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, 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

ICEBERG WEDGE SALAD
shaved radish, cucumber, grape tomatoes, applewood smoked bacon, buttermilk blue cheese dressing, balsamic reduction  16

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

SOUTHERN CAESAR SALAD
cornbread croutons, Parmesan  12

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

Nightly from 4:00 pm
down south dinners

VEGETARIAN PAELLA
saffron rice, spring peas, yellow squash & zucchini, sundried tomatoes, mushrooms, roasted red bell peppers, tomato coulis, herbs  28

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

GRILLED ATLANTIC SALMON*
saffron-infused jasmine rice, spring peas, sundried tomatoes, roasted mushrooms, red pepper beurre blanc  34

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

CRISPY HALF DUCK
white bean cassoulet with duck sausage, caramelized pearl onions, confit tomatoes, kale, port wine cherry jus  48

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

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
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, 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  
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

ICEBERG WEDGE SALAD  
shaved radish, cucumber, grape tomatoes, applewood smoked bacon, buttermilk blue cheese dressing, balsamic reduction  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

MEDITERRANEAN VEGETABLE WRAP  
roasted portobello mushrooms, tomatoes, spinach, shaved red onions, cucumbers, hummus, feta cheese, Kalamata olives, red wine vinaigrette  18

FRIED GREEN TOMATO BLT  
corn & jalapeño bread, smoked bacon, melted pimiento cheese, red leaf lettuce  18

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

MAGNOLIAS CLUB MELT  
lettuce, tomato, pimiento cheese, jalapeño-peach coleslaw, pickles, potato roll, Sriracha mayo  18

BBQ SMASH BURGER*  
smoked cheddar, tomato bacon jam, shredded lettuce, fried onions, pickles, Carolina Gold BBQ remoulade  18

entrée

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  
sauteéd 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

GRILLED ATLANTIC SALMON*  
saffron-infused jasmine rice, spring peas, sundried tomatoes, roasted mushrooms, red pepper beurre blanc half 24 | 34

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

JAMBALAYA  
fried mahi-mahi, creek 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
**SUNDAY BRUNCH**

11:00 am - 3:30 pm

### Uptown Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Housemade Pimento Cheese</strong></td>
<td>12</td>
</tr>
<tr>
<td>Charleston flatbread</td>
<td></td>
</tr>
<tr>
<td><strong>Warm Ricotta Donut Fritters</strong></td>
<td>12</td>
</tr>
<tr>
<td>Cinnamon sugar, caramel crème anglaise</td>
<td></td>
</tr>
<tr>
<td><strong>Fried Green Tomatoes</strong></td>
<td>15</td>
</tr>
<tr>
<td>White cheddar &amp; caramelized onion grits, country ham, tomato chutney, tomato butter</td>
<td></td>
</tr>
<tr>
<td><strong>Down South Egg Roll</strong></td>
<td>13</td>
</tr>
<tr>
<td>Collard greens, tasso ham, red pepper purée, spicy mustard, peach chutney</td>
<td></td>
</tr>
<tr>
<td><strong>Dill Pickle Deviled Eggs</strong></td>
<td>9</td>
</tr>
<tr>
<td>Spanish paprika, dill pickle slice</td>
<td></td>
</tr>
<tr>
<td><strong>Housemade Potato Chips</strong></td>
<td>10</td>
</tr>
<tr>
<td>Crumbled blue cheese, scallions</td>
<td></td>
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</tbody>
</table>

### Brunch

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Country Fried Steak</strong></td>
<td>20</td>
</tr>
<tr>
<td>White cheddar &amp; caramelized onion grits, two over-easy eggs, buttermilk biscuits, cracked pepper gravy</td>
<td></td>
</tr>
<tr>
<td><strong>Egg White Vegetable Omelet</strong></td>
<td>18</td>
</tr>
<tr>
<td>Mushrooms, roasted tomatoes, caramelized onions, feta cheese, asparagus, breakfast potatoes</td>
<td></td>
</tr>
<tr>
<td><strong>Smoked Salmon Frittata</strong></td>
<td>20</td>
</tr>
<tr>
<td>House smoked lemon pepper salmon, red onion, potatoes, arugula, roasted tomato, capers, dill, everything cream cheese</td>
<td></td>
</tr>
<tr>
<td><strong>Blackened Chicken Hash</strong></td>
<td>18</td>
</tr>
<tr>
<td>Roasted fingerling potatoes &amp; Brussels sprouts, peppers, onions, poached egg, blue cheese Mornay</td>
<td></td>
</tr>
<tr>
<td><strong>Avocado BLT</strong></td>
<td>19</td>
</tr>
<tr>
<td>Smashed avocado, applewood smoked bacon, arugula, tomato, fried eggs, spicy chili crunch aioli, toasted sourdough bread, housemade chips</td>
<td></td>
</tr>
<tr>
<td><strong>Original Simmons</strong></td>
<td>18</td>
</tr>
<tr>
<td>Fried chicken, pimento cheese, jalapeño-peach coleslaw, pickles, tomato roll, Sriracha mayo, housemade chips</td>
<td></td>
</tr>
<tr>
<td><strong>BBQ Smash Burger</strong></td>
<td>18</td>
</tr>
<tr>
<td>Smoked cheddar, tomato bacon jam, shredded lettuce, fried onions, pickles, Carolina Gold BBQ rémoulade</td>
<td></td>
</tr>
</tbody>
</table>

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by chef Don Drake

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**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