

# Friday Evening



## Soup

**Crab & Corn Chowder**  
*Crab Meat Scallion*

## Appetizers

**Crispy Oysters & Octopus**  
*Shiloh Farm's Micro Vegetables, Pickled Green Beans,  
Harissa Aioli, Lime Wedge*

12

## Entrées

**Bone In Short Rib**  
*Roasted Garlic & Thyme Polenta, Local Mushrooms, French Beans  
Braising Jus, Marrow Butter*

35

**Lacquered Honey Salmon**  
*Baby Bok Choy, Shimeji Mushrooms, Green Beans, Sweet Carrot  
Soy Chili Glaze, Sesame*

27

**Slow Roasted Prime Rib**  
*Garlic Whipped Potatoes, Sautéed Asparagus,  
Au Jus & Horseradish Cream*

12oz for 32

16oz for 38

## Desserts

**Mixed Berry & Pear Cobbler**  
*Vanilla Ice Cream*

**Iced Cherry Pie**  
*Homestead Creamery's  
Vanilla Ice Cream*

*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



*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**