



BLUE MAGNOLIA

WINE AND SWINE MENU

APPETIZER

Charcuterie Board

artisan cheese, cured meat(s), paired with preserve and accouterments

Seasonal Butter Board

savory or sweet chef pick served with fresh bread

STARTER

Seasonal Burrata Salad

arugula, prosciutto, burrata, homemade dressing

ENTREE

Bone-In Pork Chop

served with creamy gruyere grits and corn relish

DESSERT

Key Lime Pie

topped with homemade vanilla bean whipped cream

COCKTAIL

Paper Plane

bourbon, aperol, amaro nonino, fresh lemon juice
or

Seasonal Paloma

Wine

Chef's Choice