

## STARTERS



- FRENCH ONION SOUP** *Sherry, Croustade, Gruyere* - 13
- OYSTERS ROCKEFELLER** *Bechamel, Spinach, Bacon Lardon, Pernod* - 18
- CHEESE & CHARCUTERIE BOARD** *Local Honey, Ground Mustard, Toasted Baguette, **Toasted and Spiced Nuts**, Berries, Giardiniera* - 24
- PRIME BEEF CARPACCIO** *Pesto, Blistered Capers, Truffle Essence, Grana Padano, Shaved Red Onion, Lemon Zest, Local Arugula, Quail Egg* - 17
- LOCAL DEVILED EGG TRIO** *Blackened Shrimp, Sundried Tomatoes & Olive Tapenade, Candied Bacon* - 8
- CRISPY PORK BELLY** *White Cheddar Grits, Apple Slaw, Sticky BBQ* - 16
- MISTY MEADOW MUSHROOM ARANCINI** *Truffle Cream* - 12
- CRISPY DUCK STEAMED BUNS** *Sweet Thai Chili Aioli, Asian Slaw, Black Garlic Sauce* - 17
- 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, Pork Belly, Tomato Jam, Sriracha Aioli* - 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
- BABY WEDGE** *Cherry Tomatoes, Red Onions, Baker's Farm Bacon Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Blue Cheese Dressing* - 11
- APPLE & FIG** *Local Greens, Arugula, **Spiced Walnuts**, Pickled Red Onions, Sundried Cranberries, Crumbled Goat Cheese, Cider Vinaigrette* - 13
- PICKLED BEETS** *Local Greens, **Candied Pecans**, Crumbled Goat Cheese, Pickled Red Onion, Springhouse Honey Balsamic Vinaigrette* - 13
- ANCIENT GRAINS** *Farro, Quinoa, Arugula, **Spiced Pistachios**, Cucumbers, Pickled Red Onion, Grapes, Clementines, Goat Cheese, Mustard Vinaigrette* - 19
- HICKORY GRILLED STEAK CAESAR\*** *Romaine, Hand Cut Fries, Crispy Onions, Tomatoes, Blue Cheese Crumbles, Caesar Dressing* - 27
- BLACKENED SHRIMP COBB** *Romaine, Avocado, Chopped Egg, Blue Cheese Crumbles, Red Onion, Tomatoes, Bacon, Roasted Corn & Red Peppers, Buttermilk Ranch* - 24
- 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\*** *Cheddar, Lettuce, Tomato, Red Onion, Pickles, Dijonnaise, Ketchup* - 19
- SPRINGHOUSE BLACK & BLUE\*** *Locksley Blue Cheese, Tomato, Bibb Lettuce, Caramelized Onions, Ancho Aioli, Mole Rubbed Bacon* - 20
- OVOKA WAGYU SMASH BURGER\*** *White Cheddar, Porcini Pork Belly, 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\*** *Black Truffle Cheese, Mole Rubbed Bacon, Huckleberry Honey, Red Onion, Arugula, Red Pepper Aioli* - 24
- "BEYOND" VEGGIE BURGER** *Lettuce, Tomato, Avocado, Red Onion, Red Pepper Aioli* - 22

## HICKORY GRILLED STEAKS

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

**GAUCHO RUBBED RIB EYE\*** *Chimichurri* 16 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 Bleu Cheese Crust - 6*

*Gulf Shrimp - 14 Crab Cake - 18 Oscar - 12*

## ENTRÉES

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

**JUMBO LUMP CRAB CAKES** *Roasted Corn, French Beans, Old Bay French Fries* - 42

**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 FETTUCCINI** *Hickory Smoked Bacon, Misty Meadow Mushrooms, Spinach, Basil, Sun Dried Tomatoes, Gouda Cream* - 25

**VEAL SCALLOPINI** *Gnocchi, Misty Meadow Mushroom Truffle Cream, Asparagus, Baby Carrots, Spinach* - 35

**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

**BEEF TENDERLOIN TIP PASTA** *Madeira Cream Sauce, Cherry Tomatoes, Spinach, English Peas, Misty Meadows Mushrooms, House Fettuccine, Grana Padano* - 26

**BUTTERNUT SQUASH RAVIOLI** *Roasted Butternut Squash, Spinach, Sundried Cranberries, Spiced Pepitas* - 32

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

## 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, Baker's Farm Pork Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil* - 19

**LA DOLCE VITA** *Prosciutto, Stracciatella, Figs, Pickled Shallots, Arugula, Balsamic Reduction* - 18

**MARGHERITA** *Fresh Mozzarella, Tomatoes, Basil, EVOO, Sea Salt* - 16

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.