



Friday October 12th, 2018
4 courses for \$29.95 | 5pm & 5:30pm seatings

FOR THE TABLE

CORNDOG BITES

Y U Ranch grass-fed beef frank, cornmeal batter,
housemade banana curry mustard + smoked tomato ketchup

TO START

SEASONAL AUTUMN SOUP + HARVEST GREEN SALAD

heritage greens, shaved vegetables + maple balsamic vinaigrette

TO ENJOY

CAST IRON BUTTERMILK CHICKEN

cheddar + chive mashed potatoes, best of the season Norfolk
vegetables + smoked chicken jus

or

BAKED BUTTERNUT SQUASH RAVIOLI

spinach + roasted garlic, rosé sauce,
focaccia crumb, herbed ricotta

or

PINEAPPLE CHILI BACK RIBS

pineapple, citrus, ginger & garlic braised ribs,
served w/slaw, house cut fries & BBQ sauce

or

6oz GRILLED SIRLOIN STEAK

~add 6.95 to menu price~
country mashed potatoes, best of the season Norfolk
vegetables + red wine jus

TO FINISH

NORFOLK APPLE CRISP

crunchy oat topping + vanilla ice cream

or

HOUSE MADE CHURROS

lightly fried choux dough tossed in cinnamon sugar,
dulce de leche

MAGNOLIA

HOSPITALITY CO.