

Honey Magnolia's - Dinner Menu

Starters

Homemade Soup of the Day

Dinner Salad

Entrée Salads

Green Salad with your choice of

Marinated Grilled Chicken Breast, Albacore Tuna, Sautéed Garlic Shrimp (Mild or Spicy), or Fried Chicken Cutlets

New Farmers Market Salad!

Organic Baby Greens, Heirloom Tomatoes, Cucumbers, Roasted Pistachios, Dried Apricots, Sprouts & Feta Cheese

Caesar Salad

With Grilled Chicken Breast or Shrimp

New Spinach Salad!

Baby Spinach, Carrots, Dried Cherries, Candied Pecans, Grapefruit, Sliced Strawberries, Sliced Red Onion, Turkey Breast Bacon Dressing

Chinese Chicken Salad

New Fiesta Salad!

Fresh Romaine, Tomatoes, Roasted Pepitas, Red Cabbage, Cucumbers, Grilled Chicken, Garnished w/ Queso Fresco Cheese & Tortilla Chips

Entrees

Grilled Marinated Chicken Breast

Sautéed Shrimp (mild or spicy)

Grilled Coho Salmon Fillet

Fish and Chips

Hamburger or Cheeseburger

Special of the day (ask your server)

Sides

Vegetables or Starch of the day,

Baked Potato or French Fries



About Honey Magnolia

Honey Magnolia Huntwell is a moderately fictional, thrice removed, relative of the McGeever family. She recently moved to Santa Barbara to act as a spokesperson, diplomat, and all-around pin-up girl for Heritage House.

Miss Honey is a lovely, self-professed ECLECTIC (think Auntie Mame with a tan)- hailing from Birmingham, Alabama. According to Miss Honey, no birth date is needed in her biography. *“Just remember, dablin’, Southern ALWAYS gets better with age!”*

Honey brings with her a magic suitcase full of favorite recipes, treasures from her world travels, beauty tips for the every day Diva, and most importantly – a book full of life lessons on how to remain young at heart.

We liked her so much we named our restaurant after her! With the help of our chef Nicole, and our fabulous staff, Miss Honey will be introducing us to some of her cherished recipes (watch for those daily Blue Plate Specials). She will also be sharing tidbits on her life and travels in our monthly Heritage House News.

Stay tuned.....