

DINNER

Nightly from 4:00 pm

uptown appetizers

HOUSEMADE PIMIENTO CHEESE

Charleston flatbread 12

FRIED GREEN TOMATOES

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

PAN SEARED SEA SCALLOPS

Johnny cakes, sautéed spinach, brandied apple bacon cream, balsamic reduction 24

SAUTÉED P.E.I. MUSSELS*

chorizo, leeks, tomatoes, garlic, beer, toasted baguette 18

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

CHARLESTON CRAB CAKE

sweet corn relish, Old Bay rémoulade 21

HOUSEMADE POTATO CHIPS

crumbled blue cheese, scallions 10

PAN FRIED CHICKEN LIVERS

caramelized onions, country ham, Madeira demi-glace 12

SPICY SHRIMP & SAUSAGE

tasso gravy, creamy white grits 18

CRISPY BRUSSELS SPROUTS

golden raisins, candied pecans, bacon lardons, sweet chili glaze 12

soups & salads

BLUE CRAB BISQUE

chives cup 9 bowl 11

CREAMY TOMATO BISQUE

chiffonade of basil cup 7 bowl 9

WADMALAW FIELD GREENS SALAD

tomatoes, carrots, feta cheese, lingonberry vinaigrette 12

SOUTHERN CAESAR SALAD

cornbread croutons, Parmesan 12

WEDGE SALAD

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

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
ELLIOTT WELLS, SOUS CHEF | JAMES SIMMONS, SOUS CHEF

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

SUMMER VEGETABLE RATATOUILLE

John's Island heirloom tomatoes, eggplant, yellow squash, zucchini, roasted red pepper purée, goat cheese, balsamic syrup, micro greens 28

SHELLFISH OVER GRITS*

sautéed shrimp, sea scallops, creamy white grits, lobster butter sauce, fried spinach 38

BLACKENED CATFISH

red rice, fried green tomatoes, habanero chutney, tomato butter 30

LOWCOUNTRY BOUILLABAISSÉ*

shrimp, scallops, mussels, seasonal fish, andouille sausage, potatoes, corn, okra, bell peppers, shellfish potlikker, grilled bread 36

PARMESAN CRUSTED MARKET CATCH

creek shrimp & jasmine rice pillo, warm asparagus, sweet corn & tomato salad, citrus beurre blanc mkt

GRILLED SALMON NIÇOISE*

roasted potatoes, artichoke hearts, haricots verts, Greek olives, hard-boiled egg, lemon-caper vinaigrette 32

BACON WRAPPED PORK TENDERLOIN*

white cheddar whipped potatoes, sautéed broccolini, hot jus 34

BUTTERMILK FRIED CHICKEN BREAST

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

GRILLED FILET OF BEEF*

melted pimiento cheese, herb potato cake, grilled Roma tomatoes, asparagus, Madeira demi-glace 48

NY STRIP AU POIVRE*

blue cheese whipped potatoes, sautéed green beans, mushroom bordelaise, fried onions 52

sides

CREEK SHRIMP & JASMINE RICE PIRLOO 12

RED RICE 9

COLLARD GREENS 6

HERB POTATO CAKES 10

SAUTÉED BROCCOLINI 8

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

LUNCH

uptown appetizers

HOUSEMADE PIMIENTO CHEESE

Charleston flatbread 12

FRIED GREEN TOMATOES

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

PAN SEARED SEA SCALLOPS

Johnny cakes, sautéed spinach, brandied apple bacon cream, balsamic reduction 24

SAUTÉED P.E.I. MUSSELS*

chorizo, leeks, tomatoes, garlic, beer, toasted baguette 18

DOWN SOUTH EGG ROLL

collard greens, chicken, tasso ham, red pepper purée, spicy mustard, peach chutney 12

DILL PICKLE DEVEILED EGGS

Spanish paprika, dill pickle slice 9

CHARLESTON CRAB CAKE

sweet corn relish, Old Bay rémoulade 21

HOUSEMADE POTATO CHIPS

crumbled blue cheese, scallions 10

PAN FRIED CHICKEN LIVERS

caramelized onions, country ham, Madeira demi-glaze 12

SPICY SHRIMP & SAUSAGE

tasso gravy, creamy white grits 18

CRISPY BRUSSELS SPROUTS

golden raisins, candied pecans, bacon lardons, sweet chili glaze 12

soup - salads

BLUE CRAB BISQUE

chives cup 9 | bowl 11

CREAMY TOMATO BISQUE

chiffonade of basil cup 7 | bowl 9

SOUTHERN CAESAR SALAD

cornbread croutons, Parmesan 12
with grilled chicken or fried shrimp 21 with grilled salmon* 23

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
with grilled chicken or fried shrimp 21 with grilled salmon* 23

WEDGE SALAD

iceberg lettuce, summer tomatoes, bacon, blue cheese crumbles, buttermilk ranch, balsamic drizzle 15
with grilled chicken or fried shrimp 24 with grilled salmon* 26

sandwiches

served with a choice of jalapeño-peach coleslaw, sweet potato fries or housemade chips

THE GRILLED CHEESE

yellow cheddar & brie cheeses, fig spread, sliced Granny Smith apples, arugula, caramelized onions, sourdough 14

FRIED GREEN TOMATO BLT

corn & jalapeño bread, smoked bacon, melted pimiento cheese, red leaf lettuce 16

CRAB CAKE SANDWICH

lettuce, tomato, Old Bay rémoulade 24

ORIGINAL SIMMONS

fried chicken, pimiento cheese, jalapeño-peach coleslaw, pickles, potato roll, Sriracha mayo 18

MAGNOLIAS CHEESEBURGER*

lettuce, tomato, sharp cheddar cheese, applewood bacon, caramelized onions, Creole 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

SHELLFISH OVER GRITS

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

BLACKENED CATFISH

red rice, fried green tomatoes, habanero chutney, tomato butter 30

LOWCOUNTRY BOUILLABAISSE*

shrimp, scallops, mussels, seasonal fish, andouille sausage, tasso, potatoes, corn, okra, bell peppers, shellfish potlikker, grilled bread half 24 | 36

PARMESAN CRUSTED MARKET CATCH

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

JAMBALAYA

shrimp, kielbasa, jasmine rice, sweet yellow corn, Creole sauce, fried pickled okra 24

GRILLED SALMON NIÇOISE*

roasted potatoes, artichoke hearts, haricots verts, Greek olives, hard-boiled egg, lemon-caper vinaigrette half 23 | 32

BUTTERMILK FRIED CHICKEN

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

GRILLED FILET OF BEEF*

melted pimiento cheese, herb potato cake, grilled Roma tomatoes, asparagus, Madeira demi-glaze 48

NY STRIP AU POIVRE*

blue cheese whipped potatoes, sautéed green beans, mushroom bordelaise, fried onions 52

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.

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

KEVIN SOUTHERLIN, CHEF DE CUISINE | LANDICE SIMMONS, EXECUTIVE SOUS CHEF
ELLIOTT WELLS, SOUS CHEF | JAMES SIMMONS, SOUS CHEF

Magnolias[®]
Uptown
Down South

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, summer 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

BRUNCH BURGER*
Pepper Jack cheese, avocado, over-easy egg, spicy aioli,
housemade chips 22 with applewood smoked bacon 26

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
ELLIOTT WELLS, SOUS CHEF | JAMES SIMMONS, SOUS CHEF

Magnolias
Uptown
Down South

southern sweets

VANILLA BEAN CRÈME BRÛLÉE

biscotti 10

MAGNOLIAS WARM CREAM CHEESE PECAN BROWNIE

fudge & caramel sauces, vanilla bean ice cream 11

SALTED CARAMEL CHEESECAKE

whipped white chocolate ganache, pretzel crust, caramelized popcorn, chocolate sauce 13

SOUTHERN PECAN PIE

bourbon caramel, vanilla bean ice cream 12

RASPBERRY SEMIFREDDO

lemon curd, shortbread, meringue kisses, raspberry dust 11

ice creams & sorbet

VANILLA BEAN ICE CREAM

CINNAMON TOAST ICE CREAM

LEMON TWIST SORBET

SINGLE SCOOP 5 DOUBLE SCOOP 9

EXECUTIVE PASTRY CHEF - JEN MAINS