

# MAGNOLIA'S GLUTEN FREE DINNER 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 - 24*

**PRIME BEEF CARPACCIO** *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Lemon Zest, Shaved Red Onion, Baby Arugula, Quail Egg - 17*

**LOCAL DEVEILED EGGS 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*

**HOLLANDER MUSSELS** *Thai Green Curry or Chorizo, White Wine, Cherry Tomatoes, Gluten Free Focaccia Bread - 19*

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

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

**CRAB & ARTICHOKE DIP** *Gluten Free Chips - 21*

**TEMPURA LOBSTER** *Corn Butter, Mango Salsa, Saffron Aioli, Spiced Local Honey - 24*

## Salads

**ENDLESS SUMMER HARVEST GREENS** *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 Onion, Candied Pecans, Springhouse Honey Balsamic Vinaigrette - 13*

**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 Bacon Lardon, Zested Egg, Crumbled Blue Cheese, Smoky Bleu Cheese - 11*

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

## Hickory Grilled Burgers

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

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

**SPRING HOUSE FARM BLACK & BLUE\*** *Locksley Blue Cheese, Bibb Lettuce, Tomato, Caramelized Onions, 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*

*Double - 22 or Triple - 24 Add Farm Fresh Egg - 2*

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

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

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

## Hickory Grilled Steaks

**FILET MIGNON\*** *Bearnaise* 5 oz - 43 / 8 oz - 52

**GUACHO RUBBED RIBEYE\*** *Chimichurri* 14 oz - 56

**NEW YORK STRIP\*** *Bordelaise* 14 oz - 53

Served with Garlic Whipped Potatoes or Potato Gratin,  
Asparagus & Bordelaise

-ADD TO ANY STEAK-

*Burgundy Mushrooms - 5    Locksley Farm Blue Cheese Crust - 6*

*Gulf Shrimp - 14    Oscar - 12    Scallops - Market Price*

## Entrées

**HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes,  
Bleu Cheese Crumbles - 27*

**BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Bleu Cheese Crumbles,  
Bacon, Red Onions, Tomato, Roasted Corn & Red Peppers, Buttermilk Ranch - 24*

**BRAISED BEEF SHORT RIB** *Misty Meadow Mushroom Risotto, French Beans Almondine,  
Baby Carrot, Red Wine Demi - 45*

**HUDSON VALLEY DUCK BREAST** *Cherry Risotto, Seasonal Squash, Baby Carrot,  
Huckleberry Gastrique, Duck Demi-Glace - 40*

**SALMON OSCAR** *Jumbo Lump Crab Meat, Bearnaise, Herb Roasted Fingerling Potatoes, Asparagus - 39*

**GULF SHRIMP & CHEDDAR GRITS** *White Cheddar Grits, House Cured Tasso Ham, Bacon,  
Creole Gravy - 32*

**SMOKED CHICKEN FETTUCCHINE** *Gluten Free Pasta, Hickory Smoked Bacon, Local Mushrooms, Spinach,  
Basil, Sun Dried Tomatoes, Gouda Cream - 27*

**SEARED WARM SHORE SCALLOPS** *Butternut Squash Risotto, Succotash, Bacon Lardon, Beurre Blanc - 49*

**COQ AU VIN** *Whipped Potatoes, French Beans, Baby Carrot, Charred Pearl Onions - 36*

**ALMOND CRUSTED TROUT** *Celery Root Soubise, Herb Roasted Fingerling Potatoes, French Beans,  
Misty Meadow Mushrooms, Nicoise - 31/24 Add Crab - Market Price*

**HICKORY GRILLED PORK PORTERHOUSE** *Herb Roasted Fingerling Potatoes, French Beans,  
Caramelized Onions & Apples, Pork Jus - 34*

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

## Brick Oven Pizzas

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

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

**LA DOLCE VITA** *Prosciutto, Stracciatella, Figs, Pickled Shallots, Arugula, Balsamic Reduction - 21*

**MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt - 19*

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.