



Friday Lunch!

Soup

Cauliflower Bisque

Scallions

Bar

Open Faced Meatloaf Sandwich

Whipped Potatoes, Tobacco Onions

Sandwich

Sicilian Muffuletta

*Pistachio Mortadella, Sopressatta, Fontina, Olive Salad,
Pesto, Garlic Oil, Toasted Sesame Roll*

14

Salad

Braised & Chilled Octopus

*Romaine, Capers, Chopped Egg, Shaved Onions, Pickled Green Beans,
Garlic Croutons, Dill Vinaigrette*

15

Entrée

Frutti de Mare

*Shrimp, Clams, Calamari, Bacon,
Linguini and Sundried Tomato Cream*

18

Desserts

Honey Chiffon Cake

Eggnog Anglaise, Berries, Mint

Mixed Berry Cobbler

Vanilla Ice Cream



Magnolias
at the mill
HARDYWOOD
BREW WITH PURPOSE

HARDYWOOD BEER DINNER

JAN. 24TH • 7PM

Five course dinner with six delicious beers.

*It will be an exceptional night of food and
drink. Expect beer from the Old Dominion's
finest brewery, Hardywood to be paired with
with Chef Erik's upscale comfort food.*

\$90 INCLUDING TAX AND TIP

Sunday BRUNCH BUFFET

Prime Rib
Norwegian Salmon

Omelete Station
*Customize local eggs,
bacon, sausage, ham
and seasonal vegetables
to suit your taste buds*

11AM - 2PM

*28 ADULTS
*14 CHILDREN

Complimentary for Children Under 5

