

SUNDAY BRUNCH

uptown appetizers

HOUSEMADE PIMIENTO CHEESE
Charleston flatbread 12

CINNAMON ROLL
vanilla glaze 6

BISCUITS & GRAVY
cracked pepper biscuits, white sausage gravy 10

FRIED GREEN TOMATOES
white cheddar & caramelized onion grits, country ham,
tomato chutney, tomato butter 14

DOWN SOUTH EGG ROLL
collard greens, chicken, tasso ham, red pepper purée,
spicy mustard, peach chutney 12

DILL PICKLE DEVILED EGGS
Spanish paprika, dill pickle slice 9

HOUSEMADE POTATO CHIPS
crumbled blue cheese, scallions 10

soup - salads

BLUE CRAB BISQUE
chives cup 9 | bowl 11

CREAMY TOMATO BISQUE
chiffonade of basil cup 7 | bowl 9

GRILLED SALMON BLT SALAD*
goat cheese crusted baguette, beefsteak tomatoes,
smoked bacon, arugula, lemon-caper vinaigrette 23

SPICY BUFFALO FRIED CHICKEN COBB SALAD
Texas Pete buffalo sauce, romaine, egg, corn relish,
black beans, white cheddar, bacon, buttermilk ranch 21

WALDORF CHICKEN SALAD
grapes, apples, pecans, celery, onion, mixed greens,
lemon vinaigrette, flatbread 16

WADMALAW FIELD GREENS SALAD
tomatoes, carrots, feta cheese,
lingonberry vinaigrette 12

WEDGE SALAD
iceberg lettuce, tomatoes, bacon,
blue cheese crumbles, buttermilk ranch,
balsamic drizzle 15

brunch

COUNTRY FRIED STEAK*
white cheddar & caramelized onion grits, two over-easy eggs,
buttermilk biscuits, cracked pepper gravy 20

CREEK SHRIMP OMELET
mushrooms, andouille sausage, Pepper Jack cheese;
choice of hash browns or grits 18

CAPRESE OMELET
wilted spinach, tomato concassé, walnut pesto,
mozzarella cheese; choice of hash browns or grits 17

MAGNOLIAS FILET FRITTATA*
pimiento cheese, tomatoes, asparagus, Madeira demi-glace 19

BANANA PUDDING STUFFED FRENCH TOAST
peanut butter syrup, applewood smoked bacon 15

HUEVOS RANCHEROS*
carne asada, Pepper Jack cheese, over-easy eggs,
refried black-eyed peas, crispy corn tortillas, pico de gallo,
Tabasco sour cream 17

SALMON CAKES BENEDICT*
poached eggs, wilted spinach, English muffin,
dill hollandaise, hash browns 18

SPICY SHRIMP & SAUSAGE
tasso gravy, creamy white grits 18 with two eggs any style* 20

ORIGINAL SIMMONS
fried chicken, pimiento cheese, jalapeño-peach coleslaw,
pickles, potato roll, Sriracha mayo, housemade chips 18

PATTY MELT
white cheddar cheese, caramelized onions, dijonaise,
toasted sourdough; served with housemade chips 18

entrées

SHELLFISH OVER GRITS
sautéed shrimp, sea scallops, creamy white grits, lobster butter sauce,
fried spinach half 24 | 38

PARMESAN CRUSTED MARKET CATCH
creek shrimp & jasmine rice pillo, warm asparagus, sweet corn, &
tomato salad, citrus beurre blanc half mkt | mkt

BLACKENED SALMON
caramelized onion & white cheddar grits, tomato chutney,
tomato butter 23

BUTTERMILK FRIED CHICKEN
mashed potatoes, collard greens, creamed corn, cracked pepper biscuit,
sausage herb gravy 28

ASK ABOUT OUR COOKBOOK
UPTOWN DOWN SOUTH CUISINE
BY CHEF DONALD DRAKE

Please inform your server of any food related allergies.

*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 | LANDICE SIMMONS, EXECUTIVE SOUS CHEF
SHYLA HERNANDEZ, SOUS CHEF | JAMES SIMMONS, SOUS CHEF

Magnolias
Uptown
Down South