

Imported Cured Meats, Cheeses, Fruit Jam, Mustard, Honeycomb, Mixed Olives, Candied Walnuts, Pickled Sweet Peppers, Fresh Seasonal Fruits & Dried Fruits Served with Toasted Ciabatta Crostini

Current Seasonal Offerings

Sage Derby Cheese | Danish Blue Cheese | Muenster Cheese | Belton Farms Port Wine Derby Cheese | Bresaola Citterio | Salami | Capocollo | Prosciutto

> Grand 38 (Serves 1-2) Deluxe 56 (Serves 3-4)

> Platinum 78 (Serves 6-8)

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Lox Delight

Ricotta & Cream Cheese Whip Topped w/ Diced Smoked Salmon, Lemon Zest, Dill, Shallots Capers, Everything Seasoning & E.V.O.O. Served w/ Toasted Crostini

20

Baked Brie **Sweet**: Topped w/ Seasonal Fruit, Walnuts & Maldon

Savory: Topped w/ Roasted Garlic Confit, Microgreens & Maldon Salt. Served w/ Toasted Crostini

Breakfast Patatas

Crispy Potato Wedges Tossed in our House Spice Blend, Layered w/ Hollandaise Sauce, 5 Cheese Blend, Diced Bacon & Topped w/ a Sunny Side Egg & Fresh Chives

16

Strawberry Bruschetta

16

20

Ricotta & Cream Cheese Whip, Sliced Strawberries on Toasted Crostini Topped w/ Fresh Basil, Mint & Balsamic Reduction

French Toast Dippers

Made w/ Our House Bread Pudding Served w/ Vanilla Mascarpone Cream & Choice of Berry Compote OR Bourbon Maple Syrup

Fresh Berries

9

Fresh Seasonal Mixed Berries Drizzled w/ Herb Infused Simple Syrup

Soup & Salad

Potato Leek Soup 12 Silky Potato & Leek Cream Pureé Topped w/ Fried Leeks & Served w/ Toasted Crostini

Beetroot & Marinated Goat Cheese Salad 20

Mixes Greens, Roasted Golden & Beets, Candied Walnuts, Cucumber, Pear & House Red Wine Vinaigrette

Caesar Salad 16

Hearts of Romaine, Grated Parmesan, Traditional Style House Made Anchovy Caesar, Toasted Bread Crumbs

Magnolia Salad 12

Mixed Greens, Cherry Tomatoes, Shallots, Roasted Almonds, Dried Cherries & House Made Champagne Vinaigrette

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Served with Mixed Greens Tossed in Our House Cucumber Dill Vinaigrette * Upgrade Salad for Fresh Berries Drizzled w/ Herb Infused Simple Syrup +3 *

Smoked Salmon 21

Dill, Shallots, Smoked Salmon Topped with Crème Fraiche & Capers

Loraine 21

Bacon, Caramelized Onion,

Gruyère Cheese, Chives

Veggie 20

Mushrooms, Sun Dried Tomatoes, Spinach, Caramelized Onion & Goat Cheese

All Fried Menu Items are Prepared in Beef Tallow

20% Gratuity Automatically Added to Parties of 8 or More Get Social With Us!

<u>Bene</u>dicts

Include Crispy Breakfast Potatoes & Mixed Green Salad * Upgrade Salad for Fresh Berries Drizzled w/Herb Infused Simple Syrup +3 *

Short Rib Benny 22

2 Poached Eggs on Toasted English Muffin, 4 Hour Braised Short Rib Topped w/ Cabernet Reduction & Hollandaise Sauce

Lox Benny 21

2 Poached Eggs on Toasted English Muffin, Smoked & Cured Thin Sliced Salmon Filets Topped w/ Hollandaise Sauce & Capers

Classic Benny 20

2 Poached Eggs on Toasted English Muffin & Canadian Bacon Topped w/ Hollandaise Sauce

Brunch Specials
*Upgrade Salad for Fresh Berries Drizzled w/ Herb Infused Simple Syrup +3 *

Magnolia Breakfast Special 20 2 Eggs Your Way, Choice of 4 Applewood Smoked Bacon Strips OR 4 Juicy Breakfast Sausage Links. Served w/ Crispy Breakfast Potatoes & Mixed Green Salad

Steak & Eggs 32 8oz Hanger Steak Topped with House Made Chimichurri Sauce, 2 Eggs Your Way Served w/ Crispy Breakfast Potatoes & Mixed Green Salad

Magnolia Omelette 20 Prosciutto, Caramelized Onions, Sun Dried Tomatoes & Goat Cheese. Served w/ Crispy Breakfast Potatoes & Mixed Green Salad

Brunch Burger 24 House Made Barbecue Sauce, Applewood Smoked Bacon & Tillamook Cheddar. Topped w/ a Sunny Side Up Egg & Fried Onion Strings. Choice of Breakfast Potatoes OR Mixed Green Salad

Magnolia Burger 24 Bourbon Onion Jam, Pickled Cucumber, Chipotle Aioli & Tillamook Cheddar Cheese on Toasted Brioche Bun. Choice of Breakfast Potatoes OR Mixed Green Salad

Classic Pancakes 12 3 Large Fluffy Pancakes Served w/ Whipped Cinnamon Butter & Bourbon Maple Syrup Add Blueberries + 3 Add Bacon & Walnuts +4

Brunch Libations

	<u>Mimosa Service 30</u>	<u>Magnolia Mimosa 16</u>	<u>House Mimosa 14</u>	<u> Irish Coffee 11</u>
	(Serves 4)	Choice of Split (187ml)	(Serves 1)	Freshly Brewed
	1 Bottle House Sparkling	Le Grand Courtâge Blanc	(,
	Brut (750ml)	· ·	House Sparkling Brut	Luckys "Wild
	2 Mini Carafes of Juice Choice:	de Blancs (France)		Hare" Coffee
	(Orange, Pineapple, Cranberry)	Or	Mixed With Orange	Blend Mixed w/
i	(g-,,,)	Benvolio Prosecco (Italy)	T	Diena Wiixea w/
	<u>Bubble Upgrade +12</u>	1 Mini Carafe of Juice	Juice & Served in A	Imported Irish
	Le Grand Courtâge Blanc		I IA71 : IA7:	Cream & Topped
	de Blancs (France)	Choice:	Large White Wine	1.1
	Or Benvolio Prosecco (Italy)	(Orange, Pineapple, Cranberry)	Glass	w/ Whipped
				Cream

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Soft Drinks

Proudly Pouring Luckys Coffee Roasters

Hot Coffee 4 Orange Juice: 5 Bottle Coca-Cola: 4.5 (Includes 1 Free Refill) Bottle Diet Coke: 4.5 Cranberry Juice: 4 Iced Coffee 4 Topo Chico Lime: 4.5 Pineapple Juice: 4 (Includes 1 Free Refill) Bottle Sprite: 4.5 San Pellegrino 750ml: 6 Tejava Iced Tea 4.5 Bottle Fanta: 4.5

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The Magnolia Bistro www. themagnoliabistro.com