

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 \$8

Bacon Wrapped Mac

bacon wrapped aged white cheddar macaroni fitters, gooey pimento cheese center, rolled in seasoned bread crumbs and kettle fried crispy. \$9

Smoky Fish Cakes

blended crab, crawfish, shrimp, scallop, mussels and clams, seared with our smoky chipotle cream. \$10

Meatball Kitchen Kebob

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

Deep Fried Ribs

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

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 Thin Crusts!
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. \$14

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. \$28

Shrimp and Grit

blackened gulf jumbo shrimp, fried green tomatoes, stone cheddar grits and chipped pork belly, smothered in tasso chili cream. \$21

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

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

Nut Crusted Pork

pork tenderloin medallions textured with ground almond, pistachio, and walnut nut medley. Seared and covered in baby bella port wine demi-glace, served with whipped potato and grilled okra. \$18

Chicken Wellington

grilled chicken breast, mushrooms, spinach, and sweet bell peppers, topped with sage rubbed Swiss and baked in golden puff pastry, grilled asparagus spear. \$24

Oscar

grilled beef tenderloin topped with our seafood fish cake, tangy béarnaise, served with whipped potato and grilled asparagus. \$30