

Magnolia Tavern

APPETIZERS

PORK BELLY BURNT ENDS (GF) 15.50
CHERRYWOOD SMOKED BBQ CANDY

SOUTHERN VEGGIE DIP 12
SPINACH, ARTICHOKE HEARTS, CARAMELIZED ONIONS,
ROASTED GARLIC, CREAM CHEESE. WITH KETTLE CHIPS.

BUFFALO CAULIFLOWER (GF) 13
CRISPY FLORETS, BUFFALO SAUCE, GREEN ONION
RANCH OR BLUE CHEESE

CHICKEN WINGS 15 | 28
SIX OR TWELVE WITH RANCH OR BLUE CHEESE
BUFFALO, BBQ, CAROLINA MUSTARD, 'BAMA, LEMON
PEPPER, CAJUN, HONEY GARLIC, OR SPICY BBQ

CHEF'S TOMATO SOUP 8
ADD A GRILLED CHEESE +9

TAVERN FRIES (V) 15
CHEESE SAUCE, SERRANO PEPPERS, SHALLOTS, GARLIC
AIOLI, BBQ SAUCE, CHIVES, SEASONED CURLY FRIES
ADD BACON 3 PULLED PORK 4

TAVERN SPECIALTIES

ADD GARLIC TOAST \$1.5

FRIED CHICKEN 26
JUMBO POPCORN CHICKEN BREAST, GOLDEN FRIED.
SERVED WITH TWO SIDES AND TWO SAUCES
SAUCES: BUFFALO, BAMA' WHITE, CAROLINA MUSTARD,
BBQ, SPICY BBQ, HONEY MUSTARD RANCH, BLUE CHEESE

SHRIMP N' GRITS (GF) 27
6 JUMBO SHRIMP, CREOLE GRAVY, GREEN ONION, ANSON
MILLS YELLOW CORN GRITS
EXTRA SHRIMP +8

SOUTHERN FISH 27.50
ROCKFISH OR CATFISH | GET IT GOLDEN FRIED OR
BLACKENED. SERVED WITH TWO SIDES.

CHICKEN FRIED STEAK 29.50
8OZ STEAK BREADED IN SEASONED CHICKEN FLOUR,
SERVED WITH MASHED POTATOES AND SMOTHERED IN
COUNTRY GRAVY

JAMBALAYA (GF) 26.50 ^{SPICY}
A FAVORITE CAJUN RICE DISH: BLACKENED CHICKEN,
ANDOUILLE SAUSAGE, THE HOLY TRINITY, SPICES.
ADD SHRIMP \$8 | ADD CRAWFISH \$4

MAC & CHEESE 23
GOUDA, PARMESAN, GRUYÈRE, CHEDDAR, CAVATAPPI,
HERB BREAD CRUMBS
BACON CRUMBLES +4 PULLED PORK +4

CREOLE LINGUINI 28
GULF SHRIMP, CRAWFISH TAILS, ANDOUILLE SAUSAGE,
PEAS, CHERRY TOMATO, SHALLOTS, GARLIC, CREAM,
PARMESAN, LINGUINI

14OZ RIBEYE* 58
GREAT MARBLING. SEASONED WITH OUR HOUSE MADE
CAJUN STEAK RUB, SEARED TO PERFECTION
SERVED WITH TWO SIDES

BURGERS & SANDWICH'S

ALL BURGERS/SANDWICHES COME WITH ONE SIDE | (GF) BUN OR LETTUCE WRAP +2 | FRIED EGG +2 | BEYOND BURGER +1 | BACON +4

THE BURGER* 17.50
TWO 4OZ SMASH PATTIES, AMERICAN CHEESE, RED ONION,
LETTUCE, PICKLES, 'NOLIA SAUCE, BUN

DBT BURGER* 18.50
TWO 4OZ SMASH PATTIES, BACON, MUSHROOMS,
CARAMELIZED ONION, PEPPER-JACK, GARLIC AIOLI, BUN

SMOKE SHACK* 18.50
SMASH PATTY, PULLED PORK, PEPPER JACK, BBQ SAUCE,
ONION RINGS, PICKLED JALAPEÑOS, BUN

ELK BURGER* 21
8OZ GROUND ELK, CHEDDAR, CARAMELIZED ONION,
LETTUCE, TOMATO, GARLIC AIOLI, BUN

BLUE JEAN BLUES 17.50
GOLDEN FRIED CHICKEN, BACON,
LETTUCE, PICKLES, 'BAMA SAUCE,
BRIOCHE BUN

BLT 18
CRISPY HICKORY BACON, LETTUCE,
TOMATO, ONION JAM, GARLIC AIOLI
ON SOURDOUGH.
ADD FRIED EGG +2

THE CAROLINA KING 16.50
CHERRY WOOD SMOKED PULLED
PORK, SPICY BBQ SAUCE, APPLE
SLAW, PICKLES, BRIOCHE BUN

CADDY SHACK 17
GRILLED CHICKEN, SPINACH,
TOMATO, ONION, PICKLE, GARLIC
AIOLI, BRIOCHE BUN
ADD BACON 4 ADD CHEESE 2

GULF SHRIMP PO BOY 18
CAJUN SHRIMP, LETTUCE. TOMATO,
PICKLES, HOUSE REMOULADE
SAUCE ON A SEMOLINA ROLL

GREENS

GRILLED SHRIMP 8 | GRILLED OR FRIED CHICKEN 6 | BACON 4

APPLE WALNUT SALAD 16
SPINACH, WALNUTS, APPLE SLICES,
GOAT CHEESE, RED ONION, DRIED
CRANBERRY'S, MUSTARD
VINAIGRETTE, BALSAMIC DRIZZLE

NOLIA WEDGE 16
HICKORY BACON, BABY ICEBERG
LETTUCE, CHARRED CORN, CHERRY
TOMATOES, BLUE CHEESE
CRUMBLES, RANCH DRESSING

CAESAR 15
ROMAINE LETTUCE, HOUSE MADE
CAJUN CROUTONS, FRESHLY
SHAVED PARMESAN CHEESE
BACON \$4 GRILLED CHICKEN \$6
SHRIMP \$6

ENTRÉE SIDES

MAC & CHEESE +6

CURLY FRIES

TAVERN FRIES +5

BROCCOLINI (GF)

YELLOW CORN GRITS (GF)

JAMBALAYA +6 (GF)

COLLARD GREENS (GF)

MASHED POTATOES (GF)

CAESAR / HOUSE SALAD +3

 **RESERVATIONS / TAKE OUT / CATERING CALL 503.730.5455 / GRATUITY ADDED TO PARTIES 6+** 

CONSUMING RAW/UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS*