

SMALL PLATES

Spicy Crab Dip 14

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

Baked Brie for Two 14

seasonal jam, toast

Pulled Duck BBQ 14

wine braised duck, apple cider barbecue sauce, gouda grits

Deviled Eggs 6

cage free eggs, candied Benton's bacon

Stuffed Dates 9

Maytag blue cheese, smoked Berkshire bacon, duck fat ranch

Fried Okra 10

buttermilk marinade, lightly breaded, comeback sauce

Mussels 9

garlic, white wine, butter lemon, herbs, baguettes

Charleston Style Hummus 9

roasted cauliflower-chickpea dip with pepper jelly & toast

Events

HALF PRICE WINE MONDAY

Wine by the bottle
\$10 Cheese Plates available

TUESDAY LOCAL BREWS DAY

\$4 Port City Beer by the bottle

WHISKEY WEDNESDAY

Half off Whiskey Flights

THURSDAY MUSIC & MUSSELS

Classical Guitar Downstairs
\$9 Mussels

Available for Private Parties

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



MAGNOLIA'S

On King

LARGE PLATES

Autumn Hoppin' John 19

Basmati rice with black eyed peas, acorn squash, sweet potato, onion, pepper

Local Fish 34

blue crab beurre blanc, haricot verts, 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

Juniper Braised Beef Cheek 28

slow cooked, autumn root vegetables
brown butter sweet potato purée

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, red bliss potatoes, sautéed mushrooms

Pasture Raised Ribeye 42*

16 ounces perfectly marbled, juicy cut from Roseda farms, potatoes, brussels sprouts

Venison Chops 39*

10 ounce double chop, Malbec Cumberland sauce, mac & cheese, fall veggies

GREENS

Spinach Greens 10 half-5

glazed figs, smoked bacon, pickled onion, mustard vinaigrette

Roasted Beet Fall Salad 12

red & gold beets, mixed greens, chèvre cheese, pumpkin seed

Magnolia's Caesar 10 half-5

romaine, gouda, cashew, cornbread croutons

SOUTHERN SIDES

Seared Brussels Sprouts 6

shallots, mustard seed

Haricot Verts 5

salt, pepper olive oil

Smoked Gouda Grits 5

rich & creamy, steel cut

Fresh Fall Veggies 5

spaghetti squash, apples, raisins

Charleston Red Rice 6

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

Braised Collards 6

bacon, garlic, lemon

Roasted Sweet Potato 4

Seasonal Mushrooms 8

sautéed cremini, hen of the woods

Red Bliss Potatoes 6

roasted, olive oil, sage

Creamy Mac & Cheese 6

cheddar, smoked gouda, parmesan

Bourbon-Brown Butter

Carrots 6

Mashed Sweet Potatoes 5

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, fall 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, fall salad sides

FRIDAY & SATURDAY

\$50 Three Course Steak Dinner

Caesar Salad. Pasture Raised Ribeye & Sweet Potato Pie

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