Nightly from 4:00 pm

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*
grit cakes, apple fennel relish, warm bacon vinaigrette 24

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

Cornmeal Fried Oysters
Gumbo Z'Herbes, collard greens, okra chips 19

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

Stuffed Sweet Potatoes
mesquite pulled pork, crispy Brussels sprouts, Pepper Jack cheese, chipotle sorghum 16

Sauteed P.E.I. Mussels*
chorizo, roasted fennel, fingerling potatoes, garlic saffron broth, grilled bread 19

Traditional Deviled Eggs
chives 10

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

She Crab Soup
chives cup 9 | bowl 12

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

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

Crispy Brussels Sprouts Salad
baby greens, rainbow carrots, truffle Parmesan vinaigrette, balsamic reduction 18

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

Winter Crunch Salad
whipped goat ricotta, kale, arugula, cabbage, smoked walnuts, puffed grains,
citrus agave vinaigrette 18

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.

Down South Dinners

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

Shrimp & Scallop Scampi*
seared grit cake, Sea Island red pea succotash, lobster butter sauce 48

Market Catch
butter pea risotto, local mushrooms, kale, autumn fruit marmalade mkt

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

Blackened Salmon*
roasted butternut squash, Brussels sprouts, spiced pecans, hot honey glaze 36

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

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

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 pimiento cheese, herb potato cake, grilled Roma tomatoes, asparagus, demi-glace 49

Sides

Crispy Parmesan Truffle Smashed Fingerling Potatoes 10

Southern Skillet Mac & Cheese 18
BBQ pulled pork, Pepper Jack cheese, collard greens, black-eyed peas

Sea Island Red Pea Succotash 12

Baked Macaroni & Cheese 12

Biscuits & Gravy 8

Ask about our cookbook

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

by chef Don Drake

Kelly Franz, Culinary Director
Sam Simpson, Executive Chef | Alecia Fore, Chef de Cuisine
Proudly serving USA Wild Caught Shrimp

Monday - Saturday
11:30 am - 3:30 pm

LUNCH

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*
grit cakes, apple fennel relish, warm bacon vinaigrette 24

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

Traditional Deviled Eggs
chives 10

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

Housemade Potato Chips
crumbled blue cheese, scallions 10

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

Fried Mac & Cheese
bacon jam, hot pepper relish 14

Soup & Salads

She Crab Soup
chives cup 9 | bowl 12

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

House Salad
boiled peanuts, cucumbers, pickled okra, egg, green Tabasco ranch, cornbread croutons 16
with grilled chicken or fried shrimp 26
with salmon* 28

Crispy Brussels Sprouts Salad
baby greens, rainbow carrots, truffle Parmesan vinaigrette, balsamic reduction 18

Southern Caesar Salad
shaved Parmesan, bacon lardons, cornbread croutons 16
with grilled chicken or fried shrimp 26
with salmon* 28

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

Winter Crunch Salad
whipped goat ricotta, kale, arugula, cabbage, smoked walnuts, puffed grains, citrus agave vinaigrette 18

Sandwiches
served with a choice of broccoli salad, potato salad, sweet potato fries or housemade chips

Grilled Vegetable Wrap
marinated vegetables, cucumber, peanut hummus, roasted red peppers, local goat cheese 18

Fried Oyster Po' Boy
blackened green tomatoes, arugula, Creole rémoulade 22

Turkey Croissant
lingonberry & Dijon mayo, Havarti cheese, side of mixed greens & green goddess dressing 22

Pulled Pork Sandwich
Hawaiian roll, grilled pineapple slaw, dill pickles 19

Fried Green Tomato BLT
corn & jalapeño bread, smoked bacon, melted pimiento cheese, red leaf lettuce 18

Grilled Chicken Sandwich
house focaccia, prosciutto, mozzarella, roasted red peppers, pesto aioli 22

Original Simmons
fried chicken, pimiento cheese, jalapeño-peach coleslaw, pickles, Sriracha mayo 22

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

Cornmeal Fried Catfish
Creole grits, shrimp & butter pea succotash, tomato butter 34

Lowcountry Bouillabaisse*
shrimp, clams, mussels, seasonal fish, andouille sausage, tasso, potatoes, corn, okra, bell peppers, spicy shellfish potlikker, grilled bread half 29 | 42

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

Shrimp & Sausage over Grits
tasso gravy, Marsh Hen Mill speckled grits half 18 | 28

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

Surf & Turf*
steak, shrimp, andouille, bell peppers, pappardelle, Cajun cream sauce 36

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.

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

Kelly Franz, Culinary Director
Sam Simpson, Executive Chef | Alecia Fore, Chef de Cuisine
Proudly serving USA Wild Caught Shrimp

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

Southern Sweets

Rum Butterscotch Bread Pudding
golden raisins, brown sugar crumble, rum butterscotch sauce,
vanilla bean ice cream 14

Peanut Butter Cheesecake
chocolate sauce, vanilla whipped cream,
Reese's peanut butter cup pieces 15

Apple Cider Donut
cinnamon toast ice cream, apple compote, ginger anglaise,
brown sugar crumble 15

Vanilla Bean Crème Brûlèe
biscotti 13

Chocolate Mousse
espresso anglaise, salted caramel, chocolate espresso sablé,
vanilla whipped cream, coffee ice cream 14

Southern Pecan Pie
bourbon caramel, vanilla bean ice cream 15

ice creams & sorbet

Vanilla Bean Ice Cream

Cinnamon Toast Ice Cream

Coffee Ice Cream

Raspberry Sorbet

Single Scoop 5 Double Scoop 9

Jen Mains, Executive Pastry Chef