

SUNDAY BRUNCH

11:00 am - 3:30 pm

uptown appetizers

HOUSEMADE PIMIENTO 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, 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 | 38

PARMESAN CRUSTED MARKET CATCH

creek shrimp & jasmine rice pillo, 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

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.

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, creamy white grits 18

SMOKED SALMON OMELET

red onion, arugula, roasted tomato, caper-dill cream cheese, creamy white grits 20

BLACKENED CHICKEN HASH

chicken thighs, roasted fingerling potatoes, spinach, peppers, onions, poached egg, mushroom sage gravy 18

BANANA PUDDING STUFFED FRENCH TOAST

peanut butter syrup, applewood smoked bacon 18

HUEVOS RANCHEROS

spicy marinated beef tenderloin, over-easy eggs, 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, housemade chips 18

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

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

Magnolias
Uptown
Down South