

LIVING HAND TO MOUTH

# MAGNOLIA

GASTROPUB & BREWERY

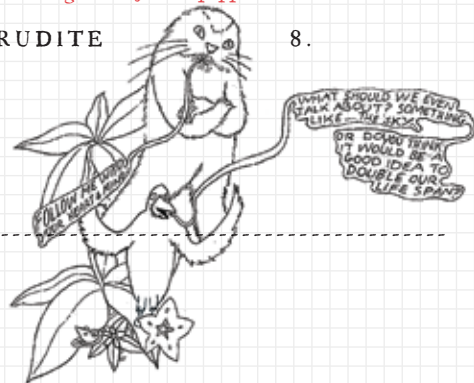
\*\*\* BILL OF FARE (BRUNCH) \*\*\*

## 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 & 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 COPPA*	CREMINELLI WHISKEY SALAMI*

\*A portion of every sale of these two Creminelli Meats will be donated to Piggy Bank, helping family farms raise more heritage breed pigs

## 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 &amp; kale</i>	ENGLISH BANGER <i>roast apples &amp; pickled mustard seeds</i>		KASEKRAINER <i>roasted carrots &amp; pickled mustard seeds</i>

PROUDLY HISTORIC



FAMOUSLY GRATEFUL

YOU ARE HERE

# BRUNCH

- BEIGNETS 6.  
*sugar dusted & chantilly cream*
- STEEL CUT OATMEAL 8.  
*maple & praline*
- FRENCH TOAST 12.  
*honey, 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.  
*looseleaf*
- MAGNOLIA MIMOSA 12.  
*the sum of these parts:*
- FRESH SQUEEZED JUICE 4.  
*orange or grapefruit*
- SCHARFFENBERGER BRUT EXCELLENCE. 12/44.  
*sparkling wine, mendocino county*