

EXECUTIVE CHEF: DON DRAKE
CHEF DE CUISINE: KELLY FRANZ

Uptown Appetizers

HOUSEMADE POTATO CHIPS
with crumbled blue cheese and
scallions (enough to share)
\$7

PAN FRIED CHICKEN LIVERS
with caramelized onions, country
ham, and Madeira sauce
\$10

DOWN SOUTH EGG ROLL
stuffed with collard greens, chicken and tasso,
served with red pepper purée, spicy mustard
sauce and peach chutney
\$9

SALT AND PEPPER FRIED SHRIMP
with sweet and spicy Jezabel sauce,
mixed greens and a corn relish
\$8

FRIED GREEN TOMATOES
with white cheddar and caramelized onion grits,
country ham, and tomato chutney
\$9

PAN SEARED LUMP CRAB CAKE
over sautéed spinach with tomato butter
and a cool mango salsa
\$13

PAN SEARED SEA SCALLOPS
on sweet corn hoe cakes with a caramelized apple
smoked bacon cream and balsamic syrup
\$11

HOUSEMADE PIMIENTO CHEESE
with Charleston flatbread
\$9

CHICKEN LIVER PATE AND DEVEILED EGGS
with toasted sourdough and peach jam
\$8

Soups and Salads

CREAMY TOMATO BISQUE
with a chiffonade of fresh basil
Cup.....\$5
Bowl.....\$6

CAESAR SALAD
with shaved Reggiano Parmesan cheese
and croutons..\$7
with grilled shrimp...\$15

HERB GRILLED CHICKEN BREAST
over Wadmalaw field greens with caramelized
onions, lemon vinaigrette,
and fresh Reggiano Parmesan
\$14

BLUE CRAB BISQUE
with fresh chives
Cup.....\$6
Bowl.....\$7

WADMALAW FIELD GREENS
with a lemon-lingonberry vinaigrette....\$6
with crumbled blue cheese.....\$7

SPINACH AND BACON SALAD
red onions, goat cheese, boiled egg
and an apple-smoked bacon vinaigrette
\$9

ARUGULA, PEAR AND BLUE CHEESE SALAD
with candied pecans, lingonberry vinaigrette
\$9

Small Plates

SPICY SHRIMP AND SAUSAGE
with tasso gravy over creamy white grits
\$14

VEAL MEATLOAF
with butter-whipped potatoes, mushroom and sage
gravy and tobacco onions
\$15

TRIO OF GRITS
seared sea scallop over pimiento cheese grits; shrimp
& lobster glacage over truffled grits; and braised pork
belly over caramelized onion and white cheddar grits
\$16

HICKORY SMOKED PORK SHOULDER
with Carolina barbecue sauce, crackling cream
biscuits and spicy yellow corn
\$14

PECAN CRUSTED CHICKEN
with butter-whipped potatoes, tiny green beans and
sweet and spicy Jezabel sauce
\$15

LOWCOUNTRY BOUILLABAISSE
local fish and shellfish simmered with andouille sausage,
corn, okra, new potatoes, and bell pepper in a spicy
shellfish potlikker, served with grilled sourdough
\$15

MAGNOLIAS AUTHENTIC SOUTHERN CUISINE COOKBOOK
Chef Donald Barickman's new edition...29.95

Please ask your server about Magnolias' t-shirts, golf shirts, caps, and gift certificates.

Down South

BUTTERMILK FRIED CHICKEN BREAST

served with cracked pepper biscuits, mashed potatoes, collard greens, cream style corn, and sausage herb gravy
\$19

BLACKENED CATFISH

over Carolina dirty rice with fried green tomatoes, habañero chutney, and tomato butter
\$22

PARMESAN CRUSTED FLOUNDER

over Carolina rice and creek shrimp pirlou with sweet corn, tomato, and asparagus salad, lump crab, and a lemon beurre blanc
\$28

SHELLFISH OVER GRITS

sautéed shrimp, sea scallops and lobster over creamy white grits with a lobster butter sauce and fried spinach
\$27

MUSTARD SEED CRUSTED SALMON

over spicy sweet potato hash with sauteed asparagus and a tomato horseradish cream
\$27

BARBECUE GRILLED MAHI MAHI

over tasso ham and white cheddar baked grits with steamed broccoli and green tomato relish
\$28

TRUFFLED PARMESAN RISOTTO

with grilled portobello mushrooms, broccoli and sweet onions
\$21
add scallops \$27

GRILLED FILET OF BEEF

topped with housemade pimiento cheese and served with grilled roma tomatoes, a pan fried potato cake, and Madeira sauce
\$30

CAROLINA CARPETBAGGER

twin filets of beef with fried oysters, haricots verts, Madeira sauce, and béarnaise
\$32

DOUBLE THICK PORK CHOP

with mashed potatoes, collard greens, whiskey buttered applesauce, and a mushroom pan gravy
\$26

FRIED SEAFOOD COMBO

shrimp, oysters and flounder with jalapeno-peach coleslaw, Carolina dirty rice and green tomato tartar sauce
\$28

Uptown

GRILLED YELLOW FIN TUNA

with hummus and pepperjack spring rolls, roasted tomato and mango salsa, and a Creole rémoulade
\$29

NEW YORK STRIP

with caramelized cauliflower, apple-smoked bacon, asparagus, portobello mushrooms and a shallot bordelaise
\$32

PAN SEARED DUCK BREAST

with scalloped sweet potatoes, collard greens and a citrus pan jus
\$27

TINY GREEN BEANS

SAUTEED ASPARGUS

MASHED POTATOES

CREAMED CORN

COLLARD GREENS

CREAMY GRITS

CARAMELIZED CAULIFLOWER

BROCCOLI

CAROLINA DIRTY RICE

WHISKEY BUTTERED APPLESAUCE

SAUTEED SPINACH

MACARONI AND CHEESE

\$4

MAGNOLIAS SOUTHERN CUISINE

Whether through ingredient or recipe, the theme in all of our dishes is traditional “Down South” with a contemporary “Uptown” presentation. Our chefs strive for originality and diversity, focusing on the quality and freshness of prime ingredients and local products. Every dish is the inspiration of Chef Barickman, Chef Drake and their associate chefs.



As a courtesy to our other guests, please refrain from using cell phones in the restaurant