



MENU

THE HISTORIC
MAGNOLIA
ESTD. HOUSE 1889



STAY | EAT | PLAY | LEARN

THEHISTORICMAGNOLIAHOUSE.ORG

DRINKS

HOT

COFFEE / \$4

TEA / \$3

COLD

ICED TEA / \$3

Sweet or Unsweet (free refills)

JUICE / \$3

Cranberry, Orange, Apple, Grapefruit

STRAWBERRY LEMONADE

\$4 / glass

\$12 / carafe

FROM THE BAR

MIMOSA / \$8

Raspberry, Peach, Mango

Ask about our seasonal selections

SPICY BLOODY MARY / \$15

Vodka • House bloody mary mix

Garnished with a strip of bacon, cajun shrimp, fire roasted jalapeño, olives, and a tajín rim

ASK ABOUT OUR SEASONAL WINE &
BEER SELECTIONS

SIGNATURE COCKTAILS

DRINKS WITH AN CAN BE MADE
INTO MOCKTAILS

JUBILEE SMASH / \$15

Uncle Nearest Whiskey • Fresh
Strawberries • Mint • Club Soda

M

THE FREEDOM FLOWER / \$15

Rum • Hibiscus Syrup •
Fresh Lime • Ginger Beer

M

RED REVIVAL
MARGARITA FLIGHT / \$24

Strawberry • Watermelon • Mango

UNCLE NEAREST OLD
FASHIONED / \$16

Uncle Nearest Whiskey • Orange
Bitters • Simple Syrup

SOUL SHINE LEMONADE / \$15

Vodka • Fresh Strawberries
Lemon Juice • Simple Syrup • Soda

M

1959 SUNSET / \$16

Bourbon • Peach Nectar
Cranberry Juice • Lemon Juice

M

HIBISCUS LEMON DROP / \$15

Tequila • Hibiscus Syrup • Fresh Lemon
Juice • Triple Sec • Sugar Rim

REUNION TEA / \$14

Vodka • Rum • Gin • Tequila •
Triple Sec • Lemon Juice • Cola

BRUNCH

Saturday & Sunday, 10-3

STARTERS & SHARABLES

GOLDEN YOLK AVOCADO TOAST / \$16

Fresh Avocado, over easy egg, sriracha, tajin

GF Bread / +\$2 

MAMA GIST'S BISCUIT BASKET / \$16

Three flaky southern-style biscuits

Side of sausage gravy / +\$4

STRAWBERRY SOCIAL CROSTINI / \$15

Strawberries and cream cheese on toasted crostini.

JAZZED UP DEVILED EGGS / \$16

Deviled eggs with fried shrimp

FRIED GREEN TOMATOES / \$15

Basil Aioli, Pimento Cheese

SALADS

SPRING GARDEN BERRY SALAD / \$15

Mixed berries, pecans, fresh greens & veggies



WATERMELON SALAD / \$14

Watermelon, tomatoes, feta cheese, cucumber, basil,
red onion, raspberry vinaigrette

CAESAR SALAD / \$21

Romaine, croutons, parmesan cheese, caesar dressing

DRESSINGS:

Balsamic
Raspberry
Ranch

ADD-ONS:

Tofu or chicken / +\$5
Grilled Shrimp / +\$7
Salmon Filet / + \$10

BRUNCH

Saturday & Sunday, 10-3

ENTRÉES

Served with one of any side unless otherwise noted

BERRY JUBILEE CHICKEN 'N' WAFFLES / \$24

Waffles, fried chicken, berry compote,
cream cheese drizzle

SUB FRIED TOFU & VEGAN WAFFLE / + \$4 🌱

SMOTHERED CHICKEN BISCUIT / \$22

Fried chicken biscuit, turkey sausage gravy, fried egg.

"CATCH 22" FISH 'N' GRITS / \$25 🍷

Whiting filet (*grilled or fried*), scrambled eggs,

Creamy house grits.

SUB TOFU / + \$4 🌱

ADD SHRIMP / + \$7

"THE TRAVELER" BREAKFAST PLATE / \$24

Creamy grits, eggs, home fries, biscuit..

1 Side: *Choice of bacon, turkey bacon, or whiting*

HIBISCUS BITES / \$22

Premium fresh salmon bites in a sweet hibiscus
sauce

SERVED WITH TWO SIDES 🌱

SUB FRIED TOFU / + \$4

"THE JUBILEE POT" CHICKEN & SHRIMP GUMBO / \$27 🍷

A hearty Creole gumbo with chicken and shrimp, ladled over
Charleston Red Rice with tender braised cabbage.

SIDES

- HOME FRIES
- TOAST
- GRITS
- FRESH FRUIT
- MAC 'N' CHEESE
- COLLARDS & CABBAGE
- HOPPIN' JONS
- SAUSAGE
- TURKEY BACON
- BACON
- SAUSAGE GRAVY
- FRIED TOFU
- YAMS
- BISCUIT

A LA CARTE

- SEASONAL WAFFLE / \$13
- SALMON FILET / \$12
- 2 EGGS ANY STYLE / \$7

DESSERT

- CARROT CAKE WITH WHISKEY CREME DRIZZLE / \$11

ASK YOUR SERVER ABOUT OUR DESSERT SPECIALS!

JUKE JOINT

Wednesdays 5-9

STARTERS & SHARABLES

FRIED GREEN TOMATOES / \$15

Basil Aioli, Pimento Cheese

MAGNOLINA MELODY BRUSCHETTA / \$13

Cherry tomatoes, fresh mozzarella, basil, balsamic glaze

AFTER-HOURS WING JAM

Grilled or fried chicken wings served with celery and carrot sticks

8 / \$18

12 / \$25

20 / \$32

Buffalo, Lemon Pepper Rub, BBQ, Plain
Dips: Bleu cheese, Ranch

FRY BASKET / \$27

CHOOSE YOUR PROTEIN: Chicken tenders, Shrimp, Tofu, Whiting

CHOOSE YOUR VEG: Jalapeno, Okra, Pickle

CHOOSE YOUR FRY SEASONING:

Cajun, jerk, sea salt

CHOOSE 2 DIPS:

Ranch, Bleu Cheese, Tartar Sauce, Cocktail Sauce, Mustard, Ketchup

CHEF'S SEASONAL LOADED EGG ROLLS / \$13

Ask your server about our current offerings

COLLARD GREEN DIP / \$13

Served with pita chips & carrot sticks

SIDES

- FRIES (PLAIN, CAJUN, JERK)
- HOT HONEY ONION RINGS
- YAMS
- CHARLESTON RED RICE
- CRISPY BALSAMIC BRUSSELS SPROUTS
- MASHED POTATOES
- BISCUIT
- CORNBREAD
- MAC 'N' CHEESE
- COLLARDS & CABBAGE
- HOPPIN' JONS

ENTRÉES

Served with one side unless otherwise noted

"THE JUBILEE POT" CHICKEN & SHRIMP GUMBO / \$27

A hearty Creole gumbo with chicken and shrimp, ladled over Charleston Red Rice with collards and cabbage.

"THE HEADLINER" CHICKEN SANDWICH / \$24

Grilled or fried seasoned chicken thigh on a toasted brioche bun

 SUB GF BUN / + \$3

 SUB TOFU / + \$4

HIBISCUS BITES / \$22

Premium fresh salmon or tofu  bites in a sweet hibiscus sauce / SERVED WITH TWO SIDES

SHRIMP PO' BOY / \$19

Grilled or fried shrimp, lettuce, tomato, remoulade

RASTA PASTA / \$26

Our famous creamy spiced pasta with chicken .

Served with a side of garlic bread.

ADD SHRIMP / + \$7

ADD SALMON / + \$8

SALADS

SPRING GARDEN BERRY SALAD / \$15.00

Mixed berries, pecans, fresh greens & veggies

ADD TOFU, CHICKEN, OR SHRIMP / + \$7  

SALMON / + \$8

WATERMELON SALAD / \$14

Watermelon, tomatoes, feta cheese, cucumber, basil, red onions, raspberry vinaigrette

CAESAR SALAD / \$21

Romaine, croutons, parmesan cheese, caesar

ADD TOFU, CHICKEN, OR SHRIMP / + \$7

SALMON / + \$8

DESSERT

CARROT CAKE WITH WHISKEY

CREME DRIZZLE / \$11

ASK YOUR SERVER ABOUT
OUR DESSERT SPECIALS!

 GLUTEN FREE

 VEGAN

THE HISTORIC
MAGNOLA
HOUSE 1890



WE WANT TO HEAR FROM YOU!



*Scan to leave
us a review*



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