

## STARTERS

### Pickled Pear Salad 12

Half 6

mixed greens, gorgonzola, candied pecans, pear-shallot dressing

### Caesar Salad 10

Half 5

romaine, gouda, cashews, cornbread croutons

### Spicy Crab Dip 10

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

### Pulled Duck BBQ 14

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

### Beets and Orange 12

horseradish goat cheese, sherry vinaigrette, crispy shallot, pistachios

### Deviled Eggs 6

cage free eggs, candied Berkshire bacon

### Stuffed Dates 9

Maytag blue cheese, smoked Berkshire bacon, duck fat ranch

### Mussels 9

garlic, white wine, butter lemon, herbs, baguette

### Available for Private Parties

Nest, Palm Lounge or Magnolia Room

info@magnoliasonking.com



## ENTREES

### Winter Hoppin' John 21

basmati rice with black eyed peas, pumpkin, sweet potato, onion, pepper

### Artic Char 34

grits cake, okra and sausage gumbo sauce, crispy Brussels leaves

### Fish & Grits 26 OR Shrimp & Grits 29

blackened blue catfish, maple bourbon butter  
OR  
sautéed shrimp, whiskey butter  
served over smoked gouda grits, with braised collards & scallions

### Braised Beef Cheek 29

grilled carrots, mushroom risotto, collard pesto

### Magnolia Chicken 24

smoked Statler chicken breast, Charleston red rice, bourbon-brown butter carrots, apple cider vinegar BBQ sauce

### Bone-In Pork Chop 31

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

### Cast Iron Skillet Sirloin 29

8 ounce cut, black pepper rub, gorgonzola butter, potato purée, pickled onion

### Filet Mignon 42

10 ounce cut, potato purée, Brussels sprouts

## SOUTHERN SIDES

\$7

### Seared Brussels Sprouts

shallots, mustard seed

### Smoked Gouda Grits

rich & creamy, steel cut

### Charleston Red Rice

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

### Braised Collards

bacon, garlic, lemon

### Potato Purée

roasted garlic, butter

### Creamy Mac & Cheese

cheddar, smoked gouda, parmesan

## HAPPENINGS

### TUESDAY HALF PRICE WINE DAY

Half off bottles of wine with any food purchase

### WHISKEY WEDNESDAY

Half off select Whiskey Flights

### LOCAL BREWS

\$4 Port City Beer by the bottle

### EVERYDAY

### HAPPY HOUR 5:30-7:00PM

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

## DAILY SPECIALS

### SUNDAY

#### Pork Chop \$17

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

### TUESDAY

#### Fried Chicken & Waffle \$17

crispy waffle, buttermilk brined chicken, maple syrup, spiced honey

### WEDNESDAY

#### Southern Style Catfish \$17

pan fried blue catfish, comeback sauce, red rice, collard greens

### THURSDAY

#### Chicken BBQ \$17

smoked Statler chicken, cider BBQ glaze, gouda grits, bourbon carrots

### FRIDAY & SATURDAY

#### \$50 Three Course Steak Dinner

Caesar salad, filet mignon, & dessert of choice

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

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