

# The Magnolia Thomas

## RESTAURANT

### Starters

- Shrimp and Grit** • blackened shrimp and stone cheddar grits stacked on fried green tomato. .... \$9
- Magnolia's Fried Green Tomatoes** • topped with melted gorgonzola cheese and our signature black-eyed pea salsa ..... \$7
- Crawfish Puppies** • crawfish stuffed southern fried hush puppies with cilantro serrano cream. .... \$8
- Stuffed Artichokes** • parmesan crusted kettle fried artichoke hearts, four cheese stuffing, with roasted red pepper coulis. .... \$7
- Pepper Seared Scallops** • seared six-pepper crusted jumbo sea scallops served on bleu cheese dusted fried baby spinach. .... \$10
- NEW Shrimp Corn Dogs** • Beer marinated jumbo shrimp, cornmeal battered, and kettle fried, served with a smokey chipolte ketchup dipper. .... \$9
- Fruit & Cheese Olive Boat** • a perfect compliment to any wine. Imported and domestic cheeses, assorted olives, concord table grapes, and delicious vine strawberries. .... \$8

### Kettles and Greens

- Tomato Basil Soup**  
served with grilled peasant bread \$5
- The Daily Kettle**  
Chef's daily soup creation \$5
- Sweet Baby Spinach Salad**  
vine ripened organic Roma tomatoes, candied pecans, sweet onions, bleu cheese, and warm raspberry bacon dressing.  
as is \$9 with grilled chicken \$15
- Caesar's Salad**  
chopped romaine hearts, asiago and parmesan cheese, tossed in our tangy basil infused caesar's dressing, topped with fried onion rings. as is \$9 with chicken \$15  
with shrimp \$16
- Grilled Salad Primavera**  
grilled filet layered on mixed field greens, with sautéed peppers, onions, tomatoes, broccoli, squash, portabellas, gorgonzola and housemade balsamic vinaigrette. \$18



### Features

accompanied with your choice of House, Sweet Baby Spinach, or Caesar's salad...

#### Magnolia's Buttermilk Fried Chicken

chicken breast, southern kettle fried to perfection, waits in stone cheddar grits with fried green tomatoes, topped with our signature black-eyed pea salsa. \$20

#### NEW Coffee Crusted Bistro Steak

grilled bistro filet crusted with ground coffee, brown sugar, sea salt, and whole black pepper and topped with our delectable aged balsamic cream, mashed potato and grilled broccoli crown. \$21

#### Southern Chicken and Waffle

Classic kettle fried chicken and hazelnut infused buttermilk waffles served with strawberry, blackberry, and raspberry compotes, local tupelo honey, and black maple syrup. \$16

#### Blueberry Mountain Filet

char grilled chateau cut filet, finished with our savory mountain picked blueberry glaze, with lemon grass french green beans and mashed potato. \$30

#### NEW Steak Wellington

Grilled beef tender and wild mushroom duxelle wrapped and baked in warm puff pastry with a red wine demi glace drizzle and fresh grilled broccoli. \$24

#### Chef's Pasta

Chef's pasta of the day creation. \$market

#### Coca-cola Braised Pot Roast

Slow simmered top sirloin, deconstructed with braised Coca-cola marinated carrots, parsnips, celery, and baby red potatoes. \$23

#### South Atlantic Salmon

caramelized onion crusted salmon served over kettle fried potato spinners and grilled asparagus. Finished in white wine lemon basil butter. \$24

#### Chicken Gourmand

parmesan crusted, kettle fried chicken breast, served with garlic mashed potatoes and topped with artichokes, onions, & mushrooms. Finished with a caper lime cream. \$21

#### NEW Magnolia's Kitchen Meatloaf

homestyle classic dressed up and ready with fried onion straws, frenched green beans, mashed potato and a smokey chipotle ketchup. \$16

#### Eggplant Pancakes

stack of crispy eggplant rounds with 4 cheese topping of ricotta, mozzarella, parmesan, goat cheese, and a tomato asiago syrup, served with orzo pasta. \$17

#### Catch

Chef's daily fin special \$market

Advisory: consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness.