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

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
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

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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 SEAURED 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

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 jalapeno-peach coleslaw, sweet potato fries or housemade chips

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

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

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

MAGNOLIAS CLUB MELT
maple glazed ham, smoked turkey, applewood smoked bacon, cheddar, caramelized onions, arugula, grilled sourdough, Dijonnaise  18

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

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

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 pilloo, 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

Magnolias
Uptown Down South
SUNDAY BRUNCH

uptown appetizers

HOUSEMADE PIMENTO CHEESE
Charleston flatbread 12

WARM RICOTTA DONUT FRITTERS
Cinnamon sugar, caramel crème anglaise 12

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

DOWN SOUTH EGG ROLL
Collard greens, 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

CREAM 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 | 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

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

EGG WHITE VEGETABLE OMELET
Mushrooms, roasted tomatoes, caramelized onions, feta cheese, asparagus, breakfast potatoes 18

SMOKED SALMON FRITTATA
House smoked lemon pepper salmon, red onion, potatoes, arugula, roasted tomato, capers, dill, everything cream cheese 20

BLACKENED CHICKEN HASH
Roasted fingerling potatoes & Brussels sprouts, peppers, onions, poached egg, blue cheese Mornay 18

BANANA PUDDING STUFFED FRENCH TOAST
Peanut butter syrup, applewood smoked bacon 18

HUEVOS RANCHEROS
Spicy marinated beef tenderloin, black bean purée, peppers & onions, street corn salsa, white cheddar, scallions, honey poblano cream, crispy corn tortillas 21

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

AVOCADO BLT
Smashed avocado, applewood smoked bacon, arugula, tomato, fried eggs, spicy chili crunch aioli, toasted sourdough bread, housemade chips 19

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

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

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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