CHARRED TOMATO BASIL SOUP ................................................................. 7
Fire grilled roma tomatoes, garlic, onions and basil pureed to perfection 🍅

THE MAGNOLIA SOUP DU JOUR ................................................................. 8
Fresh creations daily

HOUSE MADE CRAB CAKES ................................................................. 13
Jumbo lump Atlantic blue crab with cajun remoulade

CREOLE SHRIMP ..................................................................................... 13
Pan seared gulf shrimp sautéed in creole cream sauce accompanied with warm french baguette

TURKEY BURGER SLIDERS ................................................................. 10
Hand pressed seasoned turkey, Chef Quincy’s Bar-B-Que sauce & house made slaw on toasted brioche

HOUSE WINGS ......................................................................................... 11
Plump wings tossed in your choice of: Chef Quincy’s Bar-B-Que sauce, Old Bay dry rub, traditional buffalo sauce or thai sweet chilli 🍽

LOADED CHIPS ......................................................................................... 8
Crispy house chips & cheddar sauce, topped with bacon, diced roma tomatoes, scallions, and sour cream

MAYFAIR SALAD ..................................................................................... 8
Mixed field greens, cucumbers and cherry tomatoes served with the classic Mayfair dressing 🍅

NICOISE SALAD ..................................................................................... 14
Boston bibb lettuce, Ahi tuna, kalamata olives, red potatoes, haricot vert, hard-boiled egg and red onion with lemon vinaigrette 🍅

COBB SALAD ......................................................................................... 12
A blend of romaine & iceberg lettuce, bacon, hard-boiled egg, avocado, blue cheese and grilled chicken with lemon vinaigrette

BABY SPINACH SALAD ........................................................................... 10
Tender baby spinach, sliced strawberries, candied pecans and goat cheese with balsamic vinaigrette 🍅

THE “TRADITIONAL” CAESAR ............................................................. 13
Romaine lettuce, home-style croutons and Magnolia caesar dressing
+$3: Grilled chicken

BUILD IT FLATBREAD CHEESE PIZZA ............................................. 13
We start with marinara and our three cheese pizza blend, and you choose up to 3 toppings:

- Sausage
- Pepperoni
- Hamburger
- Bacon
- Green Pepper
- Mushroom
- Onion
- Spinach
- Black Olives

If you prefer our house pesto sauce to marinara, just ask!
NEW YORK STRIP STEAK AU POIVRE .............................................................. 34
New York strip with a creamy green peppercorn demi-glace, buttered broccoli & truffle parmesan shoestring fries

GRILLED SUSTAINABLE SALMON .......................................................................... 28
Atlantic salmon with smoked tomato emulsion, grilled asparagus and rosemary roasted garlic potato cake

BRICK CHICKEN ................................................................................................................................. 26
Oven brick seared chicken with pan jus, garlic-thyme roasted red potatoes, and grilled asparagus

SHRIMP PENNE .................................................................................................................................... 22
Sautéed Gulf shrimp, penne, kalamata olive, sundried tomato and fresh basil tossed in extra virgin olive oil. Topped with feta

THE FLAT IRON ..................................................................................................................................... 28
Grilled chimichurri glazed flat iron steak, garlic-roasted fingerling potatoes, and grilled asparagus

BLACKENED CHICKEN SANDWICH ...................................................................................... 11
Cast iron blackened chicken breast served on toasted brioche, smoked gouda, bacon, bibb lettuce, tomato and chipotle mayo

TURKEY CLUB ........................................................................................................................................... 12
Slices turkey on toasted sourdough with bacon, avocado, bibb lettuce, tomato, traditional mayonnaise and an over easy egg

TILAPIA PO’ BOY ................................................................................................................................... 12
Char-grilled Tilapia filet, with shredded romaine, tomato, avocado, and creamy lemon-basil aioli dressing on a toasted hoagie

VEGETABLE AND HUMMUS WRAP ................................................................................... 10
Hummus with roasted yellow squash, zucchini, red pepper, portabella mushroom and spinach in a warm flour tortilla

CHIPOTLE CHICKEN LETTUCE WRAPS ........................................................................ 10
Diced chicken sautéed in chipotle sauce, with red peppers, roasted corn, cilantro and green onion. Presented in a bibb lettuce leaf wrap with house made salsa

THE MAGNOLIA ANGUS BURGER .................................................................................. 12
8oz fire grilled sirloin with bibb lettuce, tomato, red onion and pickle

PAN SEARED AHI SANDWICH ......................................................................................... 12
Atlantic ahi tuna, sliced tomato, and asian slaw on toasted brioche

Please let your server know of any food allergies, as not all ingredients are listed on the menu. Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of foodborne illness, especially if you have medical conditions.
# Ales & Lagers

## Draft

**“St. Louis By The Pint”**

<table>
<thead>
<tr>
<th>Brewery</th>
<th>Beer Style</th>
<th>ABV</th>
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<tbody>
<tr>
<td><strong>O’Fallon 5 Day IPA</strong></td>
<td>IPA</td>
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<tr>
<td><strong>Schlafly Hefeweizen</strong></td>
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<tr>
<td><strong>4 Hands Single Speed</strong></td>
<td>Blonde</td>
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<tr>
<td><strong>Urban Chestnut Zwickel</strong></td>
<td>Kellerbier</td>
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<tr>
<td><strong>Civil Life Brown Ale</strong></td>
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## WINES

### REDS

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<tr>
<td>ERATH RESPLENDENT</td>
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<tr>
<td>DRUMHELLER</td>
<td>Columbia Valley, Washington</td>
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<tr>
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<td>California</td>
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<td>CIGAR</td>
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<td>CHATEAU ST. MICHELLE</td>
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### WHITES

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<td>CHAPOUTIER BELLERUCHE</td>
<td>Cotes du Rhone, France</td>
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<tr>
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<td>BANFI LE RIME</td>
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<td>CHATEAU SOUVERAIN</td>
<td>Washington State</td>
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<tr>
<td>WILLIAM HILL</td>
<td>Central Coast, California</td>
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*Ask Your Bartender About Additional Vintages - By The Bottle*
BREAKFAST

ROBIE'S GRAB N' GO ............................................................... 7
Too busy to join us? Our grab n' go includes a freshly baked muffin, individual fruit yogurt and Chef’s selection of whole fruit

THE MAGNOLIA SUNRISE .................................................. 13
2 eggs scrambled, fried, over easy, over medium or poached and your choice of smoked bacon or pork sausage. Served with breakfast potatoes and white, wheat or rye toast.

THE ALL DAY OMELETTE ................................................... 13
Your choice of 3 ingredients: onions, peppers, mushrooms, tomatoes, bacon, sausage, ham, avocado, broccoli, jalapenos, spinach, cheddar, swiss, american, goat cheese and feta. Served with breakfast potatoes. +$1: Each additional item

EGGS BENEDICT ................................................................. 14
2 poached eggs with Canadian bacon on toasted english muffins topped with hollandaise sauce and served with blanched asparagus and breakfast potatoes

MAGNOLIA CONTINENTAL ................................................... 10
Your choice of bagel, toast, cold cereal or Chef’s daily muffin served with an individual fruit yogurt, seasonal whole fruit and juice or coffee

BUTTERMILK PANCAKES .................................................... 11
Plain, or top them with your choice of blueberries, pecans or chocolate chips. Served with butter and warm maple syrup.

CINNAMON SCENTED FRENCH TOAST ............................... 10
Topped with powdered sugar, whipped cream and strawberries. Served with butter and warm maple syrup.

BELGIAN WAFFLES ............................................................ 11
Plain, or top them with your choice of blueberries, pecans or chocolate chips. Served with butter and warm maple syrup.

OLD FASHIONED OATMEAL .............................................. 7
Topped with brown sugar, cinnamon, pecans and golden raisins

EGGS TO ORDER ............................................................... 6
2 eggs scrambled, fried, over easy, over medium or poached

FRUIT AND YOGURT PARFAIT .......................................... 7
Seasonal fruit, plain yogurt and granola

MIXED BERRIES & CREAM ............................................... 6
Fresh seasonal berries and cream

SOUTH OF THE BORDER TURKEY WRAP ....................... 12
Turkey, scrambled egg, red pepper, onion, cilantro, cheddar and house made salsa in a warm tortilla. Served with breakfast potatoes.

SIDES

SMOKED BACON ............................................................... 5
LINK SAUSAGE ................................................................. 5
CHICKEN APPLE SAUSAGE ............................................... 6
COUNTRY HAM ................................................................. 5
BREAKFAST POTATOES ..................................................... 6
ASSORTED COLD CEREALS ............................................... 5
FRESH CUT FRUIT BOWL .................................................. 6
BAGEL & CREAM CHEESE ............................................... 5
INDIVIDUAL WHOLE FRUIT ............................................ 2

BEVERAGES

BOYDS FRESH BREWED COFFEE
Small Pot ................................................................. 6
Large Pot ................................................................. 8

BOTTLED WATER, FRESH JUICES AND MILK ..................... 4
Bottled Water, Orange, Apple, Grapefruit, Pineapple, Cranberry, 2% Milk, Skim Milk

SOFT DRINKS & FRESH BREWED ICED TEA .................... 3
Pepsi, Diet Pepsi, Mist Twist, Diet Mist Twist, Mountain Dew, Ginger Ale, Iced Tea

NUMI HOT TEA ASSORTED FLAVORS ......................... 3

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