

DINNER

Uptown Appetizers

Housemade Pimiento Cheese
Charleston flatbread 12

Fried Green Tomatoes
white cheddar & caramelized onion grits, country ham, tomato chutney, tomato butter 17

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

Charleston Crab Cakes
summer pea succotash, poblano butter 24

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

Tuna Tartare*
yuzu, sweet chili, crispy chips, avocado aioli 22

Traditional Deviled Eggs
chives 10

Burrata
heirloom tomatoes, prosciutto, smoked tomato vinaigrette, pickled green tomatoes 19

Pan Fried Chicken Livers
caramelized onions, country ham, demi-glace 12

Fried Mac & Cheese
bacon jam, hot pepper relish 14

Housemade Potato Chips
crumbled blue cheese, scallions 10

Soups & Salads

Blue Crab Bisque
chives cup 9 | bowl 12

Red Pepper & Tomato Soup
smoked cheddar, pico de gallo cup 7 | bowl 10

House Salad
boiled peanuts, cucumbers, heirloom tomatoes, pickled okra, green Tabasco ranch,
cornbread croutons 16

Watermelon Caprese
heirloom tomatoes, fresh mozzarella, pistachio mint pesto, blackberries, balsamic 18

Southern Caesar Salad
shaved Parmesan, bacon lardons, cornbread croutons 16

Beets & Berries
arugula, honey roasted nuts, radishes, whipped ricotta, lemon poppy seed dressing 18

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 pimientto cheese, whipped potatoes,
sautéed green beans & spinach, warm asparagus, sweet corn & tomato salad, tomato butter 28

Market Catch
white wine risotto, heirloom tomatoes, summer squash, stone fruit marmalade mkt

Lowcountry Bouillabaisse*
shrimp, clams, mussels, seasonal fish, andouille sausage, tasso, potatoes, corn, okra,
bell peppers, shellfish potlikker, grilled bread 42

Shrimp & Sausage over Grits
tasso ham gravy, Marsh Hen Mill speckled grits 28

Seared Salmon*
roasted marble potatoes, artichokes, sherry mushrooms, red peppers,
lemon caper vinaigrette 36

Parmesan Crusted Halibut
creek shrimp & jasmine rice pirloo, warm asparagus, sweet corn & tomato salad,
citrus beurre blanc 46

Shellfish Gumbo
shrimp, scallops, okra, alligator andouille, crab rice 42

Buttermilk Fried Chicken Breast
mashed potatoes, collard greens, creamed corn, cracked pepper biscuit,
herb gravy 34

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

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

Braised Beef Short Ribs
Boursin whipped potatoes, local mushrooms, corn, green beans, blackberry jus 44

Sides

Crispy Parmesan Truffle Smashed Fingerling Potatoes 10

Summer Pea Succotash 12

Mac & Cheese 12

Biscuits & Gravy 8

Bacon Braised Collard Greens 8

Ask about our cookbook

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

by chef Don Drake