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 17

Down South Egg Roll
collard greens, chicken, tasso ham,
red pepper purée, spicy mustard, peach chutney 13

Traditional Deviled Eggs
chives 10

Country Ham & Cheddar Biscuits
citrus marmalade 12

Housemade Potato Chips
crumbled blue cheese, scallions 10

Soups & Salads

She Crab Soup
chives cup 9 | bowl 12

White Bean & Kale Soup
shaved Parmesan cup 7 | bowl 10

Spicy Buffalo Fried Chicken Cobb Salad*
Texas Pete buffalo sauce, romaine, egg,
corn relish, black beans, white cheddar, bacon,
buttermilk ranch 26

Southern Bacon & Egg Caesar Salad*
Parmesan, bacon lardons, hard boiled egg,
cornbread croutons 17

Entrées

Parmesan Crusted Flounder
creek shrimp & jasmine rice pirloo,
warm asparagus, sweet corn, & tomato salad,
citrus beurre blanc half 34 | 46

Fried Catfish Dinner
Marsh Hen Mill speckled grits, collard greens,
peach slaw, Creole rémoulade 34

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

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

Sunday Brunch

Country Fried Steak & Eggs*
cheddar & caramelized onion grits, biscuit,
white gravy, over-easy eggs 26

BBQ Pulled Pork
sweet corn pancakes, cheddar scrambled eggs,
sorghum syrup 24

Smoked Salmon Frittata
peppers, onions, potatoes, feta,
lemon dill crème fraîche 24

Banana Pudding French Toast
bacon, peanut butter syrup 24

Turkey Monte Cristo
brioche French toast, Havarti cheese,
lingonberry jam, maple syrup, seasonal fruit 22

Buddha Bowl*
red peas & rice, sunny eggs, grilled avocado,
mushrooms, asparagus tapenade, goat feta,
chipotle aioli 22
add chicken 10 salmon or shrimp 12

BEC Benedict*
house bacon, spinach, crispy hash brown,
poached eggs, white cheddar Mornay sauce,
English muffin, seasonal fruit 26

Shrimp & Sausage over Grits
tasso gravy, Marsh Hen Mill speckled grits
half 18 | 28 add two eggs* 6

Huevos Rancheros Omelet
carne asada, cheese, pico de gallo, guacamole,
sour cream, black beans, crispy tortillas 24

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 22

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

Sides

Grits 6 Bacon 10 Seasonal Fruit 8
Potato Hash 8 Sausage Links 10

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 can't guarantee traces of allergens will not be present, and 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.

Kelly Franz, Culinary Director
Sam Simpson, Executive Chef | Alecia Fore, Chef de Cuisine

Proudly serving USA Wild Caught Shrimp