

SMALL PLATES

Spicy Crab Dip 14

lump crab, Sriracha, sherry, Old Bay, cream cheese, toasted baguette, olive oil

Farmer's Lunch 18

local cheeses & charcuterie, olives, whole grain mustard artisan bread

Pulled Duck BBQ 14

wine braised duck, apple cider barbecue sauce, smoked gouda grits

Deviled Eggs 6

cage free eggs, candied Berkshire bacon

Stuffed Dates 9

Maytag blue cheese, smoked Berkshire bacon, duck fat ranch

Fried Green Tomato 10

buttermilk marinated green tomatoes, remoulade

Mussels 9

garlic, white wine, butter lemon, herbs, baguettes

Crispy Squash Blossoms 9

stuffed with herbed chevre, cracked black pepper truffle vinaigrette

Events

HALF PRICE WINE MONDAY

Wine by the bottle
\$10 Cheese Plates available

TUESDAY: TWO FOR \$10

Select Appetizers & Craft Beer

WHISKEY WEDNESDAY

Half off Whiskey Flights

Thursday Music & Mussels

Jazz Guitarist
\$9 Mussels

Available for Private Parties

Nest, Palm Lounge or Magnolia Room
info@magnoliasonking.com



LARGE PLATES

Southern Bell 19

stuffed sweet bell pepper, basmati rice, lentils, creole tomato sauce, okra, onion, garlic, tumeric

Local Rockfish 34

blue crab beurre blanc, asparagus, Charleston red rice

Fish & Grits 26 OR Shrimp & Grits 29

blackened blue catfish, maple bourbon butter
OR

sautéed shrimp, whiskey butter
Served over smoked gouda hominy grits, with braised collards & scallions

Pan Seared Duck Breast 28

seasonal chutney, hoe cakes, summer vegetables

Magnolia Chicken 24

smoked statler chicken, Charleston red rice, bourbon-brown butter carrots, Port City Porter & Apple Cider Vinegar BBQ Sauces

Bone-In Pork Chop 28

12 ounce glazed & grilled Virginia pork chop, braised collard greens, sweet potato

Cast Iron Skillet Sirloin 27

black pepper rub, gorgonzola butter, mashed potatoes, sautéed mushrooms

Pasture Raised Ribeye 42

16 ounces perfectly marbled, juicy cut from Roseda farms, roasted potatoes, asparagus

Venison Chops 39

10 ounce double chop, blueberry malbec reduction, mac & cheese, brussel sprouts

GREENS

Spinach Greens 10 half-5

summer tomatoes, smoked bacon, white balsamic vinaigrette

Watermelon Summer Salad 12

watermelon, cucumber, mint, feta, fresh greens, basil vinaigrette

Magnolia's Caesar 10 half-5

romaine, gouda, cashew, cornbread croutons

SOUTHERN SIDES

Seared Brussel Sprouts 6

shallots, mustard seed

Grilled Asparagus 5

salt, pepper olive oil

Smoked Gouda Grits 5

rich & creamy, steel cut

Sliced Summer Tomato 4

Roasted Summer Veggies 5

zucchini, squash, fresh cut corn

Charleston Red Rice 6

tomato, bacon, pepper, onion, sausage, long grain rice

Braised Collards 6

Bacon, garlic, lemon

Roasted Sweet Potato 4

Southern Mushrooms 8

sautéed cremini, hen of the woods

Mashed Potatoes 6

Yukon gold

Creamy Mac & Cheese 6

cheddar, smoked gouda, parmesan

Bourbon-Brown Butter

Carrots 6

DAILY SPECIALS

SUNDAY

Pork Chop \$17

12 ounces glazed & grilled Virginia pork, braised collards, sweet potato

MONDAY

Barbecue Chicken \$17

smoked statler chicken, BBQ glaze, creamy grits, bourbon carrots

TUESDAY

Southern Style Catfish \$17

pan fried blue catfish, comeback sauce, red rice, summer veggies

WEDNESDAY

Fried Chicken & Waffle \$17

Crispy waffle, buttermilk fried chicken, maple syrup spiced honey

THURSDAY

BBQ Ribs \$17

Half rack, smoked, grilled, BBQ glaze, summer salad sides

FRIDAY & SATURDAY

\$50 Three Course Steak Dinner

Caesar Salad. Pasture Raised Ribeye & Cheesecake

EVERYDAY

HAPPY HOUR 5:30-7:00PM

\$4 Punch, \$5 Craft Beer, \$6 Wine Glass, \$7 Bar Bites
please ask about daily selections

We are proud to use sustainably raised and grown ingredients from regional farms and purveyors. Our food is cooked fresh to order from scratch and all desserts are house made.

* consuming raw or undercooked meats, poultry, eggs or shellfish may increase your risk of food-borne illness