



## SNACKS

**PORK BELLY BURNT ENDS** \$13  
Cherry wood smoked BBQ Candy. Caution, HIGHLY addictive

**LOW COUNTRY VEGGIE DIP** \$12  
Spinach, roasted artichoke, caramelized onions, cream cheese, sour cream, parmesan cheese, house made potato chips

**ROADKING** \$15.75  
Pulled pork, pepper jack cheese, slaw, pickles, house BBQ, sesame bun

**THE DOUBLE BARREL** \$17  
Two smashed patties - Wagyu beef blend, Bacon, Smoked mushrooms, caramelized onion, pepper jack, garlic mayo, Sesame bun

**STREET TACOS (2)** \$8.5  
Steak | Pulled Pork | Shrimp

**TAVERN FRIES** \$12  
Cheese sauce, serrano peppers, shallots, garlic aioli, bbq sauce, chives, seasoned curly fries.  
+ Add bacon or pulled pork 2 +

## SANDWICHES & WAGYU BURGERS

with curly fries or cole slaw | (gf) buns available +1

**THE BLT** \$15.75  
Bacon piled high, tomato, lettuce, onion jam, mayo, sourdough bread + fries  
+ add a fried egg \$2 +

**THE BURGER\*** \$16.50  
Two smash patties - Wagyu beef blend, American cheese, red onion, shredded lettuce, pickles, Nolia' sauce on a sesame bun.  
+ add bacon 2 +

**GULF SHRIMP \*** \$14.50  
½ pound of Gulf shrimp breaded, golden fried, with remy sauce

**CHICKEN WINGS** 14 / 24  
Six or twelve.  
+ Buffalo, Carolina Mustard, BBQ, lemon pepper, Bama', Ranch, Blu Chz +

**BLUE JEAN BLUES** \$15.75  
Golden fried chicken breast, bacon, lettuce, pickles, Bama' white sauce, sesame bun

**HICKORY BLEU'S** \$17.50  
Two smash patties - Wagyu beef blend, blackening seasoning, bleu chz, hickory bacon, onion jam

## TAVERN SPECIALTIES

### "Blue Ribbon" Fried Chicken

Marinated in seasoned buttermilk, and perfectly fried. \$18.50

1.) Four whole wings OR six pieces of popcorn chicken (Breast, Thigh, or mixed)

2.) Pick two sauces: Buffalo, BBQ, Carolina Mustard, Bama', Ranch, Blu Chz

3.) Pick two sides: curly fries, slaw, yellow corn grits, mashed potatoes, or roasted broccoli

**STEAK FRITES** \$34.50  
12oz seasoned Wagyu hanger steak, grilled and served with curly fries and a peppercorn sauce

**CREOLE LINGUINI** \$25.50  
Blackened shrimp, crawfish tails, andouille sausage, peas, diced tomato, shallots, garlic, cream, parmesan, linguine pasta

**NOLIA GUMBO** \$22  
Seasoned Chicken, Andouille sausage, dark roux, the holy trinity, The rest is magic. served with white rice.  
+ add Shrimp 4 crawfish 4 +

**WEDGE SALAD** \$14  
Hickory bacon, baby iceberg lettuce, charred corn, cherry tomatoes, blu chz crumbles, house ranch dressing

**NY CHEESECAKE** \$11.50  
Macerated strawberries, mint

**JAMBALAYA (GF)** \$24.50  
A traditional cajun rice dish: chicken thighs, andouille sausage, the holy trinity + garlic, and a blend of spices.  
+ Add Shrimp 4 Add crawfish 4 +

**FRIED SEAFOOD BASKET** \$26.50  
Golden Fried rockfish, two jumbo gulf shrimp, curly fries, remy sauce.

**USDA PRIME RIBEYE** MKT  
14oz Thomas Cattle CO. Prime Beef - Excellent marbling. Two Sides

## GREENS

Shrimp 4 | Chicken 3

**CITRUS SALAD** \$14  
Arugula, red onion, goat cheese, raspberries, orange segments, toasted pecans, orange vinaigrette

**CAESAR SALAD** \$13.50  
Romaine lettuce, house made cajun croutons, house Caesar dressing, freshly shaved parmesan cheese

## SWEETS

**PIE THE WEEK**  
Ask your bartender or server

Ask About weekly specials Wednesday through Saturday

Order take out/Delivery at [www.magnoliatavern.com](http://www.magnoliatavern.com)

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness\*