

# Magnolia

*all day*

## BEGINNINGS

### House-made Pimento Cheese

Baked saltines **\$12.50**

### Mushroom Toast

Herbed ricotta, arugula, sautéed mushroom medley, on artisan ciabatta **\$14.50** add an egg for **\$2.00** extra

### Avocado Toast v

Marinated tomatoes, pickled onions, baby greens, everything seasoning, artisan ciabatta **\$14.50** add an egg for **\$2.00** extra

## SALADS

Add Chicken **\$4.00** or Chicken Salad **\$4.75**

### Harvest Salad

Seasonal fruit, pecans, dried cranberries, cabbage, baby greens, feta, your choice of dressing **\$15.50**

### The Autumn Chop

Romaine lettuce, tomatoes, blue cheese, avocado, pickled onions, roasted sweet potatoes, bacon, boiled egg, your choice of feta or blue cheese and dressing **\$16.50**

### Mediterranean Salad

Marinated chickpeas, diced bell peppers, tomatoes, pickled onions, cucumbers, purple cabbage, feta, arugula, organic baby greens, your choice of dressing **\$15.50**

## HANDHELDS

### Breakfast Burrito

Scrambled eggs, sausage, onions, peppers avocado, pepperjack, pico and sour cream; side **\$16.50**

### Curry Chicken Salad Croissant

Dried cranberries, onions, celery, baby greens, croissant; side **\$16.00**

### 705 Wrap v

Blackened chicken, hummus, cucumbers, baby green, honey mustard, feta; side **\$16.50**

### ½ lb Burger

Grass Fed beef, bacon, choice of cheese, leaf lettuce, onions, pickles; side **\$18.75**

### Pimento BLT and Soup

Bacon, baby greens, roma tomatoes, and deli ciabatta, wheat or rye toast; served with the soup of the moment **\$16.50**

### Reuben Sandwich

Slow roasted corned beef, sauerkraut, swiss, russian dressing, rye bread **\$17.50**

## SIDES

Home Fries / Cheese Grits / French Fries  
Fruit **\$3.50** / Side Salad **\$3.00** / Soup **\$3.00**

\* A 20% gratuity will be added to parties of 6 or more

## BRUNCH

### A Dang Veggie Scramble!

Organic spinach, peppers, onions, mushrooms, feta; topped with avocado; your choice of home fries or grits and deli ciabatta, wheat or rye toast **\$15.75**

### The Ham and Gruyere Omelet

Ham, sauteed onions, gruyere cheese; your choice of home-fries or grits and deli ciabatta, wheat or rye toast **\$15.50**

### Forager Omelet v

Wild mushroom medley, caramelized onions, roasted tomatoes, goat cheese; your choice of home-fries or grits and deli ciabatta, wheat or rye toast **\$15.50**

### Biscuits and Gravy

Two house-made buttermilk biscuits, sausage gravy **\$15.00**

### French Toast

Vanilla custard brioche, chantilly cream, seasonal berries, powdered sugar, bacon or sausage **\$17.00**

### Belgian Waffle

Classic belgian waffle, chantilly cream, powdered sugar, seasonal berries, bacon or sausage **\$15.50**

### Corned Beef Hash

8 hour roasted corned beef, potatoes, peppers and onions, hollandaise; topped with two eggs and deli ciabatta, wheat or rye toast **\$17.50**

### 2 Eggs

Two eggs, your choice of meat, a side, and deli ciabatta, wheat or rye toast **\$14.50**

### County Line Hash v

Seasonal, local vegetables, feta, eggs, avocado, pickled onions, sriracha aioli, deli ciabatta **\$16.50**

## BENEDICTS

### Classic Benedict\*

Artisan ciabatta, ham, poached eggs, hollandaise; side **\$14.75**

### Veggie Benedict\*

Tomatoes, avocado, spinach, artisan ciabatta, poached eggs, hollandaise; side **\$14.50**

### Southern Benedict\*

House-made biscuit, sausage patty, poached egg, sausage gravy; side **\$16.50**

### Magnolia Benedict\*

Croissant, pimento cheese, tomatoes, spinach, bacon, poached eggs, hollandaise; side **\$16.50**

*We are ethically invested in procuring, preparing and delivering the highest quality food and beverages possible. Our menu items may cost a little more but it is worth it to support local farmers and a healthy, balanced planet. Thank you for your support!*

