

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

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"

Espresso Me Not Martini | 16

Freshly Brewed Espresso, House-Made Simple Syrup, Florgale

Pineapple Express | 15

Pineapple, Avocado Purée, Jalapeno, Cucumber, Cilantro, Fresh Lime, Florgale

Flower Power | 16

Grapefruit Grove Tea, Lime, Clarified Bitter Orange, Vibrante

House-Made Sodas | 8

Available Flavors: Strawberry, Ginger, Cinnamon, Clarified Bitter Orange, Sour Green Grape, Grapefruit Grove Elixir

**Add A House Spirit | 5*

**Add Matcha Cold Foam | 2*

**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 | 15

August Kessler "R" Riesling Kabinett, 2022 | 15

Portal Da, Calcada, Vinho Verde 2017 | 15

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

Novelty Hill, Cabernet Sauvignon, Columbia Valley 2020 | 20

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

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

Ginga Kogen Hefe-Weizen, Japan | 9



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HOUSE-MADE BREAD & BUTTER FOR TWO | 8

OYSTERS ON THE HALF SHELL | MP

ARTISANAL CHEESE BOARD | 26

APPETIZERS

Tomato Gazpacho | 14

Cherry Bomb Tomatoes, Garden Herbs, Poached Shrimp

Summer Watermelon Salad | 18

Compressed Watermelon, Whipped Feta Cheese, Watermelon Gelée, Fresh Strawberries

Karma Farms Beet Salad | 18

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

Classic Caesar Salad | 18

Karma Farm Gem Lettuce, Yogurt Caesar Dressing, House Made Croutons, Mint

Furikake Crusted Tuna | 24

Seared Tuna, Ponzu, Radish, Herb Oil

Maryland Crab Salad | 26

Warm Puff Pastry, Chesapeake Lump Crab, Old Bay Aioli, Corn Succotash

Foie Gras | 32

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

Maryland Pit Beef | 24

Grilled and Shaved Dry Aged Ribeye, Tiger Sauce, Pickled Shallots, Brioche

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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

Karma Farm Sprouted Broccolini, Apple Cider Reduction, Pickled Mustard Seeds

Steak Frites | 36

Grilled Hanger Steak, Chimichurri Sauce, Hand Cut Fries

Summer Risotto | 36

Summer Corn Purée, Corn Relish, Espelette Crema

Gnocchi | 32

House-Made Gnocchi, Mushroom Ragu, Herb Compound Butter, Aged Parmesan

Chesapeake Bay Scallops | 42

Karma Farm Summer Beans, Crispy Rice, Harrisia Broth, Pork Belly Jam

Duck Breast | 42

Seared Rohan Duck Breast, Duck Leg Torchon, Smoked Stone Fruit Compote, Ginger Duck Jus

Strip Lamb Loin | 52

Maryland Raised Lamb, Eggplant Purée, Karma Farm Squash, Salsa Verde

ACCOMPANIMENTS | 9

House Cut Fries OR Truffle Parmesan Fries

Karma Farm Sprouting Broccolini

Grilled Asparagus