



## SIPS + SODAS

### THE SNOWBIRD

grapefruit juice, maple syrup, lime, bitters + gingerale 4.75

### BASIL CUCUMBER (UN)SMASH

muddled basil + cucumber, aloe vera + lime juice, simple syrup + soda 4.95

### STRAWBERRY LEMONADE

Meadow Lynn Farms strawberry juice + fresh lemon juice, rosemary syrup + soda 5.25

## SNACKS + STARTERS

### CAESAR SALAD

heart of romaine, crispy capers, reggiano crumble, crisp bacon, radish, preserved lemon + grilled focaccia crouton 11.95

### COMBINE HOUSE SALAD

heritage greens, fennel, watermelon radish, toasted pumpkin seeds + maple balsamic dressing 9.95 <sup>GF</sup>

add grilled shrimp or chicken +6.95

### GOLDEN BEET SALAD

feta + yogurt, rosemary granola, arugula, kale + citrus vinaigrette 12.95 <sup>GF</sup>

### CORNDOG BITES

Grassland Meats longhorn beef frankfurter, banana curry mustard + '352' smoked tomato ketchup | 6.25 for 3 mini dogs

### CURRIED CAULIFLOWER FRITTERS

sweet pea purée + minted yogurt drizzle 11.95

### LOBSTER POUTINE

grilled lobster chunks, brandied lobster gravy, Jensen cheese curds + green onion 22.95 <sup>GF</sup>

## HEARTY SALADS + ENTRÉES

### GRILLED CHICKEN CAESAR SALAD

warm + juicy grilled chicken breast on our classic caesar salad 17.95

### STEAKHOUSE SALAD

grilled bistro steak, garden greens, roasted red peppers, olives, artichokes, Norfolk tomatoes + Combine house dressing 23.95 <sup>GF</sup>

### PERCH TACOS

two tacos, butternut aioli, grilled corn tortilla, pickled salsa, avocado sour cream + fried lemon served w/fries or house salad 17.95 <sup>GF</sup>

### STEAK FRITES

grilled + sliced 8oz bavette, Combine seasoned fries, brandied green peppercorn cream sauce 27.95 <sup>GF</sup>

## HAND MADE BRICK OVEN PIZZA

### NORFOLK ABC

apple, Townsend Butchers' smoked bacon, celeriac cream, Jensen aged cheddar, caramelized onions + basil 19.95

### CHORIZO SAUSAGE

roasted red peppers, green onions + house pickled banana peppers 18.95

### MEDITERRANEAN

grilled artichoke, cracked olives + roasted red peppers, topped w/ chèvre, arugula + tomato salad 19.95

### CHICKY BLUE

grilled chicken, gorgonzola cream, shaved red onion, artichokes + roasted mushrooms 19.95

### PRAWN + PESTO

shrimp, garden pesto, shaved red onion, cherry tomato, smoked mozzarella, arugula + lemon Reggiano aioli 20.95

<sup>GF</sup> gluten free crust available +3.50

## SANDWICHES + BURGERS

all sandwiches served w/Combine seasoned fries or house salad

### THE COMBINE CLUB

fried perch, crispy bacon, lemon + reggiano aioli, Norfolk tomatoes + arugula 17.95

### FOCACCIA GRILLED CHICKEN SANDWICH

house made herbed focaccia, grilled chicken breast, Norfolk tomatoes, arugula + garden ranch 16.95

### THE COMBINE BURGER

smoked bacon, caramelized onions, Jensen's aged cheddar, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 17.95

### MUSHROOM MOZZARELLA BURGER

melted mozzarella + sautéed mushrooms, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 17.95

### BLUE CHEESE + CAMELIZED ONION BURGER

Gorgonzola + caramelized onion, grainy mustard mayo, '352' smoked tomato ketchup + onion ring 18.95

## VEGAN SPECIALTIES <sup>GF</sup>

### THE KNOW MEAT VEGAN BURGER

vegan + gluten free patty, vegan mozzarella, grilled artichoke, roasted red pepper + black olive tapenade, shaved lettuce, tomato + gluten free bun 18.95

### VEGAN-ZA WOOD FIRED PIZZA

gluten free + vegan crust, grilled artichoke, cracked olives + roasted red peppers, vegan pizza cheese topped w/arugula + tomato salad 21.95

<sup>GF</sup> indicates gluten free items, may not be suitable for celiacs

we are a scratch kitchen, allergies + food sensitivities can be accommodated as best as possible, please inform your server upon arrival  
an automatic gratuity of 18% will be added to groups of 10 or more

MAGNOLIA

HOSPITALITY CO.