uptown appetizers

HOUSEMADE PIMENTO CHEESE
Charleston flatbread  12

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

PAN SEARED SEA SCALLOPS
Johnny cakes, sautéed spinach, brandied apple bacon cream, balsamic reduction  24

SAUTÉED P.E.I. MUSSELS*
onions, garlic, tomatoes, capers, white wine broth, chiffonade of basil, grilled sourdough  mkt

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

CHARLESTON CRAB CAKE
fennel & apple slaw, champagne vinaigrette, caper-herb tartar sauce  23

HOUSEMADE POTATO CHIPS
crumbled blue cheese, scallions  10

PAN FRIED CHICKEN LIVERS
caramelized onions, country ham, demi-glace  12

SPICY SHRIMP & SAUSAGE
tasso gravy, creamy white grits  18

CRISPY BRUSSELS SPROUTS
cranberries, candied pecans, bacon lardons, sweet chili glaze  12

soups & salads

BLUE CRAB BISQUE
chives cup 9 bowl 12

CREAMY TOMATO BISQUE
chiffonade of basil cup 7 bowl 10

WADMALAW FIELD GREENS SALAD
tomatoes, carrots, feta cheese, lingonberry vinaigrette  12

SOUTHERN CAESAR SALAD
cornbread croutons, Parmesan  12

ENDIVE & WATERCRESS SALAD
Bosc pear, smoked bacon, Stilton blue cheese, candied pecans, maple & mustard vinaigrette  16

Please inform your server of any food related allergies.

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

MAGNOLIAS CLASSIC VEGETARIAN
fri...
LUNCH

uptown appetizers

HOUSEMADE PIMENTO CHEESE
Charleston flatbread 12

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

PAN SEARED SEA SCALLOPS
Johnny cakes, sautéed spinach, brandied apple bacon cream, balsamic reduction 24

SAUTÉED PE.I. MUSSELS*
onions, garlic, tomatoes, capers, white wine broth, chifflonade of basil, grilled sourdough 10

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

CHARLESTON CRAB CAKE
fennel & apple slaw, champagne vinaigrette, caper-herb tartar sauce 23

HOUSEMADE POTATO CHIPS
crumble blue cheese, scallions 10

PAN FRIED CHICKEN LIVERS
caramelized onions, country ham, demi-glace 12

SPICY SHRIMP & SAUSAGE
tasso gravy, creamy white grits 18

CRISPY BRUSSELS SPROUTS
cranberries, candied pecans, bacon lardons, sweet chili glaze 12

soup - salads

BLUE CRAB BISQUE
chives cup 9 | bowl 12

CREAMY TOMATO BISQUE
chiffonade of basil cup 7 | bowl 10

SOUTHERN CAESAR SALAD
cornbread croutons, Parmesan 12
with grilled chicken or fried shrimp 22 with grilled salmon* 24

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

ENDIVE & WATERCRESS SALAD
Bosc pear, smoked bacon, Stilton blue cheese, candied pecans, maple & mustard vinaigrette 16

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

WADMALAW FIELD GREENS SALAD
tomatoes, carrots, feta cheese, lingonberry vinaigrette 12
with grilled chicken or fried shrimp 22 with grilled salmon* 24

sandwiches

served with a choice of jalapeño-peach coleslaw, sweet potato fries or housemade chips

PROSCIUTTO & APPLE GRILLED CHEESE
mozzarella & cheddar, fig spread, arugula, sourdough 16

VEGGIE WRAP
balsamic roasted wild mushrooms, kale slaw, roasted red peppers & onions, citrus whipped goat cheese, jalapeño pesto 18

FRIED GREEN TOMATO BLT
corn & jalapeño bread, smoked bacon, melted pimiento cheese, red leaf lettuce 16

CRAB CAKE SANDWICH
lettuce, tomato, caper-herb tartar sauce 24

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

SMOKED BRISKET REUBEN
Swiss cheese, Thousand Island dressing, sauerkraut, marble rye 20

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

entrées

MAGNOLIAS CLASSIC VEGETARIAN
fried green tomatoes & melted pimiento cheese, whipped potatoes, sautéed green beans & spinach, warm asparagus, sweet corn & tomato salad, tomato butter 28

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

BLACKENED CATFISH*
red rice with kielbasa, tasso ham & bacon, fried green tomatoes, habanero chutney, tomato butter 31

LOWCOUNTRY BOUILLABAISSE*
shrimp, scallops, clams, mussels, seasonal fish, andouille sausage, tasso, potatoes, corn, okra, bell peppers, shellfish potlikker, grilled bread half 29 | 42

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

PECAN CRUSTED SALMON*
whipped sweet potatoes, sautéed kale, butternut squash, bacon & cranberries, Dijon-shallot brandy beurre blanc half 24 | 33

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

GRILLED FILET OF BEEF*
melted pimiento cheese, herb potato cake, grilled Roma tomatoes, asparagus, demi-glace 49

PEPPERCORN ENCRUSTED NY STRIP*
horseradish whipped potatoes, broccoli, roasted wild mushrooms, black garlic maitre d’ butter, red wine reduction 52

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

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

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SUNDAY BRUNCH

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

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

entrées

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

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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

SMOKED BRISKET 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

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

CARAMEL APPLE CRISP
bourbon caramel sauce, vanilla bean ice cream   14

VANILLA BEAN CRÈME BRÛLÉE
biscotti   12

MAGNOLIAS WARM CREAM CHEESE PECAN BROWNIE
fudge & caramel sauces, vanilla bean ice cream   13

S’MORES CHEESECAKE
chocolate cheesecake, marshmallows, housemade graham cookie,
toasted vanilla meringue, chocolate sauce   14

SOUTHERN PECAN PIE
bourbon caramel, vanilla bean ice cream   13

PUMPKIN SPICE CAKE
cream cheese icing, candied pepitas, cranberry curd,
brown sugar crumble, vanilla bean ice cream   14

ice creams & sorbet

VANILLA BEAN ICE CREAM
CINNAMON TOAST ICE CREAM
MANGO SORBET

SINGLE SCOOP 5   DOUBLE SCOOP 9

EXECUTIVE PASTRY CHEF - JEN MAINS