DINNER

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 Deviled Eggs
Spanish paprika, dill pickle slice  9

Charleston Crab Cake
sweet corn fricassee, green goddess 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

Fried Mac & Cheese
bacon jam, hot pepper relish  14

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

Wadmalaw Field Greens Salad
tomatoes, carrots, feta cheese, lingonberry vinaigrette  12

Southern Caesar Salad
cornbread croutons, Parmesan  12

Aunt Ida’s Waldorf Salad
roasted chicken, summer lettuces, apples, candied pecans, golden raisins, hard-boiled egg, bacon, cheddar cheese, poppyseed dressing  24

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
Coconut Curry
basil-lime rice, mushrooms, cabbage, red onion, black beans, zucchini & squash, cherry tomatoes, jerk-spiced bourbon glaze  28

Magnolias Classic Vegetarian
tomato, 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

Pan Seared Atlantic Salmon*
warm potato salad, asparagus & red onions, citrus beurre blanc  34

Blackened Catfish
tomato, red rice with kielbasa, tasso ham & bacon, fried green tomatoes, habanero chutney, tomato butter  31

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

Bourbon BBQ Glazed Pork Chop*
melted pimiento cheese, braised collard greens, jalapeño cornbread, rosemary honey butter  40

Buttermilk Fried Chicken Breast
mashed potatoes, collard greens, creamed corn, cracked pepper biscuit, sausage herb gravy  28

Filet of Beef*
melted pimiento cheese, herb potato cake, grilled Roma tomatoes, asparagus, demi-glace  49

Peppercorn Crusted NY Strip*
herb Boursin whipped potatoes, sautéed green beans, cherry tomatoes, caramelized onions, red wine jus  52

Roasted Lamb Chops*
wild mushroom & crème fraîche orzo pasta, sautéed spinach & cipollini onions, rosemary-lingonberry lamb jus  48

Sides
Creek Shrimp & Jasmine Rice Pirloo  13
Red Rice with kielbasa, tasso ham & bacon  9
Collard Greens  8
Herb Potato Cakes  10
Sweet Corn Fricassee  9

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Collected Recipes from the Heart of Charleston
by chef Don Drake
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 Deviled Eggs
Spanish paprika, dill pickle slice  9

Charleston Crab Cake
sweet corn frits, green goddess 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 | bowl 12

Creamy Tomato Bisque
chiffonade of basil cup | bowl 10

Southern Caesar Salad
cornbread croutons, Parmesan  12
with grilled chicken or fried shrimp  22
with salmon*  24

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

Wadmalaw Field Greens Salad
tomatoes, carrots, feta cheese, lingonberry vinaigrette  12
with grilled chicken or fried shrimp  22
with salmon*  24

Carne Asada Salad*
marianted steak, summer lettuces, pico de gallo, shredded white cheddar, sweet corn & black bean rice, guacamole, chipotle dressing  22

Sandwiches

served with a choice of jalapeño-peach coleslaw, sweet potato fries or housemade chips

Vegetable Wrap
portobello mushrooms, grilled asparagus, spinach, fried pickled onions, sliced tomatoes, feta cheese, walnut pesto aioli  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

Caprese Grilled Cheese
prosciutto, mozzarella, tomatoes, arugula, basil, balsamic reduction, sourdough  20

Original Simmons
fried chicken, pimiento cheese, jalapeño-peach coleslaw, pickles, potato roll, Sriracha mayo  18

Magnolias Cheeseburger*
cheddar cheese, caramelized onions, bacon jam, Carolina Gold BBQ rémoulade  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, hubanero chutney, tomato butter  31

Pan Seared Atlantic Salmon*
warm potato salad, asparagus, citrus 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 pie, warm asparagus, sweet corn & tomato salad, citrus beurre blanc half mkt | mkt

Herb Panko Crusted Chicken Breast
gnocchi, sautéed zucchini & squash, mushrooms, sundried tomato alfredo  24

Buttermilk Fried Chicken Breast
mashed potatoes, collard greens, creamed corn, cracked pepper biscuit, sausage herb gravy  28

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

Housemade Pimiento Cheese
Charleston flatbread  12

Cinnamon Roll
vanilla glaze, mixed fruit  10

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

Soups & Salads

Blue Crab Bisque
chives cup 9 | bowl 12

Creamy Tomato Bisque
chillonade of basil cup 7 | bowl 10

Salmon BLT Salad*
goat cheese crusted baguette, smoked bacon, beefsteak tomatoes, 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 | mkt 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

Brunch

Country Fried Steak*
white cheddar & caramelized onion grits, two over-easy eggs, buttermilk biscuits, cracked pepper gravy  20

Vegetable Omelet
zucchini, squash, mushrooms, goat cheese, roasted red pepper purée, arugula salad, lemon vinaigrette  18

Steak Omelet
pimiento cheese, tomatoes, asparagus, demi-glace, creamy white grits  22

Banana Pudding Stuffed French Toast
peanut butter syrup, applewood smoked bacon  18

Huevos Rancheros*
carne asada, Pepper Jack cheese, pico de gallo, peppers & onions, over-easy eggs, black bean purée, fried corn tortillas, cilantro-lime sour cream  22

Salmon Cakes Benedict*
poached eggs, blackened green tomatoes, country ham, English muffin, dill hollandaise, breakfast potatoes  21

Spicy Shrimp & Sausage
tasso gravy, creamy white grits  18

Avocado BLT*
smashed avocado, applewood smoked bacon, arugula, tomato, fried eggs, green goddess aioli, toasted sourdough bread, housemade chips  19

Original Simmons
fried chicken, pimiento cheese, jalapeño-peach coleslaw, pickles, potato roll, Sriracha mayo, housemade chips  18

Magnolias Cheeseburger*
cheddar cheese, caramelized onions, bacon jam, Carolina Gold BBQ rémoulade, housemade chips  18

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Kevin Southerlin, Chef de Cuisine
Shyla Hernandez, Sous Chef | James Simmons, Sous Chef
Southern Sweets

Coconut Cream Pie
lime curd, meringue kisses, rum roasted pineapple, vanilla whipped cream, coconut crumble  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 crisp pearls, chocolate espresso shortbread cookie  13

Vanilla Bean crème brûlée
biscotti  12

Red Velvet Bread Pudding
strawberry cheesecake ice cream  13

Southern Pecan Pie
bourbon caramel, vanilla bean ice cream  13

ice creams & sorbet

Vanilla Bean Ice Cream
Strawberry Cheesecake Ice Cream
Cinnamon Toast Ice Cream
Mango Sorbet

Single Scoop  5  Double Scoop  9

Jen Mains, Executive Pastry Chef