

# Magdalena

A MARYLAND BISTRO

## MAGDALENA'S MODERN CLASSICS

Boulevardier | 20

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

Old Cuban | 16

Barcelo Imperial Aged Rum, Fresh Lime, Dotty's Mint Syrup, Angostura Bitters, Topped With Janz Sparkling Brut

Sidecar | 16

Uncle Nearest Rye, Armagnac, Fresh Lemon Juice, Magdala

Nuoc Mam-tini | 18

Seasoned Fish Sauce, Gray Whale Gin, Pickled Daikon and Carrot

Autumn Spritz | 18

Cynar 70, Fresh Lemon Juice, Sparkling Wine, Club Soda, Lemon Twist, Castelvetro Olives

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"

Espresso Me Not Martini | 16

Freshly Brewed Espresso, House-Made Simple Syrup, Floreale

Pineapple Under The Sea | 15

Pineapple Juice, Clarified Bitter Orange, Lime Juice, Cinnamon Demerara, Vibrante Aperitif, Freshly Grated Nutmeg

Flower Power | 16

Grapefruit Grove Tea, Lime, Clarified Bitter Orange, Vibrante Aperitif

### House-Made Sodas | 8

Cinnamon, Grapefruit Grove Tea, Clarified Bitter Orange, Vanilla Cake Batter, Strawberry & Tomato Shrub, Lemon Oleo

*\*Add A House Spirit | 5*

*\*Amaretto Whip (CONTAINS ALCOHOL) | 2*

*\*Add Coconut Whipped Cream | 1*



# Magdalena

A MARYLAND BISTRO

## FROM THE VINEYARD, BY THE GLASS

### SPARKLING

Von Winning, Sekt Extra Brut, Pfalz, Germany | 17

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

Delaforce, Alvarinho DOC, Douro, Portugal 2021 | 15

August Kessler "R" Riesling Kabinett, 2022 | 15

Domaine du Salvard, Sauvignon Blanc, *Unique*, Val de Loire, 2022 | 16

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 2017 | 16

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

Chappellet, Mt. Cuvee, Cabernet Sauvignon, Napa Valley 2022 | 23

El Enemigo, Cabernet Franc, Mendoza 2019 | 19

Tenute di Arceno, Valadorna, Toscana 2009 | 50/glass

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

### GRAIN TO GLASS

Guilford Hall Brewery, Vienna Lager, Baltimore | 9

Guilford Hall Brewery, Pale Ale, Baltimore | 8

Sam Smith, Organic Chocolate Stout, London | 12

# Magdalena

A MARYLAND BISTRO

HOUSE-MADE BREAD & BUTTER FOR TWO | 8

ARTISANAL CHEESE BOARD | 26

GIARDINIERA | 8

---

## APPETIZERS

Oysters On The Half Shell | MP

House-Made Cocktail Sauce, Mignonette, Habanero-Mango Hot Sauce

Tuna Tartare | 21

Preserved Lemon, Crème Fraiche, House-Made Chips

Karma Farm Kale Caesar | 18

Creamy Caesar Dressing, Pickled Red Onion, Focaccia Croutons

Beet & Honey Crisp Salad | 18

Shaved Fennel, Goat Cheese, Citrus Vinaigrette

Foie Gras | 28

Poached Spiced Pears, Brioche, Frisée Salad, Candied Pecans

Local Tempura Fried Catfish | 22

Served With House-Made Mumbo sauce

Crispy Moon Valley Farm Cauliflower | 19

Brown Butter Emulsion, Capers, Chervil

Roasted Oysters | 26

Chesapeake Oysters, Maryland Style Sofrito, Sherry Aioli

# Magdalena

A MARYLAND BISTRO

## ENTRÉES

Local Black Bass | 32

Chimichurri, Confit Sunchokes, Fennel-Apple Purée

King Salmon | 34

Braised Greens, Beurre Monté, Charred Lemon

Scallops | 42

Creamy Grits, Maryland Sofrito, Parmesan, Chives

JW Trueth Short Ribs | 38

Fondant Sweet Potatoes, Kale, Pan Ju

Roseda Filet Mignon | 56

Charred Broccoli, Citrus, Au Poivre Sauce

Rack of Lamb | 64

Sumac, Baby Carrots, Port Wine Reduction

Fall Risotto | 29

Smoked Autumn Squash, Coconut Milk, Pepita Gremolata

Half Chicken | 36

Roasted Breast & Leg, Mac & Cheese Hash Brown, Saffron Aioli

Pappardelle | 28

House-Made Pasta, Sauce Pomodoro, Mascarpone

## ACCOMPANIMENTS | 12

House Cut Fries OR Truffle Parmesan Fries

Mac & Cheese Hash Brown

Spiced Carrots

Roasted Broccoli