

SALADS

HICKORY GRILLED PRIME STEAK CEASAR* 20

Hand Cut Fries, Tomatoes, Blue Cheese, Crispy Onions

BLACKENED SHRIMP COBB SALAD* 20

Romaine, Avocado, Chopped Eggs, Red Onions, Blue Cheese, Bacon, Tomatoes, Black Bean & Corn Relish, Smokey Tomato Ranch

CHILLED CURRY CHICKEN & APPLE SALAD* 16

Local Greens, Shaved Fennel, Cherry Tomatoes, Red Onions, Cucumbers, Toasted Cashews, Pomegranate Vinaigrette

BLT* 10

Shiloh Lettuce, Blue Cheese, Bacon Lardons, Cucumbers, Onions, Tomatoes, Smokey Blue Cheese Dressing

WARM SPINACH & PEAR SALAD* 10

Candied Walnuts, Onions, Bacon Lardons, Blue Cheese, Honey Balsamic Vinaigrette

ROASTED BEET & BUTTERNUT SQUASH* 12

Locksley Farm Cheese, Shaved Fennel, Pickled Onions, Spiced Pistachios, Endless Summer Harvest Baby Green Blend, Five Spice Citrus Vinaigrette

ADD GRILLED CHICKEN* 7, SHRIMP 8, STEAK*10

PIZZA

FROMAGE BLANC* 14

*Garlic, Truffle Oil, Mozzarella, Gruyère, Grana Padano,
Locksley Farmstead Cheese, Spinach, Chili Flakes*

THE WORKS* 16

*House Made Sausage, Applegate Pepperoni, Bacon, Local Mushrooms, Olives, Roasted Peppers,
Shaved Onions, Mozzarella*

LOCAL MUSHROOM & BACON* 15

Mushrooms, Gruyère, Arugula, House Smoked Bacon, Truffle Vinaigrette

TOMATO MARGHERITA* 15

Fresh Mozzarella, Tomatoes, Fresh Basil, EVOO, Sea Salt

BURGERS

SPRING HOUSE FARMS CLASSIC* 15

Lettuce, Tomato, Onion, Pickles, Cheddar, Dijonnaise, Ketchup

SPRING HOUSE FARMS SERRANO* 16

House Made Green Chile Queso, Molé Bacon, Avocado Salad, Tomato, Lime Crema, Crispy Onions

LOCAL GRIND* 16

Two Local Farm Patties, Pickles, Dijonnaise, Locksley Gouda Cheese, Bakers Farm Bacon, Cross Junction Mushrooms, Spicy Ketchup, Fresh Onion Kaiser Roll

VIRGINIA BISON* 21

Black Truffle Cheese, Spicy Blackberry Honey, Peppered Pork Belly, Onions, Arugula

“BEYOND” VEGGIE BURGER 18

Fresh Avocado, Arugula, Shaved Onion, Pickles

Cabernet Vinaigrette, Cheddar, Dijonnaise, Ketchup

-Substitute a Grilled Chicken Breast on any Burger no Extra Charge-



Magnolia's Community Lunches, Dinners and Home Cooking Ingredients

Meals are ready to heat and serve at home

Curbside Pickup & Limited Delivery Menu – Other Items Available, Just Ask!

Please Call 5403389800 after 10 am to place your Order for Pick up after 12 Noon

Continuing Business Hours of Operation 12PM-8PM

Available to add to your order as an appetizer:

Fried Green Tomatoes, Scallop and Pork Belly Lollipops, Crab Fritters \$14 each

Deviled Eggs \$8

Prepared Meals Feed 4 People and Come With:

Endless Summer Harvest and Shiloh Farm Green Salad, Fresh Vegetables, Cabernet Vinaigrette

Nico's Focaccia Bread

Select your Fresh Entrée:

\$35 Options

Locksley Farmstead Cheese Cannelloni Bolognese – Fresh Stuffed Pasta with Seasoned Local Ground Meats and Charcuterie in Homemade Marinara, topped with Locksley Farmstead Cheese Curds

Crispy Butter Milk Fried Chicken – Baked Gouda Mac & Cheese, Sautéed Fresh Vegetables, Pepper Gravy

Virginia Pork Carnitas – Smoked and Slow Roasted with Grilled Onions, Sofrito and Spicy Black Beans

Spring House Farm Grilled Meatloaf – Buttermilk Whipped Potatoes, Green Beans, Local Mushroom Bordelaise

\$45 Choices

Scallop Brioche Stuffed Flounder – Lemon Herb Risotto, Spring Vegetables, Ramp Velouté

Virginia Wagyu Carbonnade - Braised Vegetables, Mushrooms, Roasted Potatoes, Fresh Herb Aioli

Gulf Shrimp and Grits - Shrimp, Local Smoked Sausage, Roasted Corn Peppadew Grits, Thyme Butter

Vegetarian Four Mushroom & Cheese Ravioli – Sautéed Spinach, Locksley Friar Tuck Fromage Blanc, Pearl Onions, Roasted Vegetable Bordelaise

Loudoun Lamb Leg Steak – Smoky Jalapeno au Gratin Potatoes, Sautéed French Beans, Veal Jus

Add Dessert \$12

South Street Under - Butterscotch Bread Pudding or Granny Smith Apple Cobbler with Caramel Sauce