

LIVING HAND TO MOUTH

MAGNOLIA

GASTROPUB & BREWERY

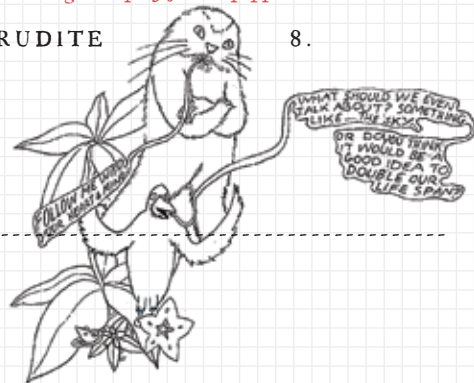
*** BILL OF FARE (BRUNCH) ***

SNACKS

- BOMBAY BAR NUTS 4.
- MAGNOLIA FRIES 5.
- PICKLED VEGETABLES 4.
- DEVILS ON HORSEBACK 3/ca.
kölsch gastrique
- TARTINE 8.
roasted corn, burrata, & truffle honey

SOUP, SALADS, SMALL PLATES

- SOUP 10
- FIELD GREENS 6/11.
pickled shallot, cherry tomato, feta
- LITTLE GEMS 7/13.
port blue dressing, grapes, hazelnut
- GRILLED ROMAINE 14.
bacon vinaigrette, croutons, sieved farm egg
- MARINATED LOCAL SQUID 13.
on grilled bread with lemon aioli, arugula, spicy fresno peppers
- RAW VEGETABLE CRUDITE 8.
buttermilk dressing



THESE ARE ALL GOOD THINGS TO THINK ABOUT

***** CURED MEAT & ARTISAN CHEESES *****

MEAT

\$7 EACH / \$23 SMALL BOARD / \$39 LARGE BOARD

served with pickled vegetables, mustard & fruits

| | | | |
|---------------|-------------|-----------------------|---------------------------|
| CHOOSE FROM: | RUSTIC PATE | PORK RILLETTES | |
| LIVER TERRINE | | CREMINELLI PROSCIUTTO | CREMINELLI WHISKEY SALAMI |

CHEESE

\$6 EACH / \$23 BOARD

served with fruit compote

| | | | |
|-----------------------------|-------------------------------|------------------------|--------------------------------|
| CHOOSE FROM: | | | |
| GOAT <i>bumboldt fog</i> | COW <i>english cheddar</i> | SHEEP <i>pepato</i> | BLUE <i>english stilton</i> |

HOUSE SAUSAGE

\$ 12 EACH OR SERVED NAKED ON A BOARD (2 FOR \$18 / 4 FOR \$36)

served naked with sauerkraut & stone ground mustard

| | | | |
|--|---|--|---|
| CHOOSE FROM: | | CURRYWURST SAUSAGE <i>pimenton potatoes</i> | |
| ANDOUILLE <i>tomato braised butter beans & kale</i> | ENGLISH BANGER <i>roast apples & pickled mustard seeds</i> | | KASEKRAINER <i>roasted carrots & pickled mustard seeds</i> |

PROUDLY HISTORIC



FAMOUSLY GRATEFUL

YOU ARE HERE

BRUNCH

- BEIGNETS 6.
sugar dusted & chantilly cream
- STEEL CUT OATMEAL 8.
maple & candied pecans
- FRENCH TOAST 12.
maple syrup, chantilly cream & seasonal fruit
- FULL ENGLISH BREAKFAST 17.
2 eggs, banger, bacon, butter beans, grilled tomato & toast
- "MADAME MAGNOLIA" 13.
egg, ham, béchamel sauce & mixed greens
- STEAK & EGGS 17.
grilled flank, two eggs, potatoes & toast
- FRIED EGG & SAUSAGE SANDWICH 12.
arugula, gruyere, aioli & onion marmalade
- MAGNOLIA BURGER 16.
house-ground custom beef blend, house pickle, spicy aioli add Fiscalini smoked cheddar 2.5, gruyere or blue cheese, bacon, or egg 2.25

SIDES

- TWO EGGS 5.
- TOAST 2.
- BACON 6.
- CRISPY POTATOES 4.
- SEASONAL FRUIT 5.
- BREAKFAST SAUSAGE 6.

*** PROUDLY SERVING SIGHTGLASS COFFEE ***

COFFEE & MORE

- PRESS POT 3/6.
banner dark blend
- ESPRESSO 3.
- CAPPUCINO 4.
- LATTE 5.
crown point blend
- KILOGRAM TEA 4.
English breakfast, green, chamomile
- MAGNOLIA MIMOSA 12.
the sum of these parts:
- FRESH SQUEEZED JUICE 4.
orange or grapefruit
- SCHARFFENBERGER BRUT EXCELLENCE. 12/44.
sparkling wine, mendocino county