckleberry Honey, Red Onion, Arugula, Red Pepper Aioli - 27*

**"BEYOND" VEGGIE BURGER** *Lettuce, Avocado, Red Onion, Tomato Red Pepper Aioli - 25*

*~Substitute a Grilled Chicken Breast for any Burger for No Extra Charge~*

## Entrées

**HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Cherry Tomatoes, Bleu 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 - 24*

**SEARED WAR SHORE SCALLOPS & SHRIMP** *Butternut Squash Risotto, Fall Succotash, Bacon Lardon, Beurre Blanc - 34*

**GULF SHRIMP & CHEDDAR CHEESE GRITS** *White Cheddar Grits, House Cured Tasso Ham, Bacon, Creole Gravy - 24*

**BEEF TENDERLOIN TIP PASTA** *Gluten Free Pasta, Cherry Tomatoes, Spinach, English Peas, Misty Meadow Mushrooms, Madeira Cream Sauce, Grana Padano - 28*

**FISH & CHIPS** *Icelandic Cod, Remoulade, Hand Cut Fries - 19*

**PETITE FILET** *Potato Gratin, French Beans, Bearnaise, Bordelaise - 43*

**ALMOND CRUSTED TROUT** *Celery Root Soubise, Herb Roasted Fingerling Potatoes, French Beans, Misty Meadow Mushroom, Nicoise - 24 Add Crab - Market Price*

**STEAK FRITES** *Grilled Bavette, Poutine Fries, Arugula, Bearnaise - 27*



Executive Chef Ian Dieter Autumn 2024

For Events at our Place or Yours, Please Contact [private-events@magnoliasmill.com](mailto:private-events@magnoliasmill.com)