

Uptown Appetizers

PAN SEARED LUMP CRAB CAKE with sautéed spinach, creamy tomato butter and a cool mango salsa...12.95

DOWN SOUTH EGG ROLL stuffed with collard greens, chicken and tasso, served with red pepper puree, spicy mustard and peach chutney...8.95

SPICY SHRIMP AND SAUSAGE with tasso gravy over creamy white grits...11.95

PAN SEARED SCALLOPS on sweet corn hoe cakes with a caramelized apple smoked bacon cream and balsamic syrup...12.95

PAN FRIED CHICKEN LIVERS with caramelized onions, country ham and a Madeira sauce...9.95

FRIED GREEN TOMATOES with cheddar and caramelized onion grits, country ham and tomato chutney...8.95

LOWCOUNTRY BOUILLABAISSE fresh fish and shellfish simmered with tasso ham, andouille sausage, corn, okra, new potatoes and bell pepper in a spicy shellfish potlikker, served with grilled crusty bread...14.95

Soups and Salads

CREAMY TOMATO BISQUE
with lump crab & fresh basil
Cup 4.95 Bowl 5.95

BLUE CRAB BISQUE
with fresh chives...Cup 5.95 Bowl 6.95

ELWOOD'S HAM CHOWDER
Cup 4.95 Bowl 5.95

WADMALAW FIELD GREENS
with a lemon lingonberry vinaigrette...5.95
with crumbled blue cheese...6.50

SOUTHERN CAESAR SALAD
with shaved Reggiano Parmesan cheese
and croutons...6.95
with grilled shrimp...16.95

HERB GRILLED CHICKEN BREAST
over Wadmalaw field greens with caramelized onions,
a lemon vinaigrette and fresh Parmesan...14.95

ROASTED JOHNS ISLAND BEETS
with "upstate" goat cheese, Wadmalaw greens
and a honey-lemon vinaigrette...8.50

ARUGULA, PEAR AND BLUE CHEESE SALAD
with candied pecans, lingonberry vinaigrette...8.50

Down South Dinners

BUTTERMILK FRIED CHICKEN BREAST served with cracked pepper biscuits, mashed potatoes, collard greens, cream style corn and sausage herb gravy...19.95

PAN SEARED MAHI MAHI over blue crab, artichoke and sweet corn cakes, with sautéed spinach, and a creek shrimp and lemon-caper butter sauce...28.95

GRILLED CANADIAN SALMON FILET with a warm haricot vert, cherry tomato and red onion salad, baby red potatoes and aged balsamic vinegar...28.95

SHELLFISH OVER GRITS sautéed shrimp, sea scallops and lobster over creamy white grits with lobster butter sauce and fried spinach...26.95

CAROLINA CARPETBAGGER twin filets of beef with fried oysters, haricot vert, Madeira and béarnaise sauce...32.95

KANSAS CITY BONE-IN STRIP with a sweet potato, apple smoked bacon and red onion rosti, collard greens, Madeira sauce, and a side of bearnaise...34.95

PARMESAN CRUSTED FLOUNDER with creek shrimp, Carolina rice pillo, a warm asparagus-sweet corn salad, lump crab and lemon butter...28.95

DOUBLE THICK PORK CHOP with mashed potatoes, collard greens, whiskey buttered applesauce and a mushroom pan gravy...25.95

GRILLED FILET OF BEEF topped with homemade pimiento cheese and served with a grilled roma tomato, a pan-fried potato cake and Madeira sauce...29.95

GRILLED YELLOW FIN TUNA with hummus and pepperjack spring rolls, roasted tomato and mango salsa and a Creole remoulade...29.95

Desserts

KEY LIME PIE with strawberry sauce
and fresh whipped cream...7.50

VANILLA BEAN CREME BRULEE
with pecan cookie...7.50

PEACH AND BLUEBERRY BUCKLE with lemon
crumble and vanilla bean ice cream...7.50

SOUTHERN PECAN PIE with vanilla bean
ice cream and butterscotch anglaise...7.50

CHOCOLATE BANANA PUDDING
with chocolate dipped vanilla wafer...7.50

**MAGNOLIAS WARM CREAM CHEESE
FUDGE PECAN BROWNIE**
with white chocolate ice cream and caramel sauce...7.50