



STARTERS

LACQUERED VIRGINIA DAY BOAT SCALLOP	<i>Wasabi Mashed Potatoes, Wakame Salad, Soy Glaze</i>	12
FRENCH ONION SOUP	<i>Sherried Onions, Croustade, Gruyere, Fried Onions, Scallions</i>	12
CRAB & ROASTED PEPPER BISQUE	<i>Chive Oil</i>	8
BRICK OVEN BAKED BRIE	<i>House Cured Tasso Ham, Raspberry Dijon, Spicy Jam, Panzanella Crackers, Pickles, Marcona Almonds</i>	13
HICKORY GRILLED PRIME BEEF & CREMINI SKEWERS*	<i>Bordelaise & Horseradish Cream</i>	10
LOCAL DEVEILED EGGS	<i>Spicy Chilled Shrimp & Shaved Antipasto Salad</i>	8
FRIED GREEN TOMATOES	<i>Brewers Malt Crust, Crumbled Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli</i>	12
CRAB & ARTICHOKE FONDUE	<i>Fontina Cheese, Toasted Flatbread</i>	13
FLASH FRIED MAINE CALAMARI	<i>Fried Banana Peppers, Harissa Lime Aioli</i>	12
SHANGHAI STREET FOOD	<i>Firecracker Shrimp, Dim Sum, Kung Pao Cauliflower, Crab Rangoon</i>	14

SALADS

LOCAL GREENS	<i>Cucumber, Tomato, Shaved Pecorino, Cabernet Vinaigrette</i>	7
CAESAR	<i>Parmesan, White Anchovies, Deviled Egg, Sourdough Croutons</i>	8
SHILOH WEDGE	<i>Heirloom Lettuce, Bacon Lardon, Cucumber, Grape Tomatoes, Smokey Blue Cheese Dressing</i>	9
WINTER ROASTED CHOPPED	<i>Fire Roasted Squash, Peppers & Cauliflower, Charred Onions, Radicchio, Butternut Ricotta, Hazelnuts, Dried Fruit, Cranberry Vinaigrette</i>	12

PIZZAS & LOCAL HICKORY GRILLED BURGERS

KENNETT SQUARE	<i>Local Mushrooms, Gruyere, Arugula, House Smoked Bacon, Truffle Vinaigrette</i>	15
TOMATO MARGHERITA	<i>Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt</i>	14
APPLEGATE PEPPERONI	<i>Spicy Marinara, Fresh Mozzarella, Chili Flakes</i>	15
SPRING HOUSE FARMS BURGER*	<i>Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup, Fresh Cut Fries</i>	13
SPRING HOUSE FARMS SERRANO BURGER*	<i>House Made Green Chile Cheese, Avocado, Tomato, Barbecued Bacon, Crispy Onions, Cilantro Black Bean Crème Fraiche, Fresh Cut Fries</i>	15
GRILLED SHENANDOAH VALLEY BISON BURGER*	<i>Portobello Mushroom, Smoked Blue Cheese, Rosemary Aioli, Maple Bacon Jam, Fresh Cut Fries</i>	20

**Substitute any Burger for a Grilled Marinated Chicken Breast*

**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 an 18% gratuity.
Special dietary needs are cheerfully met however our kitchen does contain gluten, nuts, dairy and other potential allergens*

Executive Chef Erik Foxx-Nettnin MagnoliasMill.com Winter 2018
For an event at our place or yours, please contact Maria@MagnoliasMill.com

HAND CUT STEAKS

GAUCHO RIBEYE* 35
14 oz. *Argentinian Rub, Housemade Chimichurri*

FILET MIGNON* 38
10 oz. *Bordelaise*

PRIME AGED NEW YORK STRIP* 40
16 oz. *Bordelaise*

Served with Whipped Potatoes & Asparagus

Add Burgundy Mushrooms or Whiskey Onions 3
Add Shrimp 8, Lobster Gratin or Seared Scallops 15

ENTRÉES

CHESAPEAKE BLUE CATFISH OSCAR *Lump Crab, Bay Hollandaise, Crispy Parmesan Potatoes* 26
French Green Beans

BARBECUE BRAISED LOCAL PORK *Smoked Tomato Cheese Grits, Crispy Bacon Brussels Sprouts* 25

LOCAL SMOKED CHICKEN FETTUCINI *House Made Bacon, Local Mushrooms, Spinach,* 22
Basil, Roasted Tomatoes, Shaved Gouda

BRICK OVEN POTATO VEGETABLE "LASAGNA" *Four Cheese Cream Sauce, Marinara* 22

PEPPER SEARED VIRGINIA SCALLOPS* *Gratin Potatoes, Corn Chowder, Tuscan Kale,* 32
Green Tomato Relish, Crispy Pancetta

ENTRÉE SALADS

HICKORY GRILLED STEAK CAESAR* *Hand Cut Fries, Tomatoes, Blue Cheese, Crispy Onions* 17

BLACKENED SHRIMP COBB SALAD* *Romaine, Avocado, Chopped Egg, Red Onion, Blue Cheese.* 20
Tomato, Bacon, Black Bean, Corn, Smokey Tomato Ranch

SIDES & SNACKS 5

ROASTED BEETS
SAUTEED SPINACH
SMOKED TOMATO GRITS

WASABI POTATOES
CRISPY PARMESEAN POTATOES
POUTINE FRIES

BACON BRUSSELS SPROUTS
SAUTEED ASPARAGUS
GRATIN POTATOES

We love our local farmers and producers. Please help us support:
Tranco Farm, Berryville; War Shore Oyster Company, Vienna; Sweet Fern Farm, Lovettsville
Shiloh Farms, Purcellville; Walters Farm, Purcellville; Endless Summer Harvest, Purcellville

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