

Magnolia Grill

1031 Virginia Ave Hilton Atlanta Airport 30354-1319 · +14047679000 · Updated: Jan 14, 2026

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APPETIZERS 10

Ool 'n Spicy Green Tomato Soup with Lump Crab, Country Ham & Tomato Relish	\$8.50
Summer Lettuces Salad In Sourwood Honey & Sherry Vinaigrette with Spicy Pecans	\$6.95
Silver Queen Corn Chowder with Shiitake Mushrooms, Apple Bacon & White Truffle Oil	\$8.50
Twice-Baked Grits Souffle with Wild & Exotic Mushroom Ragout, Aged Sherry-Mushroom Emulsion & Shaved Confit Foie Gras	\$9.95
Olive Oil-Poached Carolina Shrimp with Baby Butterbeans, French Feta, House-Cured Pancetta, Shaved Fennel & Radicchio	\$10.75
Local Farm Egg "Sunny Side Up" On Wild Chanterelle & New Potato Hash with Lemon-Sherry Aioli, English Peas & Wilted Frisee In Hot Bacon Vinaigrette	\$10.50
Crisp Confit Berkshire Pork Belly In Cider Essence with Lemon-Sherry Aioli, English Peas & Wilted Frisee In Hot Bacon Vinaigrette	\$10.50
Pan-Fried Lump Crab & Shrimp Cake with Texas Pete Remoulade Sauce, Crunchy Iceberg, Candy Cane Sweet Onion & Fennel Salad	\$11.50
Farmer's Market Heirloom Tomato Sampler with Chevre Cream, Balsamic Syrup, Marinated Cucumbers, Shaved Torpedo Onions & Evoo	\$10.95
Wild Alaskan Sitka River Sockeye Salmon "Carpaccio" with Local Cantalope, Chillies, Mint & Serrano Ham, Warm White Port-Mirin Vinaigrette	\$11.50

ENTREES 8

Grilled Eden Farm Berkshire Pork Rib Chop In Heaven Hill Jus On Apple-Potato Hash with Country Ham, Sweet Onions, Local Turnips & Creamy Cider Vinaigrette	\$24.50
Potato-Crusted Alaskan Halibut In Arugula-Basil Sauce On Market Succotash with Blue Lake, Wax & Fava Beans, New Potatoes & Pickled Onions	\$25.95
Grilled Southport Trigger Fish On Creamed Corn with Apple Bacon, Tomato Gumbo, Creole Mustard, Fried Okra Croutons & Green Tomato Sauce	\$26.95
Pan-Roasted Muscovy Duck Breast In Sauce Carol with Lyon Farm Blackberries, Corolla Gold Potatoes, Arrowhead Spinach & Roasted Beets	\$25.95
Cornmeal-Crusted Sunburst Farm Red Trout In Brown Butter Shrimp Ravigote Sauce with Creamy Lemon Grits & Arugula Slaw	\$24.95

Grilled Prime N.y. Strip In Port-Red Wine Jus On Summer Vegetable Chopped Salad with Smoked Bacon, Buttermilk Blue Cheese, Tomatoes & Chives	\$27.50
Confit Rabbit In Amontillado Sherry & Country Mustard Jus with Goat Cheese Ricotta Gnocchi, Guanciale, Swiss Chard, Turnips & Yellow Wax Beans	\$23.95
Grilled Beef Shortribs On Slow Cooked Molasses Baked Cannelini Beans, Corn Relish, Zephyr Squash, Blue Lake Beans, Espresso-Spice Jus	\$25.95

DESSERTS 8

Coconut Lime Sorbet with Watermelon & a Limeade Sugar Cookie	\$8.95
Celebrity Dairy Goat Cheese Panna Cotta with Cherry Compote & Rosemary Shortbreads	\$8.95
Doughnut Popover with Summer Berries & Vanilla-Cardamom Ice Cream	\$8.95
Flourless Chocolate Pecan "Brownie" with Mint Chocolate Chip Ice Cream	\$8.95
Lemon Souffle Tart with Local Blueberries & Whipped Cream	\$8.95
Brown Sugar Sour Cream Cheesecake with Poached Lyon Farm Peaches	\$8.95
Toasted Cornmeal Apricot Poundcake with Maple Bacon Ice Cream	\$8.95
Dark Chocolate Mocha Pudding Cake with Espresso Sauce & Whipped Cream	\$8.95