



BRUNCH MENU

WILBUR SUPREME \$14.50

Fried chicken breast, bacon, cheddar cheese, scrambled eggs on a homemade biscuit smothered in sausage gravy

STEAK N' EGGS MKT

Wagyu flank steak, served with two eggs (any style) breakfast potatoes and a biscuit

FRENCH TOAST \$14

Corn flake coated Brioche toast, vanilla glaze, macerated strawberries

CHICKEN WINGS MKT

By the pound. Buffalo, Carolina Mustard, BBQ, lemon pepper, cajun and Bama White.

JAMBALAYA (GF) \$23

A traditional cajun rice dish: chicken thighs, andouille sausage, the holy trinity + garlic, and a blend of spices.

+ Add Shrimp 3 +

CAROLINA HASH \$12.50

Pulled pork, two over easy eggs, green peppers, salsa verde, mushrooms, crispy green onion,

SHRIMP N' GRITS (GF) \$26

6 Jumbo shrimp, creole gravy, green onion, anson mills yellow corn grits.

BLUE JEAN BLUES \$15.75

Golden fried chicken breast, bacon, lettuce, pickles, Bama' white sauce, sesame bun

THE BLT \$15.75

Bacon piled high, tomato, lettuce, onion jam, mayo, sourdough bread + fries + add a fried egg \$2 +

THE BURGER* \$16.50

Two smash patties - Wagyu beef blend, American cheese, red onion, shredded lettuce, pickles, Nolia' sauce on a sesame bun.

+ add bacon 2 +

THE ROSCO \$15

Fried Chicken breast on a fluffy Belgian waffle, bacon bits, butter infused Vermont maple syrup OR house made sausage gravy with green onion

THE EGG SANDWICH \$9

Two fried eggs, bacon, American cheese, tomato, and mayo on sourdough served with breakfast potatoes

CITRUS SALAD \$14

Arugula, red onion, goat cheese, raspberries, orange segments, toasted pecans, orange vinaigrette

HAIL CAESAR \$12.50

Chopped romaine, creamy Caesar dressing, parmesan cheese, house croutons + Chicken + 3 bacon + 3 Shrimp + 5 +

LIBATIONS

SUMMERTIME BLUE'S \$13

Vodka, blueberries, lemonade, simple syrup

MR. TWAIN \$14

Monkey Shoulder Scotch, Barton rum, cointreau, lemon, OJ, mint

MISS CHARLOTTE \$13

Wheatley Vodka, Manzanilla Sherry, lime juice, fennel syrup, strawberries, sesame oil

MAGNOLIA HOUSE OLD FASHIONED \$13.50

Old Forester Bourbon, Angostura and peach bitters, simple syrup, orange oils

CAESAR \$12

Modelo, Clamato, Worcestershire, Tabasco, lime, house chili rub

VAN-TUCKY COFFEE \$9

Proper 12 whiskey, coffee, frothed milk, simple syrup

MAGNOLIA SANGRIA \$14

Chenin blanc, Stoli cucumber, St Germain, honey simple syrup, white peach, raspberries, Orange, strawberries

BOTTOMLESS MIMOSA'S \$19

(until 1pm)

FROZEN COCKTAILS

SOUTHERN BELLE \$12

Old Forester bourbon, peach simple syrup, mint leaves, white peach slices, dehydrated peach and mint sprig garnish

PEAR MARGARITA \$12

Luna azul tequila, lime, cointreau, simple syrup, Prickly pear puree, lime

PINA COLADA \$13

Barton rum, pineapple, coco Lopez, pineapple demerera, lime, Zacapa float, pineapple garnish

MAGNOLIA F'ROSE \$13

Rose, Cirac berry, strawberry puree, fresh strawberry, blueberry and strawberry garnish

BLOODY MARY/MARIA

MR. DUTTON \$12

Wheatly Vodka, bloody mix, Tillamook beef jerky, cheese cube, celery, spicy green bean, cocktail olive

SANTA MARIA \$13

Espolon tequila, Ancho liqueur, bloody mix, black pepper, jalapeño olive, cocktail onion, pepperoncini, spicy green bean, lime wedge, jumbo blackened shrimp

SMOKEY AND THE BANDIT \$12

Wheatly Vodka, bloody mix, bacon, pork belly burnt end, onion, olives, celery, asparagus, cheese cube. Smoked.

WALK THE LINE \$12

Wheatly Vodka, bloody mix, pepperoni stick, cajun sausage, cheddar cheese, jalapeño stuffed olive, spicy green bean, celery, pepperoncini, pickled Okra

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness