

*Caviar Service | 150*

*Today's Bread for Two | 7*

*Seafood Platter | MP*

*Artisanal Cheese Board | 24*

# Magdalena

A MARYLAND BISTRO

## APPETIZERS

Pickled & Roasted Beets, Gala Apples, Benne Tahini, Celeriac, Black Radish, Apple Harissa, Pistachio Dukkah | 16

Berkshire Pork Cheeks, Local Corn Girts, Kohlrabi, Apple, VA peanut XO Sauce, Shrimp Head Gravy | 21

Oysters On The Half Shell, Watercress Dashi, Trout Roe, Lemon, Chili Oil | 24

Long Island Pumpkin Soup, Pumpkin Seed Butter, Feta, Fried Cilantro, Pepita Crunch | 14

Charred Honey Nut Squash, Squash Butter, Goat Cheese Yogurt, Birch Syrup, Burnt Onion Streusel, Sage | 18

Mushroom Tartine, Charred Scallion Farmers Cheese, Pernod, Sweet Onions, House made Bread | 24

Mulled Wine Poached Pears, Moody Blue Cheese, Citrus Pickled Onions, Bitter Greens, Spiced Pecans, Gooseberry Vinaigrette | 16

## ENTRÉES

10oz Strip | 45 or 8oz Tenderloin | 75

Balsamic Roasted Onions, Sprouting Broccoli, Smoked Beurre Blanc, Bordelaise Sauce

Seared Scallops, Game Sausage, Black Trumpet Mustard, Radish, Chili Jam, Orange & Pomegranate | 48

Poached Albright Farm Egg, Sunchoke Tarator, BBQ Carrots, Braised Grains, Smoked Mushrooms | 28

Crispy Skin Bass, Smoked Squash Cream, Confit Root Vegetables, Charred Turnip, White Anchovy Butter, Marinated Apple, Turnip Oil | 46

Pepper Crusted Venison Loin, Triple Seared Mushrooms, Squash Casserole, Mushroom Aioli, NY Cranberry Jus | 50

Wagyu Burger, Lissome Cheese, Caramelized Mushrooms, Dijonaise, Bordelaise Sauce | 27

ADD SEARED FOIE GRAS | 30

Duck For Two | 110

Dry Aged Breast, Confit Nugget, Sunny Egg, Crispy Wings, Raspberry BBQ, Cornbread, Duck Liver Mousse

## ACCOMPANIMENTS | 9

House Cut Fries

Vegetable of the Moment

Fried Brussel Sprouts & Poached Cranberry, Cotswald Fondue, Spiced Pecans, Pickled Onions | 9

## DESSERTS | 14

Apple Rye Cake, Cranberry Compote, Miso Caramel, Orange, Pear & Wine Sorbet

Fig Sticky Toffee Pudding, Brown Butter Caramel, Walnut, Saffron Whip, Vanilla Ice Cream

Chocolate Tart, Espresso Mousse, French Vanilla Whip, Cocoa Nib, Raspberry

Pumpkin Custard, Bay Leaf Ice Cream, Maple Drizzle, Spiced Pepitas, Maple Granola

Selection of Ice Cream or Sorbet | Please Ask Your Server For Tonight's Selections

## — OUR MARYLAND PARTNERS —

BLACK ROCK ORCHARD — CUNNINGHAM'S BAKERY —  
EQUITEA — KARMA FARM — MOON VALLEY FARM —  
THREAD COFFEE



— 205 E BIDDLE STREET BALTIMORE, MD —

@MAGDALENABALTIMORE



## CONCOCTIONS AND POTATIONS

Mulled Wine Sangria | 16  
Local Oranges & Apples, Blended Red Wine, Brandy, Sorrel, Cinnamon, All Spice, Star Anise

She Loves Me Still | 21  
Uncle Nearest 1884, Clarified Bitter Orange Juice, Magdalena's White Vermouth, Tattersall Amaro, Maurin & Rose Amaro Syrup

Belvedere Rye | 17  
Sagamore Rye, Orange Bitters, Lime, Orange Liqueur, Pineapple Tincture

Grandi Flora | 16  
Mi Campo Blanco Tequila, Aperitivo Rosato, Rose Water, Lemon, Demerara Sugar, Sparkling Rosé

Nuit Blanche Martini | 20  
Neft Pride Vodka, Ras El Hanout & Lemon Vermouth, Elderflower Liqueur

Trail of Dreams | 25  
Clingmans Dome, Tennessee (6,643 FT)  
35°33'46"N 83°29'55"W  
Duckfat Washed 1856 Uncle Nearest Whiskey, Local Paw Paw & Black Walnut Syrup, Burdock Root & Turkey Tail Tincture, Black Walnut Bitters

52 Years At War | 20  
Sierra Nevada de Santa Marta, Colombia (18,700 FT)  
10°50'18"N 73°41'12"W  
Ron Vieja de Caldas 8 year, Coca Leaf Liqueur, ANEI Coffee Reduction, Lime, Demerara, Chocolate Bitters,  
Aguardiente Rinse, White Macambo Cocoa Bean Orgeat

Equilibrium Line | 19  
Hvannadalshnjukur, Iceland (6,952 FT)  
64°00'57"N 16°40'29"W  
Brennivín Aquavit, Kronin Punsch, Bitter Lemon Vermouth, Smokey Tea Spritz, Served With A Glacier Rock

## PROHIBITIONIST (NON-ALCOHOLIC)

Wild Strawberry & Cucumber Thyme Soda | 11  
Cucumber & Thyme Soda, Wild Strawberries, Lemon, Calamansi Vinegar

Autumn Crisp | 12  
Apple Cider, Lavender Honey Simple Syrup, Oran Berry, Fresh Lemon, Aqua Fava

## GRAIN TO GLASS

Brewers Art Choptank'd Saison | 8

Flying Dog Kujo Cold Brew Coffee Porter | 8

Yards Summer Crush-Citrus Wheat Beer | 7

Monument City 51 Rye IPA | 6

Key Brewing Co. Positive Mental Attitude Pilsner | 8

Yards Brewing Co. Jefferson's Golden Ale | 8

Bell's Amber Ale | 8

Coors Edge Non-Alcoholic Brew | 5

## FEATURED WHISKEY FLIGHT

Atlas Obscura Flight | 35  
Absolo Ancestral Corn (Mexico), Amrut Portonova (India), Milk & Honey In Bloom (Israel), Brenne Small Estate Cognac Cask (France)

Ardbeg Special Releases | 50  
Ardbeg "Blaaack" Single Malt, Ardbeg Drum, Ardbeg Supernova, Ardbeg Kelpie

*Full Whiskey List Available Upon Request*



— 205 E BIDDLE STREET BALTIMORE, MD —

@MAGDALENABALTIMORE

## FROM THE VINEYARD, BY THE GLASS

Jansz, Premium Cuvée Brut, Tasmania, Australia (NV) | 16

Jansz, Premium Cuvée Brut Rosé, Tasmania, Australia (NV) | 17

Champagne Collet, Brut, Ay, France (NV) | 25/glass

Bodega Garzón, Albariño Reserva, Maldonado, Uruguay 2021 | 14

August Kessler "R" Reislung Kabinett, 2021 | 15

Emmolo Sauvignon Blanc, Napa Valley/Solano County 2021 | 16

Joseph Drouhin, Chardonnay, Saint-Véran, France 2020 | 17

Ridge, Chardonnay, Santa Cruz Mountains 2014 | 35/glass

Domaine François Villard, Les Terrasses du Palat, Condrieu 2014 | 50/glass

Herdade Do Rocim, Mariana Rosé, Portugal, 2021 | 15

Viña Real Rioja Crianza 2018 | 16

Vaglio, Aggie, Malbec, Gualtallary Argentina 2020 | 16

Argyle, Pinot Noir, Willamette Valley 2021 | 16

Alexander Valley Vineyards, Cabernet Sauvignon 2019 | 18

Bodegas Elias Mora, Descarte, Tinta de Toro 2012 | 30/glass

Château Lassègue, Grand Cru, Saint-Émilion | 65/glass

*Full Wine List Available Upon Request*