

RAW BAR

FRESHLY SHUCKED NAKED COWBOY OYSTERS
Tequila Mignonette, Horseradish, Cocktail Sauce

TUNA TARTAR
Avocado, Cilantro, Pickled Green Tomato, Soy-Wasabi Aioli, Fried Wontons

EGGS

HUEVOS RANCHEROS
Two Fried Eggs with Tomatillo Sauce, Black Beans, Cotija Cheese, Sour Cream, Avocado, Over Crisp Corn Tortillas

MAGNOLIA BENEDICT
Two Poached Eggs on an English Muffin, Hollandaise Sauce

HAM
SPINACH
SMOKED SALMON
LOBSTER

BREAKFAST SANDWICH
Two Fried Eggs, Bacon, Cheese on a Toasted Croissant

NOT EGGS

SMOKED SALMON & BAGEL
Toasted Bagel with Chive Cream Cheese, Diced Red Onion, Capers

LEMON RICOTTA PANCAKES
Served with Butter, pure Maple Syrup, Fresh Berries

NUTELLA FRENCH TOAST
Baguette French Toast Filled with Warm Chocolate Hazelnut Filling, Served with Caramelized Bananas

CRAB CAKE
Maryland Lump Crab, Cajun Lobster Sauce

HUMMUS PLATE
Red Pepper Infused, Toasted Pita Points

BURRATA
Fresh Heirloom Tomatoes, Lemon-Basil Pesto, Fresh Basil, Balsamic Caviar

LOBSTER MAC & CHEESE
Fresh Poached Maine Lobster, Chef's Blend of Cheeses

STEAK FRITES
6 oz Rib-Eye Chimichurri Sauce & Hand-Cut Fries

SALADS

MESCLUN MIX SALAD
Pecorino, Crispy Pancetta, Melon Radish, Sesame Dressing

GRILLED SALMON SALAD
Arugula, Pistachio, Avocado, Garlic Lemon Vinaigrette

CHICKEN CAESAR SALAD
Grilled Chicken, Charred Romaine, Aged Pecorino Croutons

BURGERS & SANDWICHES

Served with Your Choice of Seasonal Garden Salad or Hand-cut Fries

MAGNOLIA BURGER
Pat LaFrieda's Dry Aged Beef, Smoked Gouda, Chipotle Dusted Onion Ring, Fried Green Tomato, Arugula

TURKEY BURGER
Organic Ground Turkey, Lettuce, Tomato, Onion, Dijonaise

BLACK BEAN & BEET BURGER
Lettuce, Tomato, Onion, Avocado, Chipotle Mayo

BLAT
Bacon, Lettuce, Avocado, Tomato, Toasted Baguette

DUCK CONFIT GRILLED CHEESE
Gruyere, Ciabatta, Arugula, Garlic & Onion Aioli

CAPTAIN CRUNCH FRIED CHICKEN SANDWICH
Bacon Jam, Pomegranate Jicama Slaw

SIDES

Sausage OR Turkey Sausage | Bacon | Two Eggs
Rosemary Potatoes | Hand-Cut Fries | Arugula Salad

EXECUTIVE CHEF BRIAN PANCIR

BRUNCH COCKTAILS

BLOODY MARY

BELLINI

MIMOSA

BACON BLOODY MARY

RISE & SHINE JUICE

Prosecco, St. Germain, Orange Juice

CHAMPAGNE & PROSECCO

PROSECCO
Caposaldo, Italy

CHAMPAGNE
Moët & Chandon Brut NV, France

WINES BY THE GLASS/BOTTLE

WHITE

CHARDONNAY
Louis Jadot Steel Hill, France

PINOT GRIGIO
Stellina di Notte, Italy

SAUVIGNON BLANC
Rodney Strong, Sonoma, California

ROSÉ

ROSÉ
M. Chapoutier, France

RED

CABERNET
Beaulieu Vineyard, Coastal Estates, CA

MALBEC
Alamos, Argentina

PINOT NOIR
Etude Lyric, Central Coast, CA

DRAFT BEER

PERONI

CORONA LIGHT

BLUE MOON

SAM ADAMS SEASONAL

CONEY ISLAND IPA

GUINNESS

BOTTLED BEERS

MILLER LITE

CORONA

MODELO ESPECIAL

ANGRY ORCHARD HARD CIDER

SAM ADAMS BOSTON LAGER

BROOKLYN LAGER

LAGUNITAS IPA

BITBURGER BRAUEREI (Non-alcoholic)

COFFEE & TEA

COFFEE | TEA

ESPRESSO

CAPPUCCINO | LATTE

MILK | HOT CHOCOLATE

BEVERAGES

LEMONADE | ICED TEA | ARNOLD PALMER

RED BULL | Sugar-Free

FRESH JUICE

Orange | Grapefruit | Pineapple | Cranberry | Tomato