

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*

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 - 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 Onions, 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*

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

BABY WEDGE *Cherry Tomatoes, Red Onions, 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~

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*

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

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

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,
Sautéed Asparagus & Bordelaise

~Add to Any Steak~

Burgundy Mushrooms - 5 Locksley Farm Blue Cheese Crust - 6

Gulf Shrimp - 14 Scallops - 20

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*

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, Sautéed Asparagus - 39*

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

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

SEARED WAR SHORE SCALLOPS & SHRIMP *Butternut Squash Risotto, Fall 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*

PORK PORTERHOUSE *Blue Corn Grits, French Beans, Baby Carrot, Charred Pearl Onions, Peach Chutney, Blackberry Bordelaise - 34*

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



Executive Chef Ian Dieter Autumn 2024

For Events at our Place or Yours, Please Contact private-events@magnoliasmill.com

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.