

MENU

STARTERS

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

THE MAGNOLIA SOUP DU JOUR 8
Fresh creations daily

APPETIZERS

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 **GF**

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

SALADS

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

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

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 **GF**

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

PIZZA

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

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

If you prefer our house pesto sauce to marinara, just ask!

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GF GLUTEN FREE

MENU

SANDWICHES

All Sandwiches served with your choice of fries, sweet potato fries, Magnolia chips or small Mayfair salad

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 GF	
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	

ENTREES

NEW YORK STRIP STEAK AU POIVRE	34
New York strip with a creamy green peppercorn demi-glace, buttered broccoli & truffle parmesan shoestring fries GF	
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 GF	
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 GF	

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ALES & LAGERS

DRAFT

"St. Louis By The Pint"

O'FALLON 5 DAY IPA	7
India Pale Ale - 6.5% ^{ABV}	
SCHLAFLY HEFEWEIZEN	7
Hefeweizen - 4.1% ^{ABV}	
4 HANDS SINGLE SPEED	8
Blonde - 5.5% ^{ABV}	
URBAN CHESTNUT ZWICKEL	7
Kellerbier - 5.2% ^{ABV}	
CIVIL LIFE BROWN ALE	7
American Brown 4.8% ^{ABV}	
SCHLAFLY OATMEAL STOUT	7
Stout - 5.6% ^{ABV}	
URBAN CHESTNUT WINGED NUT	7
Chestnut Ale - 5.4% ^{ABV}	
MAGNOLIA SEASONAL	8
Ask Your Bartender	

BOTTLES

ANGRY ORCHARD -Cider.....	7
BELL'S TWO HEARTED -Ale India Pale.....	8
BLUE MOON BELGIAN -White Ale.....	7
BOULEVARD WHEAT -Wheat Ale.....	7
BODDINGTONS PUB ALE -English Bitter.....	8
BRECKENRIDGE VANILLA PORTER	8
BUDWEISER -American Lager.....	6
BUD LIGHT -Light Lager.....	6
CHIMAY BLUE CAP -Belgian Ale.....	11
COORS LIGHT -Light Lager.....	6
CORONA -Lager.....	7
DELIRIUM TREMENS	10
FOUNDERS DIRTY BASTARD -Scotch Ale.....	8
4 HANDS OATMEAL BROWN -Brown Ale.....	8
4 HANDS RYE -Rye India Pale.....	8
GUINNESS -Irish Stout.....	7
HACKER PSCHORR -Hefeweizen.....	7
HEINEKEN -Lager.....	7
LAGUNITAS MAXIMUS -India Pale.....	7
LINDEMANS FRAMBOISE -Lambic.....	10
MILLER LITE -Light Lager.....	6
NEW BELGIUM 1554 -Black Ale.....	8
NEW BELGIUM FAT TIRE	7
OLD RASPUTIN RUSSIAN -Stout.....	9
ROGUE HAZELNUT BROWN	8
SAM ADAMS BOSTON -Lager.....	7
SCHLAFLY GRAPEFRUIT -I.P.A.....	7
SCHLAFLY PALE ALE	7
STELLA ARTOIS -Lager.....	7
STONE INDIA PALE -I.P.A.....	7
UNIBROUE MAUDITE -Belgian Ale.....	9
WOODCHUCK -Cider.....	7

WINES

REDS

	G / B
BRIDLEWOOD	10 / 36
Pinot Noir - Monterey County, California	
ERATH RESPLENDENT	13 / 46
Pinot Noir - Oregon	
DRUMHELLER	9 / 34
Merlot - Columbia Valley, Washington	
SKYFALL	12 / 38
Merlot - Columbia Valley, Washington	
STORYPOINT	9 / 34
Cabernet Sauvignon - California	
LOUIS MARTINI	12 / 38
Cabernet Sauvignon - Sonoma, California	
CARMAN GRAN RESERVA	12 / 38
Carmenere - Colchagua Valley, Chile	
TRIVENTO RESERVE	12 / 46
Malbec - Mendoza, Argentina	
CIGAR	12 / 38
Zinfandel - Healdsburg, California	
CHATEAU ST. MICHELLE	13 / 46
Syrah - Columbia Valley, Washington	

WHITES

	G / B
MICHELLE BRUT	8 / 30
Sparkling Wine - Washington State	
LA MARCA	9 / 34
Prosecco - Trevigiana, Italy	
VOGA	9 / 34
Moscato - Pavia, Italy	
WENTE	10 / 35
Riesling - Livermore Valley, California	
CHAPOUTIER BELLERUCHE	11 / 36
Rose - Cotes du Rhone, France	
MONTEVINA	8 / 32
Pinot Grigio - California	
BANFI LE RIME	10 / 30
Pinot Grigio - Tuscany, Italy	
JOEL GOTT	11 / 36
Sauvignon Blanc, California	
CHATEAU SOUVERAIN	8 / 32
Chardonnay - Washington State	
WILLIAM HILL	12 / 36
Central Coast, California	

Ask Your Bartender About Additional Vintages - By The Bottle

BREAKFAST

ROBIE'S GRAB N' GO7

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. **GF**
+\$1: Each additional item

EGGS BENEDICT14

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 WAFFLES11

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

OLD FASHIONED OATMEAL7

Topped with brown sugar, cinnamon, pecans and golden raisins

EGGS TO ORDER6

2 eggs scrambled, fried, over easy, over medium or poached **GF**

FRUIT AND YOGURT PARFAIT7

Seasonal fruit, plain yogurt and granola

MIXED BERRIES & CREAM6

Fresh seasonal berries and cream **GF**

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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