

# DINNER

Nightly from 4:00 pm

## 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

## 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 pillo, 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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# 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

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



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 DEVEILED 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 pirloo, 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, 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 been 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

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## 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