

DINNER

GARDEN

House-Made Dressings: Creamy Herb, Red Pepper Vinaigrette, Caesar, Honey Goat Cheese, Honey Mustard

CAESAR SALAD Artisanal Romaine Freshly-grated Pecorino House-made Croutons	8
HOUSE SALAD Organic Spring Mix House-made Pickled Onion Cherry Tomato Cucumber Croutons	8
QUINOA SALAD Sautéed Quinoa Carrots Peppers Onions Cucumbers Feta Avocado Spinach Creamy Herb	8
SOUP DU JOUR Cup/Bowl	5/9

CHEF INSPIRED ENTRÉES

PAN SEARED FAROE ISLAND SALMON 8 oz filet Grilled Asparagus Lemon herb Risotto Beurre Blanc.	26
FETTUCCHINE ALFREDO Broccolini Lardons Pecorino Cherry Tomatoes from-scratch Alfredo Sauce <i>+ add chicken +5 or shrimp +9</i>	14
PAN SEARED DUCK BREAST Sage Sausage & Apple Dressing Grilled Peach Peach infused Red Wine Sauce <i>+ limited availability</i>	24
MAGNOLIA BURGER ½ lb Certified Angus Beef* House-made Pickle Caramelized Onion Goat Cheese Spring mix Mustard Aioli <i>+ served with roasted red potatoes</i>	14
SHRIMP & GRITS ½ lb Fresh Shrimp Charleston-Style Andouille Gravy Freeman's Mill Cheese Grits.	22

HAND-CUT STEAKS

*Swift 1855 Upper 2/3 USDA Choice
Topped with our demi-glace.*

AUSTRALIAN WAGYU SKIRT 12 oz	18
FILET MIGNON 8 oz <i>+ Chef's Favorite</i>	27
DELMONICO RIBEYE 16 oz boneless	36

A LA CARTE

Perfect to pair with our hand-cut steaks or garden selections.

CARAMELIZED ONIONS	2
SAUTÉED MUSHROOMS	3
GRILLED BROCCOLINI	4
GRILLED ASPARAGUS	6
ROASTED RED POTATOES	4
GORGONZOLA MASHED POTATOES	5
LEMON & THYME RISOTTO	8
GRILLED CHICKEN	5
GRILLED SHRIMP ¼ lb	6
SALMON 8 oz Faroe Island Filet	10
SEARED AHI TUNA 4 oz Sashimi Grade	10
CRAB CAKE	14

**consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*