

Robie's

421 North 8th Street · +13144369000 · Updated: Jan 14, 2026

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STARTERS 6

SHRIMP COCKTAIL \$18.00

citrus poached shrimp served with shredded lettuce, cocktail sauce, louie sauce and lemon caviar

CRAB CAKES \$21.00

housemade and pan seared, served over a jicama apple slaw, and a chipotle aioli

ROBIE'S CHARCUTERIE BOARD \$16.00

mortadella, soppresotta salami, cheddar, fontina, red wine parmesan, crackers, and fruit

ROBIE'S WINGS \$16.00

pump wings fried and tossed in your choice of sauce: bbq, traditional buffalo, chef's chipotle rub, thai sweet chili

ST LOUIS STYLE PIZZA \$16.00

flat bread, topped with house made marinara, provel and mozzarella cheese, choice of toppings: sausage, pepperoni

TOASTED GARLIC PITA CHIPS & HUMMUS \$12.00

duo of roasted red pepper and lemon thyme hummus, served with toasted garlic pita chips, cucumber slices and bell pepper strips

SANDWICHES 4

MAGNOLIA ANGUS BURGER \$18.00

8oz. fire grilled sirloin patty, with bibb lettuce, tomato, house made pickles, on a brioche bun and served with your choice of: french fries, sweet potato fries, housemade chips or side salad

ITALIAN CHICKEN SANDWICH \$18.00

grilled herb marinated chicken, balsamic onions, roasted tomato, smoked mozzarella, arugula, with basil pesto mayo on ciabatta bun
choice of: french fries, sweet potato fries, housemade chips or side salad

MAGNOLIA CLUB SANDWICH \$16.00

turkey, bacon, lettuce, tomato, tarragon mayonnaise on sourdough bread choice of: french fries, sweet potato fries, housemade chips or side salad

MEGA MELT GRILLED CHEESE \$16.00

havarti, swiss, american and cheddar cheeses on toasted brioche bread served with tomato basil soup

SOUP & SALADS 3

SOUP DU JOUR \$9.00

chef's daily soup creation

WINTER APPLE SALAD	\$13.00
spinach, roasted apples, dried cranberries, pickled red onion, candied walnuts, cranberry vinaigrette add: salmon +8 shrimp +8 chicken +6	

MAGNOLIA MAYFAIR SALAD	\$13.00
grilled heart of romaine, classic mayfair dressing, parmesan crisps, pickled red onions, herb roasted tomatoes, aged balsamic drizzle add: salmon +8 shrimp +8 chicken +6	

ENTRÉES 5

CHICKEN & GNOCCHI	\$22.00
handmade gnocchi, served with herb marinated chicken, leeks, apple smoked bacon, in a white wine roasted butternut squash puree	

ANGUS FILET	\$40.00
served over roasted garlic bourbon sweet potato mash, grilled asparagus, topped with a dried fruit mostarda	

PECAN CRUSTED SALMON	\$29.00
pecan crusted salmon filet, dried fruit and english pea quinoa, sautéed spinach, maple bourbon glaze	

SHRIMP & CHICKEN GUMBO	\$24.00
served with white rice, and honey thyme cornbread	

SUN DRIED TOMATO PENNE PASTA	\$20.00
penne, white wine cream sauce, sundried tomatoes, roasted garlic and basil add: salmon +8 shrimp +8 chicken +6	

DESSERT 3

ST. LOUIS GOOEY BUTTER CAKE	\$8.00
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CHOCOLATE LAVA CAKE	\$9.00
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FRESH BERRIES	\$8.00
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DRINKS 3

Union Wine Co. (375ML Cans)	\$8.00
Underwood Pino Noir Underwood Pinot Gris Underwood Rose Underwood The Bubbles	

Beer (Cans)	\$6.00
Coors Light Miller Lite Bud Light Budweiser Michelob Ultra	

Soft Drinks (Pepsi Products)	\$4.00
Pepsi Diet Pepsi Mountain Dew Starry Bottled Water	

STARTERS & SHAREABLES 8

GARLIC ROASTED BRUSSELS SPROUTS	\$15.00
garlic oil roasted sprouts with candied pecans, goat cheese, golden raisins, balsamic reduction, saffron vanilla roasted peaches, and parmesan cheese garnish	

SHRIMP COCKTAIL	\$18.00
citrus poached shrimp served with shredded lettuce, cocktail sauce, louie sauce and lemon caviar	
CRAB CAKES	\$21.00
housemade and pan seared, served over jicama apple slaw and chipotle aioli	
ROBIE'S CHARCUTERIE BOARD	\$16.00
mortadella, soppresotta salami, cheddar, fontina, red wine parmesan, crackers and fruit	
ROBIE'S WINGS	\$16.00
plump wings fried and tossed in your choice of sauce: bbq sauce, traditional buffalo, chef's chipotle rub, thai sweet chili	
ST LOUIS STYLE PIZZA	\$16.00
flat bread, topped with housemade marinara, provolone cheese, choice of toppings: sausage or pepperoni	
LOADED FRENCH FRIES	\$12.00
our crispy fries topped with smoked gouda cheese sauce, braised beef, jalapenos, bacon, sour cream and green onions	
TOASTED GARLIC PITA CHIPS & HUMMUS	\$12.00
lemon thyme hummus served with toasted garlic pita chips, cucumber slices and bell pepper strips	

SALADS, SOUPS & SANDWICHES 7

SOUP DU JOUR	\$9.00
chef's daily soup creation	
WINTER APPLE SALAD	AVAILABLE OPTIONS
spinach, roasted apples, dried cranberries, pickled red onion, and candied walnuts with cranberry vinaigrette	
	\$13.00
	salmon: \$8.00
	shrimp: \$8.00
	chicken: \$6.00
MAGNOLIA CAESAR SALAD	AVAILABLE OPTIONS
grilled heart of romaine, classic mayfair dressing, parmesan crisps, pickled red onions, herb roasted tomatoes with aged balsamic drizzle	
	\$13.00
	salmon: \$8.00
	shrimp: \$8.00
	chicken: \$6.00
MAGNOLIA ANGUS BURGER	\$18.00
8oz. fire grilled sirloin patty, with bibb lettuce, tomato, house made pickles, on a brioche bun and served with your choice of, french fries, sweet potato fries, house made chips, side salad	
ITALIAN CHICKEN SANDWICH	\$18.00
grilled herb marinated chicken, balsamic onions, roasted tomato, smoked mozzarella, arugula, with a basil pesto mayo on ciabatta bun served with your choice of, french fries, sweet potato fries, house made chips or side salad	
MAGNOLIA CLUB SANDWICH	\$16.00
turkey, bacon, lettuce, tomato, tarragon mayonnaise on sourdough bread served with your choice of, french fries, sweet potato fries, house made chips or side salad	
MEGA MELT GRILLED CHEESE	\$16.00
havarti, swiss, american and cheddar cheeses on toasted brioche bread, served with tomato basil soup	

EATS 4

THE ST. LOUIS GOOEY BUTTER CAKE	\$8.00
a "mistake" that became a St. Louis staple, yellow cake crust with a sweet gooey cream cheese center	
TAHITIAN CRÈME BRÛLÉE	\$9.00
rich creamy vanilla custard topped with brûléed caramel, whip cream and berries	
CHOCOLATE LAVA CAKE	\$9.00
an indulgent chocolate cake with a warm chocolate center served with vanilla ice cream and a raspberry sauce	
FRESH BERRIES	\$8.00
fresh strawberries, blue berries, black berries and cranberries and crème chantilly	

SIPS 6

AFFOGATO	\$14.00
coffee liquor, kahlua, lavazza espresso, vanilla ice-cream	
ESPRESS YA'SSELF	\$16.00
titos vodka, kahlua, frangelico, lavazza espresso	
ESPRESSO (DOUBLE)	\$4.00
CAPPUCCINO	\$5.00
ICED ESPRESSO & CREAM	\$6.00
LATTE	\$5.00

BREAKFAST 13

MAGNOLIA SUNRISE	\$16.00
2 eggs cooked any style, choice of bacon or sausage, served with breakfast potatoes, choice of white, wheat or rye toast	
MAGNOLIA OMELET	\$16.00
3 egg omelet, choice of avocado, broccoli, jalapeno, mushroom, peppers, tomatoes, american, swiss, cheddar cheese, bacon, sausage, and ham, served with breakfast potatoes, pick three ingredients, additional items \$1 each	
BRIOCHE FRENCH TOAST	\$16.00
2 thick cut slices of brioche, cooked in a classic vanilla royal batter, topped with fresh berries, and maple syrup	
EGGS BENEDICT	\$16.00
2 eggs poached, served on toasted english muffin, maple bourbon ham, house made hollandaise sauce, with breakfast potatoes	
BACON, EGG, AND CHEESE CROISSANT	\$16.00
over easy egg, bacon, and swiss cheese on a companion bakery croissant, served with breakfast potatoes	
AVOCADO TOAST	\$15.00
toasted sourdough bread, topped with fresh avocado, 2 poached eggs, house made hollandaise sauce, and arugula salad	
BUTTERMILK PANCAKES	\$14.00
chef's award-winning housemade buttermilk pancakes, choice of: blueberry, chocolate chip, or plain, served with maple syrup	

OVERNIGHT OATS	\$8.00
fresh oats, chia seeds, fresh berries, and variety of nuts	
BREAKFAST QUINOA BOWL	\$13.00
tri color quinoa, dried fruits, toasted nuts, greek yogurt, and mint	
BREAKFAST BREADS	\$5.00
your choice, from local companion bakery: croissant, bagel, or pastry	
MIXED FRUIT	\$8.00
seasonal fruit and berries	
FRUIT PARFAIT	\$8.00
house made granola, greek yogurt, fresh berries, drizzled with honey	
CONTINENTAL BREAKFAST	\$13.00
greek yogurt, served with pastry, mixed fruit, and choice of juice or coffee	
ESPRESSO SIPS 6	
ESPRESSO (DOUBLE)	\$4.00
AMERICANO	\$4.00
CAPPUCCINO	\$5.00
LATTE	\$5.00
ICED ESPRESSO & CREAM	\$6.00
ADDED FLAVOR SHOT - VANILLA OR CARAMEL	\$1.00
BREAKFAST COCKTAILS 4	
ESPRESS YA'SSELF	\$16.00
tito's vodka, kahlua, frangelico, lavazza espresso	
ROBIE'S PICK ME UP	\$10.00
dark rum, espresso, cream, sugar and caramel over ice	
BLOODY MARY	\$10.00
vodka, lime juice, and bloody mary mix	
MIMOSA	\$10.00
champagne with choice of juice: orange, cranberry or apple	