

low country EATS

185

Magnolias

*Uptown
Down South*

LUNCH & DINNER

*Award Winning Southern Cuisine
Since 1990*

Magnolias

*Uptown
Down South
Southern Cuisine*

NO PARKING
30 MINUTE
COMMERCIAL
LOADING
5AM - 7AM
9AM - 7PM

NO PARKING
7-9 AM
MON-FRI
TOW-AWAY

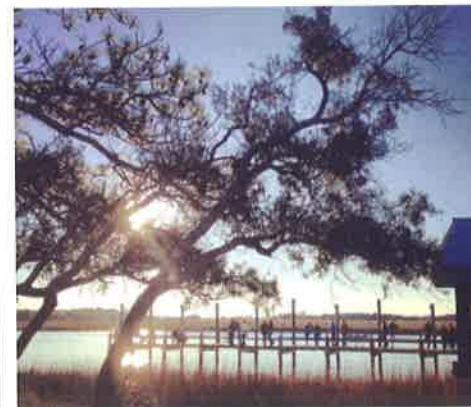


LEFT TO RIGHT: DINING ROOM AND PAN SEARED GROUPEER AT S.N.O.B.



OYSTER ROASTS: A CHARLESTON TRADITION

Fall in Charleston is synonymous with oyster roasts. That nip in the air sparks a craving for a slightly smoky, briny bivalve from a local cluster that's been gently steamed open from the heat of a grill. A dab of hot sauce (see page 48 for some of our favorites), a cold beer—Coast Kolsch pairs nicely—and you're in Lowcountry heaven. Head to **Bowens Island** (see page 94) for all the steamed oysters you can eat. (In the off-season, order the summertime equivalent, **Lowcountry Boil**—a one-pot wonder of unpeeled shrimp, smoked sausage, and corn-on-the-cob—also known as Frogmore Stew). Or hold out for the annual **Boone Hall Plantation** (boonehallplantation.com) oyster roast on Jan. 31, 2016. For the real thing though, you'd best befriend a local in the hope they'll invite you to their next backyard feast. That, or crash a party.



green tomatoes with pimento cheese—the latter a Lowcountry twofer—shine. ilovetheglasonion.com

HOMINY GRILL Recognizable by its signature “grits are good for you” mural, the Hominy Grill is a Charleston institution, frequented by visitors and locals alike. Be forewarned: lines for breakfast and lunch (reservations only taken for dinner) can stretch down Rutledge Avenue, but it's worth the wait for Chef Robert Stehling's deft hand with Lowcountry staples. His straightforward shrimp and grits are an exercise in letting the ingredients shine, and he then gilds the lily with his Nasty Biscuit, piled high with a fried chicken, cheddar, and sausage gravy. Dessert is a toss-up between buttermilk pie and chocolate pudding, so get both. hominygrill.com

MAGNOLIAS When the white-clothed Magnolias debuted with a splash in 1990, it sparked a renaissance in Lowcountry cuisine, paving the way for Charleston's current white-hot dining scene. Twenty five years—and a recent, knock-out renovation—later, the gracious dining room still packs them in with its twist on Southern classics. Try their boiled peanut hummus with pickled okra and hot pepper relish and then move onto a Low-

country Bouillabaisse, kicked up with andouille sausage and tasso ham. More refined than most (think post-church crowd), the food is still oodles of fun. magnoliascharleston.com

There are as many different ways to make grits as there are Southern Chefs, so do a carb-y taste test (start with the recipes on pages 62-63).

THE WRECK A ramshackle of a restaurant deep in the Old Village of Mount Pleasant (look for the red buoy at the entrance to the parking lot), the Wreck of Richard & Charlene marks the spot where its namesake fishing trawler upended the Shem Creek dock during Hurricane

Hugo in 1989. Today, it's a local's secret for fried seafood—shrimp, scallops, oysters—hush puppies, and Instagram-worthy sunsets over the marsh. Another local secret: Even without those sunsets, it's plenty worthy. wreckrc.com

PAGE'S OKRA GRILL You know a place is solid when they continue to outgrow their location and eager patrons are willing to wait from open to close. Things aren't fancy here, they're just straightforward Southern good. Open for B-L-D, get your fill of shrimp and grits, pimento cheese, and steak—country-fried or chicken-fried. Burgers abound and a plate of Southern fried chicken livers, with a side of okra and tomato relish, really lets you know where you are. pagesokragrill.com

PHOTOS CLOCKWISE FROM TOP: MAC KILDUFF AND CARL HITCHCOCK