

Charcuterie Boards

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

Current Seasonal Offerings

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

Grand <small>(Serves 1-2)</small>	38
Deluxe <small>(Serves 3-4)</small>	56
Platinum <small>(Serves 6-8)</small>	78

Starters

<p style="text-align: center;">Baked Brie 20</p> <p>Sweet: Topped w/ Seasonal Fruit, Walnuts & Maldon Salt. Served w/ Toasted Bread.</p> <p style="text-align: center;">OR</p> <p>Savory: Topped w/ Roasted Garlic, Microgreens & Maldon Salt. Served w/ Toasted Bread.</p>	<p style="text-align: center;">Roasted Garlic Shrimp 22</p> <p>Shrimp Sautéed w/ Garlic, Butter, Fresh Herbs, Cherry Tomatoes, Lemon Juice & White Wine. Served w/ Toasted Bread.</p>
<p style="text-align: center;">Patatas Bravas 12</p> <p>Crispy Potato Wedges Tossed w/ a Spice Blend, Parmesan Cheese & Garlic Oil. Served w/ Garlic Aioli.</p> <p style="text-align: center;">Make it DELUXE +6</p> <p>Add Our Savory Meat Sauce, Havarti, Sour Cream & Chives.</p>	<p style="text-align: center;">Tomato Bruschetta 16</p> <p>Whipped Feta Cheese, Tomato, Balsamic Reduction, Microgreens on Toasted Bread w/ Herb Oil</p> <p style="text-align: center;">Meatballs 18</p> <p>Pork/Beef Blend & Housemade Tomato Sauce Topped with Ricotta & Fresh Basil. Served w/ Toasted Bread.</p>

Salad

Chicken +6 | Shrimp +8 | Salmon +8 | Steak Medallions +10

<p style="text-align: center;">French Onion Soup 14</p> <p>Caramelized Onions, Thick Toasted House Bread Cubes Topped w/ Havarti & Parmesan Cheese</p> <p style="text-align: center;">Caprese Salad 16</p> <p>Frisée Lettuce, Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil, House Made Dill Cucumber Vinaigrette & Balsamic Glaze</p> <p style="text-align: center;">Wedge Salad 14</p> <p>Bacon, Cherry Tomatoes, Chives, Blue Cheese Crumbles, House Made Blue Cheese Dressing & Toasted Bread Crumbs</p>	<p style="text-align: center;">Beetroot & Marinated Goat Cheese Salad 18</p> <p>Mixed Greens, Candied Walnuts, Cucumber, Pear & House Red Wine Vinaigrette</p> <p style="text-align: center;">Caesar Salad 16</p> <p>Hearts of Romaine, Shaved Parmesan, House Made Anchovy Caesar, Toasted Bread Crumbs</p> <p style="text-align: center;">Magnolia Salad 9</p> <p>Mixed Greens, Cherry Tomatoes, Shallots, Roasted Almonds, Dried Cherries & House Made Champagne Vinaigrette</p>
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All Fried Menu Items are Prepared in Beef Tallow
20% Gratuity Automatically Added to Parties of 8 or More

Pasta

Fresh Pasta Locally Sourced From
Padua Pasta Makers

Linguine Santorini

26

Roasted Garlic, Kalamata Olives, Tomatoes,
Fresh Basil, Pine Nuts, Red Chili Flakes,
Parmesan Cheese

Chicken +6 | Shrimp +8 | Salmon +8

Mafalda Bolognese

26

Slow Cooked Ground Beef, Roasted Tomato
Sauce, Pecorino Cheese, Topped w/ Basil
Mascarpone Whip

Mushroom Marsala

24

Fettuccine, Crimini & Shiitake Mushroom,
Marsala Cream Sauce

Chicken +6 | Steak Medallions +10

Shrimp Scampi

34

Capellini, Roasted Garlic, Butter, Fresh Herbs,
Cherry Tomatoes, Lemon Juice & White Wine.

Entrées

Halibut à la Blanc

42

8 oz. Halibut Fillet Topped w/ Caper Beurre Blanc
Alongside Seasonal Veggies, Pearled Couscous, & Green
Pea Purée.

Pan-Roasted Salmon

38

8 oz. Salmon Fillet Served Atop Glazed Carrot
Purée, Seasonal Veggies & Topped w/ Charred
Scallion Sauce

Beef Filet Mignon

50

8oz Filet Mignon Served w/ Mashed Potatoes,
Seasonal Veggies, Mushrooms & Cabernet
Reduction Sauce

Beef Short Rib

46

Cabernet Sauvignon Braised w/ Mashed
Potatoes, Seasonal Veggies & Cabernet
Reduction Sauce

Add On

Blue Cheese Crust +3

Jumbo Shrimp w/ Clarified Butter +8

Hanger Steak

38

House Seasoned & Served w/ Guajillo Sauce,
Pickled Mustard Seeds, Seasonal Veggies &
Fingerling Potatoes

Magnolia Burger

21

Bourbon Onion Jam, Pickled Cucumber, Chipotle Aioli &
Tillamook Cheddar Cheese on Toasted Brioche Bun.
Served with House Made "Cisco" Chips

Soft Drinks

San Pellegrino 750ml: 6

Bottle Sprite: 4

Bottle Coca-Cola: 4

Bottle Fanta: 4

Bottle Diet Coke: 3.5

Tejava Ice Tea: 4

..... **Be Sure To Ask About Our Dessert Menu**

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Get Social With Us!

 @TheMagnoliaBistro

www.themagnoliabistro.com