

LUNCH

uptown appetizers

HOUSEMADE PIMIENTO 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 DEVEILED EGGS
Spanish paprika, dill pickle slice 9

CHARLESTON CRAB CAKE
three bean salad, spicy chili crunch aioli 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 jalapeño-peach coleslaw,
sweet potato fries or housemade chips

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

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

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

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

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

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

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

