SUNDAY BRUNCH

**brunch**

CAPRESE AVOCADO TOAST
grape tomatoes, basil, red onion, mozzarella, spicy creek shrimp, herb pesto, balsamic reduction 16 with scrambled eggs 18

COUNTRY FRIED STEAK*
white cheddar & caramelized onion grits, two over-easy eggs, buttermilk biscuits, cracked pepper gravy 20

VEGETABLE OMELET
asparagus, spinach, mushrooms, sundried tomatoes, Gruyère cheese, breakfast potatoes 18

BLT OMELET
applewood bacon, housemade sausage, white cheddar, tomatoes, arugula, breakfast potatoes 19

SHORT RIB HASH
Gouda cheese, peppers, onions, fingerling potatoes, Brussels sprouts, BBQ demi-glace, poached egg 20

STRAWBERRY CREAM CHEESE
STUFFED FRENCH TOAST
strawberries, powdered sugar, maple syrup, applewood bacon 17

STEAK & EGG BURRITO
peppers, onions, garlic, black beans, Pepper Jack, street corn salsa, honey poblano cream, breakfast potatoes 19

SOUTHERN STYLE SHRIMP CAKES “BENEDICT”
fried green tomatoes, poached eggs, sautéed spinach, roasted red peppers, tasso hollandaise, breakfast potatoes 21

SPICY SHRIMP & SAUSAGE
tasso gravy, creamy white grits 18 with two eggs any style* 22

SMOKED SALMON EVERYTHING BAGEL
lemon dill cream cheese, capers, pickled red onions, arugula, plum tomatoes, horseradish aioli, breakfast potatoes 22

ORIGINAL SIMMONS
fried chicken, pimiento cheese, jalapeño-peach coleslaw, pickles, potato roll, Sriracha mayo, housemade chips 18

MAGNOLIAS CHEESEBURGER*
lettuce, tomato, sharp cheddar cheese, applewood bacon, caramelized onions, Creole rémoulade, housemade chips 18

***contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.***

**soup - salads**

BLUE CRAB BISQUE
chives cup 9 | bowl 12

CREAMY TOMATO BISQUE
chiffonade of basil cup 7 | bowl 10

GRILLED SALMON BLT SALAD*
goat cheese crusted baguette, beefsteak tomatoes, smoked bacon, arugula, lemon-caper vinaigrette 24

SPICY BUFFALO FRIED CHICKEN COBB SALAD
Texas Pete buffalo sauce, romaine, egg, corn relish, black beans, white cheddar, bacon, buttermilk ranch 22

SOUTHERN BACON & EGG CAESAR SALAD
Parmesan, bacon lardons, hard boiled egg, cornbread croutons 16

**entrees**

SHELLFISH OVER Grits
sautéed shrimp, sea scallops, creamy white grits, lobster butter sauce, fried spinach half 25 | mkt 38

PARMESAN CRUSTED MARKET CATCH
creek shrimp & jasmine rice pilloo, warm asparagus, sweet corn, & tomato salad, citrus beurre blanc half mkt | mkt

BLACKENED SALMON
caramelized onion & white cheddar grits, tomato chutney, tomato butter 24

BUTTERMILK FRIED CHICKEN BREAST
mashed potatoes, collard greens, creamed corn, cracked pepper biscuit, sausage herb gravy 28

Please inform your server of any food related allergies.

**uptown appetizers**

HOUSEMADE PIMENTO CHEESE
Charleston flatbread 12

CINNAMON ROLL
vanilla glaze 6

FRIED GREEN TOMATOES
white cheddar & caramelized onion grits, country ham, tomato chutney, tomato butter 15

DOWN SOUTH EGG ROLL
collard greens, chicken, tasso ham, red pepper purée, spicy mustard, peach chutney 13

DILL PICKLE DEVILED EGGS
Spanish paprika, dill pickle slice 9

HOUSEMADE POTATO CHIPS
crumbled blue cheese, scallions 10

Ask about our NEW cookbook *Magnolias Classic Southern Cuisine: Collected Recipes from the Heart of Charleston* by chef Don Drake

KEVIN SOUTHERLIN, CHEF DE CUISINE
SHYLA HERNANDEZ, SOUS CHEF | JAMES SIMMONS, SOUS CHEF