

STARTERS



- 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
- 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* - 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, Tomato Jam, Sriracha Aioli, Pork Belly* - 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
- 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 Lardon, Crumbled Blue Cheese, Zested Egg, Smoky Blue Cheese Dressing* - 11
- PICKLED BEETS** *Local Greens, Candied Pecans, Crumbled Goat Cheese, Pickled Red Onion, Springhouse Honey Balsamic Vinaigrette* - 13
- ANCIENT GRAINS** *Farro, Quinoa, Arugula, Cucumbers, Pickled Red Onion, 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 Brioche Bun

- 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, Brioche Bun* - 25
- TUNA MELT** *Tomato, Tillamook Cheddar, Toasted Sourdough* - 16
- REUBEN** *Corned Beef, Sauerkraut, Thousand Island Dressing, Swiss Cheese, Toasted 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
- CROQUE MONSIEUR** *Baker's Farm Ham, Caramelized Onions, Gruyere, Bechamel, Toasted Sourdough, Hand Cut Fries* - 17 *Add a Farm Fresh Egg ~ 2*

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 & Pork Sausage, Pepperoni, Crispy Bacon, Fresh Mozzarella, Basil* - 19
- LA DOLCE VITA** *Prosciutto, Stracciatella, Black Mission Figs, Pickled Shallots, Arugula, Balsamic Reduction* - 18
- 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
- JUMBO LUMP CRAB CAKE** *Corn Soubise, Old Bay Fries, Succotash, Mustard Crème Fraiche* - 24
- BEEF TENDERLOIN TIP PASTA** *Cherry Tomatoes, Spinach, Misty Meadows Mushrooms, English Peas, House Fettuccine, Madeira Cream Sauce, Grana Padano* - 26
- PEPITA CRUSTED SALMON** *Corn Butter, Sage Butter Gnocchi, Roasted Butternut Squash, Spinach, French Beans, Ancho Aioli, Beurre Blanc* - 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, Mushroom Bordelaise* - 17
- PETITE FILET** *Potato Gratin, French Green Beans, Bearnaise, Bordelaise* - 43
- ALMOND CRUSTED TROUT** *Celery Root Soubise, Herb Roasted Fingerling Potatoes, French Beans, Misty Meadow Mushrooms, Nicoise* - 24 **ADD CRAB** - Market Price
- BUTTERNUT SQUASH RAVIOLI** *Roasted Butternut Squash, Spinach, Sundried Cranberries, Spiced Pepitas* - 26
- STEAK FRITES** *Grilled Bavette, Poutine Fries, Arugula, Bordelaise, Bearnaise* - 27

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.