DINNER

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.

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

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 38

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

PECAN ENCRUSTED SALMON
whipped sweet potatoes, sautéed kale, butternut squash, bacon & cranberries, Dijon-shallot brandy beurre blanc 33

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

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

BOURBON BBQ GLAZED PORK CHOP
Gouda mac & cheese, Carolina red rice, braised collard greens 40

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

BRAISED BEEF SHORT RIBS
celery root purée with roasted garlic & rosemary, roasted baby carrots, turnips & haricots verts, red wine jus, horseradish breadcrumbs 42

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

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

sides

CREEK SHRIMP & JASMINE RICE PIRLOO 13
RED RICE with kielbasa, tasso ham & bacon 9
COLLARD GREENS 8
HERB POTATO CAKES 10
BROCCOLINI 9

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