

# CAFÈ MAGNOLIA

## LUNCH & DINNER

Served 11:00 AM – 11:00 PM

### SMALL PLATES

#### FRIED GREEN TOMATOES

Buttermilk-black pepper sauce, scallion salad **10**

#### FRIED PICKLES

House-made ranch **10**

#### SPICY BUFFALO WINGS

Celery sticks, bleu cheese or ranch dressing  
Six for **9** Twelve for **14**

#### PIMENTO CHEESE & CRACKERS

House-made southern, spicy cheese spread with  
lavash crackers, pickled vegetables **12**

### SOUP & SALAD

#### SOUP OF THE DAY

The daily selection – Cup **5**, Bowl **7**

#### FRIED CHICKEN COBB

Kentucky bleu cheese, tomatoes, olives, bacon,  
eggs, avocado, house greens, your choice of  
dressing **14**

### BEVERAGES

Bottled Water, Soft Drinks, Lemonade,  
Iced or Hot Tea, Hot Chocolate,  
Whole Milk, 2% Milk, Chocolate Milk,  
Magnolia Blend Coffee **3**

Juice (Apple, Cranberry,  
Grapefruit, Orange, Tomato, V-8) **5**

### SANDWICHES

*All sandwiches come with your choice of: sweet  
potato fries, french fries, house made potato chips,  
or fresh seasonal fruit.*

#### DOUBLE-STACKED MAG BURGER

Angus beef patties, your choice of cheese, lettuce,  
tomato, onion **12** +bacon **14**

#### BLACKENED CHICKEN

Pimento cheese, red onions, tomato relish **12**  
+bacon **14**

#### KENTUCKY CUBAN

Pulled pork, cured ham, mustard, Meunster cheese,  
sliced dill pickles **12**

#### BEER BATTERED COD FISH

Spicy remoulade sauce, lettuce, red onion **14**

### HOME COOKING

#### HOT BROWN

Smoked turkey, bacon, hot house tomatoes,  
mushrooms, Muenster cheese, smothered in  
mornay sauce **12**

#### BAKED MAC & CHEESE

Three cheeses, orecchiette pasta, country ham,  
herb bread crumb crust **16**

#### GRILLED SALMON

Roasted cauliflower, olive oil, lemon, tomatoes, and  
roasted garlic **19**

#### CHICKEN & FLUFFY DUMPLINGS

Buttermilk dumplings, sweet cornbread **14**

#### GRILLED STEAK & FRITES

Grilled hanger steak, fries,  
truffle aioli, field greens **22**

### DESSERTS

DERBY PIE **8** RED VELVET CAKE **9**

**Go green with our Fresh Market Salad Bar!**  
**13** as your meal add to an entree **7**

*Tax and gratuity not included. 18% gratuity added to all parties of six or more. If you have a food allergy, please inform your server. Our Chefs will be happy to accommodate your needs. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

## FEATURED COCKTAILS

### OLD FASHIONED

Elijah Small Batch, Cherry, Orange Slice, Bitters, Sugar 12

### THE GALT HOUSE SMOKEY SOUR

Verás Mezcal, Patrón Roca Tequila, Lemon & Lime Sour 12

### AL'S GRAND MANHATTAN

Grand Marnier, Four Roses Bourbon, Sweet Vermouth 12

### MARGARITA

Patrón Silver Tequila, Triple Sec, Sour 12

### MULE

Absolut Vodka, Ginger Beer, Lime 12

### MARTINI

Bombay Gin or Grey Goose Vodka 12

### BLOODY MARY

Absolut Vodka, House Bloody Mary Mix 12

### MIMOSA

Kenwood Yulupa Brut, Orange Juice 12

## DOMESTIC & IMPORT BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller 5.5

Blue Moon, Corona, Guinness, Heineken, Stella Artois 6.5

## CRAFT & LOCAL BEER

Falls City, Goodwood Bourbon Barrel Stout, Goodwood Louisville Lager, Goodwood Pale Ale, Goodwood Walnut Brown Ale, Goose Island IPA, Kentucky Ale, Kentucky Bourbon Barrel Ale, Samuel Adams 7.5

## WINE LIST

### WHITES

Kim Crawford Sauvignon Blanc 14/49

Josh Rosé 13/46

Ruffino Moscato d'Asti 12/42

Rodney Strong Chalk Hill Chardonnay 12/42

Stellina di Notte Pinot Grigio 11/39

Chateau Ste Michelle Riesling 10/35

House Chardonnay 9/32

### REDS

Diseño Malbec 17/60

Meiomi Pinot Noir 15/53

14 Hands Cabernet Sauvignon 11/39

Napa Cellars Merlot 10/35

Conundrum Red Blend 10/35

House Cabernet Sauvignon 9/32

### SPARKLING

Kenwood Yulupa Brut Sparkling 187ml 14

Kenwood Yulupa Brut Sparkling 42

**Ask your server about our extensive Reserve Wine List selections!**

