DINNER

uptown appetizers

HOUSSEMAD 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

HOUSSEMAD 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 42

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, broccoli, 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
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

SAUTÉÉD 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

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

PORTOBELLO REUBEN
Swiss cheese, Thousand Island dressing, Brussels kraft, rye bread 17

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, potato roll, Sriracha mayo 18

SHORT RIB MELT
white cheddar, caramelized onions, horseradish aioli, corn & jalapeño bread 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 pilloo, 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

JAMBALAYA
fried mahi-mahi, cajun shrimp, andouille sausage, corn, peppers, onions, okra, jasmine rice, Creole sauce 32

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

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

Magnolias
Uptown
Down South
Sunday Brunch

Uptown Appetizers

**Housemade Pimiento 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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by chef Don Drake

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

**Blt Omelet**
Applewood bacon, housemade sausage, white cheddar, tomatoes, arugula, 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 Cheesburger**
Lettuce, tomato, sharp cheddar cheese, applewood bacon, caramelized onions, Creole rémoulade, housemade chips 18

Kevin Southerlin, Chef de Cuisine
Shyla Hernandez, Sous Chef | James Simmons, Sous Chef
southern sweets

BOURBON CHERRY CRUMBLE
gluten-free almond flour & brown sugar oatmeal crumble topping,
vanilla bean ice cream  13

MEXICAN HOT CHOCOLATE CAKE
cinnamon-cayenne buttercream, chocolate sauce, Oreo crumble,
Cinnamon Toast ice cream, caramel popcorn  13

TIRAMISU
raspberry coulis, chantilly cream, chocolate espresso shortbread cookie,
chocolate crisp pearls  13

VANILLA BEAN CRÈME BRÛLÉE
biscotti  12

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

SOUTHERN PECAN PIE
bourbon caramel, vanilla bean ice cream  13

ice creams & sorbet

VANILLA BEAN ICE CREAM
CINNAMON TOAST ICE CREAM
MANGO SORBET
SINGLE SCOOP  5   DOUBLE SCOOP  9

EXECUTIVE PAstry CHEF - JEN MAINS

southern sweets

BOURBON CHERRY CRUMBLE
gluten-free almond flour & brown sugar oatmeal crumble topping,
vanilla bean ice cream  13

MEXICAN HOT CHOCOLATE CAKE
cinnamon-cayenne buttercream, chocolate sauce, Oreo crumble,
Cinnamon Toast ice cream, caramel popcorn  13

TIRAMISU
raspberry coulis, chantilly cream, chocolate espresso shortbread cookie,
chocolate crisp pearls  13

VANILLA BEAN CRÈME BRÛLÉE
biscotti  12

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

SOUTHERN PECAN PIE
bourbon caramel, vanilla bean ice cream  13

ice creams & sorbet

VANILLA BEAN ICE CREAM
CINNAMON TOAST ICE CREAM
MANGO SORBET
SINGLE SCOOP  5   DOUBLE SCOOP  9

EXECUTIVE PAstry CHEF - JEN MAINS