

SPRING/SUMMER BRUNCH MENU

THE HISTORIC
MAGNOLIA
HOUSE ESTD. 1889

Every Sunday 10a-3p

Every Saturday & Sunday Starting May 2026

STARTERS

- GOLDEN YOLK AVOCADO TOAST** \$14
Fresh Avocado, over easy egg just like Sunday morning stories told from Magnolia's porch.
- MAMA GIST'S MORNING BISCUITS** \$10
Flaky biscuits smothered in creamy turkey sausage gravy. Inspired by the matriarch whose kitchen welcomed musicians, activists, and weary travelers alike.
- STRAWBERRY SOCIAL CROSTINI** \$13
Strawberries and cream cheese on toasted crostini, sweet, creamy, and perfect for sharing.
- JAZZED UP DEVEILED EGGS** \$14
Fried shrimp deviled eggs, a juke joint twist on a Southern favorite. Playfully honoring the jazz and laughter that filled Magnolia's ballroom nights.
- FRIED GREEN TOMATOES** \$13
Fried Green Tomato, Basil Aioli, Pimento Cheese

SALADS

- THE GREEN BOOK GODDESS BOWL** \$19
Brown Rice, black beans, cherry tomatoes, stone fruit, avocado, pickled onions, pistachios topped with Goddess Dressing
- SPRING GARDEN BERRY SALAD** \$15
Mixed berries, fresh greens, seasonal toppings, add protein, light, vibrant, and Magnolia fresh.
~ ADD CHICKEN \$6 ~*ADD SALMON \$7
- WATERMELON SALAD** \$12
Watermelon, tomatoes, feta cheese with basil and lemon coulis

ENTREES

- BERRY JUBILEE CHICKEN N' WAFFLES** \$22
Waffles, crispy chicken, berry compote, sweet, soulful, and celebration-ready.
- SMOTHERED SUNRISE CHICKEN BISCUIT** \$20
Fried chicken biscuit, turkey sausage gravy, fried egg, one side, rich, comforting, and made for slow Magnolia mornings.
- THE TRAVELER'S MAGNOLIA BREAKFAST PLATE** \$19
Creamy grits, eggs, home fries, biscuit, choice of Bacon, Turkey Bacon, or Southern Fried Catfish for a true Green Book morning.
*CATCH 42: FISH N" GRITS \$21
Crispy Catfish Nuggets, scrambled eggs, Creamy grits, smooth as jazz and full of soul.
~ shrimp \$7 ~Fried Tofu \$5
- MAGNOLIA'S MEATLOAF HOUSE MELT** \$21
Griddled meatloaf patty melt with one side, diner-style comfort with Magnolia kitchen flavor.

SIDES \$6

- ~ HOME FRIES
- ~ CREAMY GRITS
- ~ EGGS
- ~ BACON
- ~ MAC N CHEESE
- ~ BLACKEYE PEAS
- ~ SOUTHERN MIXED COLLARDS & CABBAGE
- ~ GLAZED CARROTS



SCAN TO SIGN UP
FOR LATEST
HAPPENINGS



STAY



PLAY

At the Magnolia

*Consuming raw or under-cooked food may increase the risk of foodborne illness



DINNER MENU

Every Thursday & Friday at 5:30p -10p

STARTERS

THE BOSS BABY BACK RIBS	\$16	MAGNOLIA'S FRIED OKRA	\$7
COMEBACK SAUCE, TOASTED PEANUTS, PORK RIND SCALLIONS		W/ RANCH ICE CREAM	
*HARVEST SPRING SALAD		DOUBLE OR NOTHING CHICKEN	\$15
LOCAL STRAWBERRIES, PICKLED JALAPENOS, BLUE CHEESE, LEMON HONEY VINAIGRETTE	\$9	WINGS	
KIND OF BLUE SHRIMP & GRITS	\$16	FRIED WHOLE CHICKEN WINGS WITH BROWN SUGAR HONEY HOT SAUCE AND ALABAMA WHITE SAUCE	
NORTH CAROLINA SHRIMP, MARSH HEN CREAMY GRITS, MUSHROOMS, SCALLIONS, COUNTRY HAM, AND SMOKED GOUDA CREAM		*FRIED GREEN TOMATOES	\$12
		FRIED GREEN TOMATO, BACON, BASIL AOLI, PIMENTO CHEESE	

MAINS

RAY'S COMEBACK CATFISH	\$18	PRIMETIME RIBEYE	\$34
BUTTERBEAN HOPPIN JOHN, COLLARDS, BACON, AND TOMATO GRAVY		GARLIC MARSH FRIED COLLARDS, ROSEMARY JUS, AND HORSERADISH AIOLI	
5 10 15 SALMON	\$28	BIRDLAND'S CHICKEN	\$19
66 SOUTH SALMON, TRI-COLORED QUINOA, GARLIC SPINACH, ROSEMARY TOMATO-CUCUMBER SALAD, AND ANCHO CHILI AIOLI		HOPKINS POULTRY CHICKEN, MASH SWEET POTATOES, CHICKEN GRAVY, ROASTED RED PEPPER RELISH	
ROBINSON'S PORK CHOP	\$27		
MARSH HEN CHEDDAR GRITS, CHARRED BRUSSEL SPROUTS, STEWED SQUASH, AND PEPPER JUS			

DINNER SIDES

COLLARDS	\$6	MASH SWEET POTATOES	\$6
MARSH HEN CREAMY GRITS	\$6	FRIED OKRA	\$6
WATERMELON SALAD	\$6		

*INDICATES VEGETARIAN

Ask or Check your table for our Dessert Specials!



STAY

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