

A Taste of the Lowcountry

Magnolias and its sister restaurants are among Charleston's finest.

With its innovative cuisine and sophisticated atmosphere, Magnolias paved the way for countless other fine-dining restaurants across the South.

Now led by Executive Chef Donald Drake, Magnolias continues to lead the charge in upscale Southern cuisine with artistic presentation and modern flair blending seamlessly with traditional ingredients and cooking techniques.

The soul of the South meets the spark of innovation in dishes such as the Down South Egg Roll stuffed with collard greens, chicken, and Tasso ham, served with red pepper puree, spicy mustard sauce, and peach chutney; Boiled Peanut Hummus with pickled okra, hot pepper relish, and Charleston flatbread; and Shellfish Over Grits with sauteed shrimp, sea scallops, lobster, creamy white grits, lobster butter sauce, and fried spinach.

In February 2014, this iconic Lowcountry establishment underwent a complete renovation, debuting a fresh new look to complement its ever-evolving menu. The new design offers patrons an enhanced experience complemented

by the South Carolina charm for which Magnolias is best known. As its 25th anniversary approaches in 2015, Magnolias continues to be a culinary destination for world-class Southern cuisine, alongside its sister establishments, Blossom and Cypress. Blossom serves

American fare, concentrating on Lowcountry seafood (sample the Cast Iron Skillet Scallops), and Cypress offers award-winning artisan meats and tableside presentations (try the Caesar salad or Chateaubriand for two).

All three restaurants are located downtown on East Bay Street, only a few blocks from both Waterfront Park and the Battery.

**From left:
Boiled Peanut
Hummus,
Shellfish Over
Grits**

Magnolias

185 E. Bay St.
Charleston, SC
843.577.7771

magnolias-blossom-cypress.com

