

STEAL OF A MEAL

THE COMBINE NORFOLK JANUARY PRIX FIXE

29.95/person plus taxes + gratuities
January 2nd - February 2nd, 2019

TO START

SEASONAL HOUSE MADE SOUP

or

CAESAR SALAD

romaine, crispy capers, reggiano crumble, crisp bacon,
radish, preserved lemon + grilled focaccia crouton

or

PERCH TACO

butternut aioli, grilled corn tortilla, pickled salsa,
avocado sour cream + fried lemon

or

CORNDOG BITES

grassfed beef frankfurter, housemade banana
curry mustard + '352' smoked tomato ketchup

or

CRISPY JENSEN CHEESE CURDS

warm + gooey w/crushed tomato + chili dip

or

MEDITERRANEAN PLATTER FOR TWO

roasted red pepper hummus, za'atar scented labneh,
spiced feta + mint spread, grilled artichokes, assorted house
made pickles, brick oven olives + warm bread selection

TO ENJOY

CAST IRON BUTTERMILK CHICKEN

potato, sweet onion + Gruyère gratin, seasonal
vegetables + smoked chicken jus

or

ROASTED MUSHROOM TAGLIATELLE

woodlot mushrooms, house mustard, peas,
fresh chèvre + truffle oil

add grilled chicken or shrimp +6.95 | grilled sausage +5.95

or

SMOKED PORK TENDERLOIN

warm potato salad, seasonal vegetables,
house mustard + thyme cream

or

THE 'KNOW MEAT' BURGER

vegan + gluten free patty, vegan mozzarella, roasted red
pepper hummus, pickled cherry bomb jam, iceberg lettuce,
tomato + gluten free bun

or

STEAK + POTATOES

-add 4.95 to menu price-

grilled + sliced 6oz bavette, country mash + red wine jus

or

GREAT LAKES OVEN ROASTED PICKEREL

-add 4.95 to menu price-

roasted red pepper + edamame polenta cake,
espelette roasted cauliflower, kaffir lime + chili miso sauce

TO FINISH

STICKY TOFFEE PUDDING

rich moist cake, housemade toffee sauce, toasted pecans +
Hewitt's vanilla ice cream

or

HOUSE MADE CHURROS

Mexican doughnuts tossed in cinnamon sugar w/
caramel sauce for dipping

or

SEASONAL SPECIAL ask your server for today's creation

or

SEASONAL FRUIT SORBET

house made w/ seasonal Norfolk fruit

MAGNOLIA

HOSPITALITY CO.