



STARTERS

BRICK OVEN BAKED BRIE <i>House Cured Tasso Ham, Raspberry Dijon, Spicy Jam, Panzanella Crackers, Pickles, Marcona Almonds</i>	13
FRENCH ONION SOUP <i>Sherried Onions, Croustade, Gruyere, Fried Onions, Scallions</i>	12
CRAB & ROASTED PEPPER BISQUE <i>Chive Oil</i>	8
LOCAL DEVILED EGGS <i>Shaved Antipasto Salad & Spicy Chilled Shrimp</i>	8
FRIED GREEN TOMATOES <i>Brewers Malt Crust, Crumbled Goat Cheese, Tomato Jam, Tasso Ham, Toasted Pistachio Butter, Sriracha Aioli</i>	12
LUMP 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

PIZZAS

KENNETT SQUARE <i>Foraged 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

ENTRÉE SALADS

GRILLED SALMON & ROASTED BEET* <i>Baby Arugula, Frisee, Pickled Onions, Goat Cheese, Pesto, Hazelnut Vinaigrette</i>	17
WINTER ROASTED CHOPPED <i>Fire Roasted Squash, Peppers & Cauliflower Onions, Radicchio, Butternut Ricotta, Hazelnuts, Dried Fruit, Cranberry Vinaigrette</i>	12
HICKORY GRILLED STEAK CAESAR* <i>Fresh Cut Fries, Tomatoes, Blue Cheese, Crispy Onions</i>	17
BLACKENED SHRIMP COBB* <i>Romaine, Avocado, Chopped Egg, Red Onions, Blue Cheese, Tomatoes, Bacon, Black Beans, Corn, Smokey Tomato Ranch</i>	20

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; Spring House Farm, Lovettsville

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-Nettlin MagnoliasMill.com Winter 2018

For an event at our place or yours, please contact Maria@MagnoliasMill.com

ENTRÉES



STEAK FRITES* <i>Grilled Angus Steak, Peppered Arugula, Scallion Butter, Red Wine Jus, Poutine Fries</i>	17
SHRIMP & GRITS <i>Pan Seared Shrimp, Andouille Sausage, Creole Gravy, Smoked Tomato Cheddar Grits</i>	17
LOCAL SMOKED CHICKEN FETTUCCHINI <i>House Made Bacon, Local Mushrooms, Spinach, Basil, Roasted Tomatoes, Shaved Gouda</i>	15
FISH & CHIPS <i>Wild Caught Icelandic Cod, Remoulade, Malt Vinegar, Fresh Cut Fries</i>	16
HICKORY GRILLED MEATLOAF <i>Mushroom Gravy, Garlic Whipped Potatoes, Sautéed Green Beans</i>	15

SIGNATURE SANDWICHES

SERVED WITH HAND CUT FRIES & HOUSE MADE PICKLES

FRENCH DIP <i>Half Pound of Shaved Prime Rib, Caramelized Onions, Havarti, Au Jus, Baguette</i>	18
VIRGINIA SOFT SHELL CRAB <i>Lettuce, Tomato, Classic Remoulade, Potato Roll</i>	16
THREE MUSHROOM CROQUETTE <i>Baby Arugula, Roasted Peppers, Pesto Onions, Smoked Tomatoes, Lemon Aioli</i>	14
REUBEN <i>Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Marbled Rye</i>	14
CAJUN BLUE CATFISH & FRIED OYSTER PO' BOY <i>Shaved Cabbage & Onion Slaw, Potato Roll, Lemon Caper Remoulade</i>	12
TUNA MELT <i>Albacore Tuna Salad, Swiss Cheese, Grilled Sourdough</i>	12
MEDITERRANEAN CHICKEN WRAP <i>Pesto Marinated Chicken, Sundried Tomatoes, Feta & Olive Tapenade, Baby Arugula</i>	13

LOCAL HICKORY GRILLED BURGERS

SPRING HOUSE FARMS CLASSIC CHEESE* 14
Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup

SPRING HOUSE FARMS SERRANO* 16
House Made Green Chile Cheese, Barbecued Bacon, Avocado, Tomato, Crispy Onions, Cilantro Black Bean Crème Fraiche

SHENANDOAH VALLEY BISON BURGER* 20
Portobello Mushroom, Smoked Blue Cheese, Rosemary Aioli, Maple Bacon Jam

**Substitute Any Burger for a Grilled Chicken Breast*

SNACKS & SIDES 5

SIDE CAESAR SALAD
SIDE HOUSE SALAD
ROASTED BEETS

BACON BRUSSELS SPROUTS
POUTINE FRIES
SAUTÉED SPINACH

SMOKED TOMATO GRITS
SWEET POTATO FRIES
PARMESAN POTATOES

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