

The Magnolia Thomas

R E S T A U R A N T

Starters

Fried Green Tomato

organic green tomatoes layered with crumbled gorgonzola and our tangy black-eyed pea salsa \$6

Smoky Fish Cakes

blended crab, crawfish, shrimp, scallop, mussels and clams, seared with our smoky chipotle cream. \$9

Deep Fried Ribs

smoked baby-back ribs, battered and kettle fried, served with country kimchi slaw. \$8

Meatball Kitchen Kebob

hand-rolled blended sausage beef and cheese kitchen meatballs in tomato basil marinara and roasted garlic alfredo. \$6

Parmesan Truffle Fries

Kettle fried chips tossed in parmesan, smoked sea salt, and black truffle oil. Garlic aioli dipper. \$7

Baked Brie

warm brie cheese, layered cajun praline pecans, wrapped in flakey puff pastry, baked and served with melba, apricot compote, and local honey. \$11

Gluten Free Grilled Flatbreads!
Our totally gluten free baked thin crust flatbreads pizzas.
Daily Special

Tomato Basil Soup

served with grilled peasant bread and fried basil. \$6

Caesar's Salad

chopped romaine hearts, sunflower seeds and parmesan cheese, tossed in our tangy basil-infused caesar's dressing, topped with fried onion rings. \$10

GF *Grilled Vegetable Plate*

char grilled peppers, onions, broccoli, malibu carrot, okra, asparagus and mushrooms, roasted tomatoes with balsamic glaze drizzle. \$15

Features

accompanied with your choice of House or Caesar's salad...

Magnolia's 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. \$22

Stuffed Catfish

blackened wild catfish filet, stuffed with a blend of lightly smoked crab, shrimp, crawfish, mussels and clams. Served with cheddar cheese grits and grilled broccoli crown. Topped with chipotle cream. \$23

GF *Blueberry Mountain Filet*

char-grilled filet mignon, finished with our savory mountain picked blueberry glaze, with French green beans and whipped potato. \$32

GF *Chicken Gourmand*

char-grilled marinated organic chicken breast. Served with whipped potato and topped with artichokes, onions, and baby bella mushrooms. Finished with a caper lime cream. \$22

Java Crusted Bistro Steak

grilled bistro filet coffee crusted with ground chicory, brown sugar, sea salt, and whole black pepper, topped with our delectable aged balsamic cream, whipped potato and grilled broccoli crown. \$25

Chipotle BBQ Pork

Grilled pork tenderloin medallions, marinated in adobo and lime, topped with pickled red onion and sweet chipotle bbq. Red potatoes and grilled okra. \$17

Cherokee Co. Chicken Poblano

marinated chicken breast, char grilled and finished with a snappy poblano and sweet bell pepper cilantro cream, with texican sweet onion rings, green tomatoes, and cheddar polenta. \$21

GF *Oscar*

grilled beef tenderloin topped with our seafood fish cake, tangy béarnaise, served with whipped potato and grilled asparagus. \$35

GF Advisory: These items may be cooked to order. Consuming undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness.