



# magnoliahouse<sup>®</sup>

BY KELLY ENGLISH

## STARTERS .....

*gulf oysters on the half shell / 12|24*

traditional accompaniments

*shrimp cocktail / 18*

house-made sauce

*gulf crabmeat au gratin / 18*

toasted crostini

*gulf crab cakes / 22*

boiled peanut romesco

*chef's oysters / 15|30*

fried gulf oysters, brie cheese, bacon jam

*fried green tomatoes / 19*

crawfish, crab, hollandaise

## SOUPS & SALADS .....

*warm brussels sprouts / 14*

creole mustard, crushed hazelnuts, bacon

*house made caesar / 10*

*magnolia house salad / 9*

spring mix, cherry tomatoes, cucumbers, pickled onions

*the wedge / 12*

butter lettuce, olive, tomato, onion, croutons, deviled egg dressing

*gulf crab & brie soup / 12*



## ENTREES .....

*8 oz filet / 55*

*14 oz new york strip / 53*

*16 oz bone-in ribeye / 58*

*grilled king salmon / 35*

*13oz pork chop / 35*

blackberry jus lie, spätzle, summer peas

*sautéed gulf fish / 39*

sauce ponchartrain & vegetables

*southern pesto fettuccine / 28*

fresh basil, shaved garlic, spiced pecans, parmesan (add: chicken 6 shrimp 10)

*roasted chicken breast / 30*

confit chicken, dirty rice, bacon jam

*parmesan seared seabass / 42*

charred corn & jalapeno orzotto

## SIDES .....

*baked sweet potato with molasses butter / 9*

*grilled asparagus / 9*

*garlic smashed potatoes / 9*

*baked idaho potato / 9*

*sautéed mushrooms / 9*

*parmesan orzotto / 9*

## ADD-ONS .....

*bacon jam / 8*

*hollandaise / 4*

*oscar / 14*

*blue cheese / 6*

*grilled shrimp / 10*



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## DESSERTS .....

*sweet potato cheesecake / 9*

whipped, toasted marshmallow

*double chocolate mousse pie / 9*

oreo cookie crust

*bread pudding / 9*

smoked maple bourbon ice cream

*vanilla bean crème brûlée / 9*

house made beignets

## - WINE & COCKTAILS -

### BUBBLES & WHITE .....

*champagne / 10*

domaine michelle xtra dry

*pinot grigio / 10|13*

clos du bois

*riesling / 10|13*

hogue cellars late harvest

*chardonnay / 14|17*

mer soleil silver 2018

*rose / 11|14*

charles and charles

### REDS .....

*cabernet / 13|16*

chateau st. michelle

*pinot noir / 15|18*

la crema sonoma

*red zinfandel / 14|17*

st. francis old vines 2017

*syrah / 13|16*

clayhouse wines 2013

*blended red / 15|18*

la nerthe 'les cassagnes' 2018

### FEATURED BOTTLES .....

*pinot noir / 70*

jackson estate penteluma gap

*merlot / 68*

ferrari-carano

*pinot grigio / 65*

santa margherita pinot grigio

*chardonnay / 72*

'the snitch' prisoner

### COCKTAILS .....

*french martini / 12*

skyy pineapple, chambord, pineapple juice

*single barrel old fashioned / 12*

jack daniels single barrel, bitters, muddled fruit

*makers manhattan / 12*

makers mark, sweet vermouth, bitters

*crème brûlée martini / 12*

absolut vanilla, baileys, butterscotch, cream