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

Duck Gumbo
duck confit, smoked chicken, alligator andouille, peppers, okra, saffron rice 42

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