

SUNDAY BRUNCH

11:00 am - 3:00 pm

Uptown Appetizers

Housemade Pimiento Cheese
Charleston flatbread 12

Cinnamon Roll
vanilla glaze 8

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

Deviled Eggs
crumbled bacon 9

Boiled Peanut Hummus
pickled okra, hot pepper relish,
Charleston flatbread 13

Housemade Potato Chips
crumbled blue cheese, scallions 10

Soups & Salads

Blue Crab Bisque
chives cup 9 | bowl 12

Creamy Tomato Bisque
chiffonade 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 17

Entrées

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

Grilled Steak & Eggs*
petite filet of beef prepared medium, over-easy eggs,
shoestring potatoes, chimichurri 25

Vegetable Frittata
red potatoes, mushrooms, roasted red peppers,
spinach, feta cheese, lemon dill sour cream 19

Creole Shrimp Omelet
andouille sausage, peppers, onion, Gouda,
creamy white grits 23

Pecan Crusted Chicken & Waffles
peach chutney, warm maple syrup 21

Bananas Foster French Toast
applewood smoked bacon 19

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 23

Smoked Salmon Hash*
poached eggs, roasted potatoes, asparagus, mush-
rooms, lemon dill sour cream, fried capers 23

Crab Benedict*
crab rémoulade, fried green tomatoes, arugula,
poached eggs, chive hollandaise, English muffin,
breakfast potatoes 23

Spicy Shrimp & Sausage
tasso gravy, creamy white grits half 18 | 28

Avocado BLT*
applewood smoked bacon, smashed avocado,
roasted tomatoes, arugula, fried eggs,
chipotle aioli, housemade chips 18

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

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

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

Kindly refrain from cell phone use in the restaurant.

Please inform your server of any food related allergies.
However, we may not be able to accommodate certain allergy-specific requests.

*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