

## STARTERS



**SOUP DU JOUR** *Cup - 5 Bowl - 9*

**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*

**SEARED SCALLOP** *Corn Butter, Crispy Pork Belly, Mango Salsa, Beurre Blanc, Gaufrette - 19*

**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, Local Farmer's Cheese, Tomato Jam, Sriracha Aioli, Pork Belly, Pistachio Butter - 13 Add Blackened Shrimp - 7*

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

**CRAB & ARTICHOKE DIP** *Chives, Toasted Baguette - 19*

**CRISPY THAI SHRIMP** *Corn Butter, Mango Salsa, Vietnamese Dipping Sauce - 17*

## SALADS

**HEIRLOOM TOMATO & BURRATA** *Basil, Arugula, Extra Virgin Olive Oil, Balsamic Reduction, Pine Nuts, Toasted Baguette - 20*

**ENDLESS SUMMER HARVEST GREENS** *Cherry Tomatoes, Red Onion, English Cucumber, Grana Padano, Cabernet Sauvignon Vinaigrette - 11*

**CAESAR** *Parmesan, White Anchovies, Focaccia Croutons - 10*

**GRILLED PEACH** *Local Greens, Arugula, Pickled Red Onion, Candied Hazelnuts, Crumbled Goat Cheese, Balsamic Reduction, Mint 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, Assortment of Beets, Crumbled Goat Cheese, Pickled Red Onions, Candied Pecans, Springhouse Honey Balsamic Vinaigrette - 13*

**ANCIENT GRAINS** *Farro, Quinoa, Arugula, Cucumbers, Pickled Onions, 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 House Made Roll

**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, Toasted House Made Roll* - 25
- TUNA MELT** *Toasted Sourdough, Tomato, Tillamook Cheddar* - 16
- LAMB GYRO** *Shaved Lamb, Feta, Lettuce, Cucumber, Tomato, Red Onion, Tzatziki Sauce, Toasted Pita* - 20
- REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, 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 **(Tacos unavailable on Saturdays)**

## BRICK OVEN PIZZAS

- SOUTH OF TUSCANY** *Roasted Garlic Ricotta, Gruyere, Fresh Mozzarella, Caramelized Onions, Pesto, Chili Flakes* - 16
- QUATTRO CARNE** *Baker's Farm Canadian Ham & Pork Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil* - 19
- KENNETT SQUARE** *Mushrooms, Gruyere, Arugula, Crispy Bacon, Truffle Vinaigrette* - 16
- 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** *Mint Risotto, Summer Succotash, Beurre Blanc* - 34
- BEEF TENDERLOIN TIP PASTA** *Cherry Tomatoes, Spinach, Misty Meadows Mushrooms, English Peas, House Fettuccine, Madeira Cream Sauce, Grana Padano* - 26
- BLACKENED SALMON** *Chilled Couscous Salad, Cucumbers, Local Cherry Tomatoes, Pickled Onion, Feta, Arugula, Sundried Cherries, Tomato & Basil Vinaigrette, Ancho Aioli* - 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, Misty Meadow Mushroom Bordelaise* - 17
- PETITE FILET** *Potato Gratin, French Green Beans, Bearnaise, Bordelaise* - 43
- ALMOND CRUSTED TROUT** *Roasted Pepper Couscous, Spinach, Spring Succotash, Misty Meadow Mushrooms, Beurre Blanc* - 24 **ADD CRAB** - Market Price
- MISTY MEADOW MUSHROOM RAVIOLI** *Spinach, English Peas, Misty Meadow Mushrooms, Madeira Cream, Toasted Pine Nuts* - 26
- STEAK FRITES** *Grilled Bavette, Poutine Fries, Arugula, Bordelaise, Bearnaise* - 27

Executive Chef Ian Dieter Summer 2024

\*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.