

# 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
- P.E.I. Mussels\*  
roasted tomatoes, garlic, white wine, herbs, shallots, cream, grilled bread 20
- Down South Egg Roll  
collard greens, chicken, tasso ham, red pepper purée, spicy mustard, peach chutney 13
- Charleston Crab Cake  
creamy Creole corn maque choux, tomato jam, chive oil 23
- Deviled Eggs  
crumbled bacon 9
- Housemade Potato Chips  
crumbled blue cheese, scallions 10
- Boiled Peanut Hummus  
pickled okra, hot pepper relish, Charleston flatbread 13
- Pan Fried Chicken Livers  
caramelized onions, country ham, demi-glace 12
- 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
- Butter Lettuce & Radicchio Salad  
marinated tomatoes, English cucumber, red onion, lemon-herb buttermilk dressing,  
Parmesan brown butter breadcrumbs 16
- Wadmalaw Field Greens Salad  
tomatoes, carrots, feta cheese, lingonberry vinaigrette 12
- Southern Caesar Salad  
cornbread croutons, Parmesan 12
- Iceberg Wedge Salad  
cherry tomatoes, bacon, crumbled blue cheese, buttermilk ranch 16

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.

# Down South Dinners

Magnolias Classic Vegetarian  
fried green tomatoes & melted pimienta cheese, whipped potatoes,  
sautéed green beans & spinach, warm asparagus, sweet corn & tomato salad, tomato butter 28

Spicy Shrimp & Sausage  
tasso gravy, creamy white grits 28

Pan Seared Atlantic Salmon\*  
smoked Gouda grits, sautéed spinach, garlic haricots verts & sundried tomatoes,  
peach Jezebel sauce 34

Blackened Catfish  
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 pillo, warm asparagus, sweet corn & tomato salad,  
citrus beurre blanc mkt

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

Veal Meatloaf  
whipped potatoes, haricots verts, wild mushroom gravy, tabacco onions 36

Bourbon BBQ Glazed Pork Chop  
mac & cheese, collard greens, jalapeño cornbread, honey butter 40

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

Peppercorn Encrusted NY Strip\*  
roasted garlic rosemary butter, crispy Parmesan truffle smashed fingerling potatoes,  
sautéed kale, wild mushrooms, grape tomatoes & asparagus, sauce au poivre 54

## Sides

Crispy Parmesan Truffle Smashed Fingerling Potatoes 10

Creek Shrimp & Jasmine Rice Pillo 12

Bacon Braised Collard Greens 8

Sauté of Kale, Wild Mushrooms, Grape Tomatoes & Asparagus 9

Ask about our cookbook

*Magnolias Classic Southern Cuisine:  
Collected Recipes from the Heart of Charleston*

by chef Don Drake

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
- Down South Egg Roll  
collard greens, chicken, tasso ham, red pepper purée,  
spicy mustard, peach chutney 13
- Deviled Eggs  
crumbled bacon 9
- Charleston Crab Cake  
creamy Creole corn maque choux, tomato jam, chive oil 23
- Housemade Potato Chips  
crumbled blue cheese, scallions 10
- Boiled Peanut Hummus  
pickled okra, hot pepper relish, Charleston flatbread 13
- Pan Fried Chicken Livers  
caramelized onions, country ham, demi-glaze 12
- 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 salmon\* 24
- Iceberg Wedge Salad  
cherry tomatoes, bacon, crumbled blue cheese,  
buttermilk ranch 16
- 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\*  
marinated steak, pico de gallo, sweet corn & black bean rice,  
white cheddar, guacamole, chipotle dressing 22

Sandwiches

- served with a choice of jalapeño-peach coleslaw,  
sweet potato fries or housemade chips
- Fish Sandwich  
blackened or fried, lettuce, tomato, red onion,  
spicy tartar sauce 22
- Fried Green Tomato BLT  
corn & jalapeño bread, smoked bacon, melted pimiento cheese,  
red leaf lettuce 18
- Portobello Mushroom Burger  
Boursin cheese, arugula, tomatoes, pickled red onions 18
- Turkey & Country Ham Cubano  
Dijon mustard, Gouda, pickles, mojo sauce 18
- Original Simmons  
fried chicken, pimiento cheese, jalapeño-peach coleslaw,  
pickles, Sriracha mayo 18
- Magnolias Cheeseburger\*  
cheddar cheese, caramelized onions, bacon,  
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
- Spicy Shrimp & Sausage  
tasso gravy, creamy white grits half 18 | 28
- Pan Seared Altantic Salmon\*  
smoked Gouda grits, sautéed spinach,  
garlic haricots verts & sundried tomatoes,  
peach Jezebel sauce half 24 | 34
- Blackened Catfish  
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, 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
- BBQ Shrimp & Grits  
yellow cheddar, bacon, bourbon BBQ sauce, scallions,  
jalapeño cornbread, rosemary honey butter 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-glaze 49

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.

Ask about our cookbook

Magnolias Classic Southern Cuisine: Collected Recipes from the Heart of Charleston

by chef Don Drake

# 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

# Southern Sweets

## Cream Cheese Pound Cake

lemon curd, blueberry compote,  
brown sugar crumble, vanilla bean ice cream 13

## Flourless Chocolate Cake

toasted hazelnuts, vanilla bean ice cream, raspberry coulis,  
Bulls Bay smoked sea salt 15

## Key Lime Cheesecake

blackberry coulis, lime curd, vanilla whipped cream,  
white chocolate curls, blackberries 15

## Vanilla Bean Crème Brûlée

biscotti 13

## Red Velvet Bread Pudding

vanilla bean ice cream 13

## Southern Pecan Pie

bourbon caramel, vanilla bean ice cream 15

# ice creams & sorbet

## Vanilla Bean Ice Cream

## Cinnamon Toast Ice Cream

## Raspberry Sorbet

Single Scoop 5 Double Scoop 9

Jen Mains, Executive Pastry Chef