

CAFÈ MAGNOLIA

LUNCH & DINNER, 11 AM – 2 PM, 4:30 PM – 11 PM

APPETIZERS

ARTICHOKE SPINACH QUESO DIP

White cheddar queso, parmesan cheese, toasted bread crumbs

With tortilla chips, pico de gallo **11**

BOURBON BBQ RIBLETS

Smoked pork riblets tossed in house bourbon bbq sauce, ranch or bleu cheese dressing **12**

FRIED PICKLES

House made ranch **9**

BUFFALO CHICKEN WINGS

Celery sticks, bleu cheese or ranch dressing

Six for **10** Twelve for **16**

GRILLED CHIPOTLE CHICKEN QUESADILLA

Flour tortilla with diced chipotle chicken, Monterey jack & cheddar cheeses, with a side of sour cream, side of pico de gallo **11**

MOZZARELLA STICKS

Six fried mozzarella sticks topped with parmesan cheese, and served with lightly spiced marinara sauce **9**

SOUP & SALAD

WHITE CHEDDAR BROCCOLI SOUP

Creamy blend of broccoli and white cheddar
Cup **5**, Bowl **8**

SOUP OF THE DAY

Ask your server for details! Cup **5**, Bowl **8**

FRIED CHICKEN COBB SALAD

Kentucky bleu cheese, tomatoes, bacon, eggs, avocado, house greens, your choice of dressing **15**

CAESAR SALAD

Crisp Romaine lettuce, shaved parmesan, herb croutons, grilled lemon, tossed in house Caesar dressing **10**
Add chicken **5** Add salmon **6**

GALT HOUSE SALAD

Mixed greens, cucumber, cherry tomatoes, shaved carrots, croutons, your choice of dressing **10**
+chicken **5** +salmon **6**

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**

BURGERS & 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, American cheese, tomato, onion, lettuce **12** +bacon **2**

BLACKENED CHICKEN

Pimento cheese, lettuce, tomato relish, bacon **14**

BLACKENED COD SANDWICH

Remoulade, lettuce, tomato relish **14**

TURKEY & AVOCADO BLT

Shaved turkey breast, Swiss cheese, lettuce, tomato, smoked bacon, avocado mayo, warmed ciabatta bread **12**

ENTREÉS

BROILED MAC & CHEESE

Spiral pasta, house four-cheese sauce, topped with toasted panko bread crumbs **14**
+grilled chicken **5**

CLASSIC KENTUCKY HOT BROWN

Texas toast, shaved turkey, roasted tomatoes, broiled with cheese sauce, smoked bacon **14**

GRILLED SIRLOIN STEAK

House marinated 8oz. sirloin steak topped with herb butter, with mashed potatoes or seasoned fries & vegetables **22**

BUTTERFLIED SHRIMP

Golden brown fried shrimp, seasoned fries, cole slaw, house cocktail sauce **19**

TERIYAKI CHICKEN BREAST

Marinated, grilled chicken breast with shaved scallions & sesame seeds, served with jasmine rice & vegetables **18**

BOURBON CITRUS GLAZED SALMON

Broiled salmon, house made bourbon citrus glaze, served with mashed potatoes or seasoned fries & vegetables **20**

CAJUN CHICKEN PASTA

Spiral pasta, Andouille sausage, grilled chicken, bell peppers, onions, tomato sauce, served with garlic bread **18**

CHICKEN TENDERS

Five golden fried chicken tenders, fries, cole slaw, honey mustard **15**

DESSERTS

RED VELVET CAKE

Topped with whipped cream **8**

DERBY PIE

The original, topped with caramel sauce & whipped cream **8**

 Vegetarian

 Vegan

 Gluten-free

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 Craig Small Batch, Cherry, Orange Slice, Bitters, Sugar **12**

THE GALT HOUSE SMOKEY SOUR

Verás Mezcal, Patrón Roca Tequila, Lemon & Lime Sour **15**

AL'S GRAND MANHATTAN

Grand Marnier, Bourbon, Sweet Vermouth **12**

MARGARITA

Tequila, Triple Sec, Sour **12**

MULE

Absolut Vodka, Ginger Beer, Lime **12**

MARTINI

Bombay Gin or Absolut 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 Lite **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!**

