

# Magdalena

A MARYLAND BISTRO

## MAGDALENA'S MODERN CLASSICS

Boulevardier | 20

Smooth Ambler, Sweet Vermouth, Heirloom Alchermes, Capitoline Tiber, Charred Orange Peel

Daiquiri | 16

Dr. Bird Rum, Allspice Dram, Fresh Lime Juice, Simple Syrup, Angostura Bitters, Saline Solution

Sidecar | 16

Uncle Nearest Rye, Armagnac, Fresh Lemon Juice, Magdala

Tuxedo Martini | 18

Forager Gin, Dry Vermouth, Maraschino Liqueur, Orange Bitters, Absinthe Rinse

Bijou | 18

Scapegrace Gin, Sweet Vermouth, Agwa, Blood Orange Bitters

Espresso Martini | 21

Mezcal, Crème De Banane, Coffee Liqueur, Cinnamon & Demerara Syrup, Fresh Espresso

*\*Please Ask Server About Mocha Option*

## MAGDALENA'S MOCKTAIL PROGRAM: "wastED"

### **Bitter Hibiscus No-groni | 14**

Over Steeped Hibiscus Tea, Herb Shrub, House Made Botanical "Not Gin"

*\*Add Bayab Orange Gin | 4*

### **Token Espresso Martini | 16**

Second Use Coffee Reduction, Espresso Grind Olio, Yogurt & Allspice Syrup

*\*Add Tiger Vodka | 6*

### **Tepache Mode | 15**

Pineapple & Ugly Pepper Tepache, Yogurt & Allspice Syrup, Lime Juice, Orange Spice Shrub

*\*Add Hamilton Pot Still Gold Rum | 4*

### **House-Made Sodas | 8**

Available Flavors: Blackberry, Ginger & Turmeric, Cinnamon, Clarified Bitter Orange, Hibiscus & Lemon

*\*Add A House Spirit | 5*

*\*Add Coconut Whipped Cream | 1*





## FROM THE VINEYARD, BY THE GLASS

### SPARKLING

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

Jansz, Premium Cuvée Brut Rosé, Tasmania, Australia (NV) | 19

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

### Rosé

Brown Estate, House Of Brown, Zinfandel, California 2022 | 15

### WHITE

Bodega Garzón, Albariño Reserva, Maldonado, Uruguay 2022 | 16

August Kessler "R" Riesling Kabinett, 2022 | 15

Domaine Plouzeau, Sauvignon Blanc, Touraine 2022 | 17

Diatom, Chardonnay, Santa Barbara County 2022 | 17

Domaine Zind-Humbrecht, Muscat, Grand Cru *Goldert*, Alsace 2012 | 40/glass

Peter Michael, *La Carrière* Chardonnay, Knights Valley 2014 | 60/glass

### RED

Señorío de P. Peciña Crianza Rioja, Spain 2016 | 16

Laberinto, Cenizas, Pinot Noir, Maule Valley, Chile 2022 | 17

Novelty Hill, Cabernet Sauvignon, Columbia Valley 2020 | 20

El Enemigo, Cabernet Franc, Mendoza 2019 | 19

Tenute Guicciardini Strozzi, Sodole, Toscana 2009 | 50/glass

Viña Cobos-Bramare, Touza Vineyard, Malbec, Lujan De Cuyo 2012 | 55/glass

### FEATURED FLIGHTS

Atlas Obscura Flight | 35

Abasolo Ancestral Corn (Mexico), Milk & Honey In Bloom (Israel), Amrut Single Malt (India), Brenne Small Estate Cognac Cask (France)

Komos Tequila Flight | 80

Reposado Rosa, Cristalino, Añejo Reserva, Extra Añejo.

### GRAIN TO GLASS

Guilford Hall Brewery, Vienna Lager, Baltimore | 9

Guilford Hall Brewery, Pale Ale, Baltimore | 8

Sam Smith, Organic Chocolate Stout, London | 12



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HOUSE-MADE BREAD & BUTTER FOR TWO | 8

OYSTERS ON THE HALF SHELL | MP

ARTISANAL CHEESE BOARD | 26

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## APPETIZERS

Gazpacho | 12

Honeydew Melon, Cucumber, Calamansi Vinegar, Crème Fraiche

Karma Farms Garden Salad | 14

Local Mixed Greens, Radish, Carrot, House-Made Lemon Vinaigrette

Karma Farms Beet Salad | 18

House-Made Ricotta, Roasted Beets, Opal Basil, Pistachio Dressing

Grilled Caesar Salad | 18

Charred Gem Lettuce, Yogurt Caesar Dressing, Fresh Mint, House-Made Croutons

Crudo | 22

Citrus Cured Fluke, Parsley & Cilantro Pistou, Lemon Garnish

Maryland Crab Salad | 26

Chesapeake Bay Lump Crab, Charred Corn Succotash, Old Bay Aioli

Lobster Crostini | 34

Poached Maine Lobster, Tarragon Aioli, Pickled Fresno Peppers, Local Mixed Greens

Confit Rohan Duck Leg | 22

Braised Hudson Valley Duck Leg, Sour Cherry Compote, Saba Reduction, Mixed Herb Salad

Foie Gras | 32

Seared Moulard Foie Gras, House-Made Muscadine Grape Jam, Brioche, Frisée Salad

Dry-Aged Beef Tartare | 24

Whole Grain Mustard, Thyme, Caper Emulsion, House Chips



## ENTRÉES

Halibut | 38

Olive Oil Poached Halibut, Puttanesca, Charred Lemon

Octopus | 34

Charred Grilled Octopus, Quinoa Tabbouleh, Black Olives, Whipped Feta Cheese

Whole Branzino | 48

Oven Charred Branzino, Tomato & Thyme Confit, Herb Salad

Pork Belly | 36

Crispy Skin Berkshire Pork Belly, Brandy Brown Butter Reduction, Sautéed Brussel Sprouts

Steak Frites | 36

Grilled Hanger Steak, Chimichurri Sauce, Hand Cut Fries

Spring Risotto | 35

Arborio Rice, Ramp Leaf Purée, Pickled Ramp Tops, Lemon Zest

House-Made Bucatini | 32

Spicy Vodka Sauce Made With Roma Tomatoes, Creamy Mascarpone, Fresh Basil

Scallops | 42

Seared Scallops, Carrot Purée, Ramp Pistou, Crispy Radish

Duck Breast | 38

Seared Hudson Valley Duck Breast, Karma Farm Poached Rhubarb, Confit Fennel, Duck Jus

Dry-Aged Ribeye | 100

Grilled Dry-Aged Ribeye, Sauce Romesco, Grilled Asparagus, Gremolata

## ACCOMPANIMENTS | 9

House Cut Fries OR Truffle Parmesan Fries

Crispy Brussel Sprouts, Lemon Mosto Oil

Grilled Asparagus

