

robust


WINE BAR AND CAFÉ

EVENING MENU

Sun 5pm-9pm


Mon-Thu 5pm-10pm

Fri & Sat 5pm-11pm

 **RF** - Denotes suggested wine pairing by **Robust Factor**

CHEESE PLATES

Morbier, Franche-Comté, France ~ \$8.5
Cow's milk cheese. Strong aroma, rich and creamy texture. Semi-soft French cheese classically made with vegetable ash. Pasteurized.

 [RF - 1, 2, 3]

Iberico, Spain ~ \$8.5
Cousin of Manchego. Cow, sheep, and goat's milk cheese. Semi-firm. Rich and buttery texture. Pasteurized.

 [RF - 1, 2]

Rogue Smokey Bleu, Oregon ~ \$9.5
Cow's milk cheese smoked with hazelnut shells. Sweet, Nutty, savory flavors envelop the sweet, rich, raw milk cheese. Unpasteurized.

 [RF - 5, 7, 8]

Délice de Bourgogne, France ~ \$9
Triple cream cow's milk cheese with a bloomy rind; crème fraîche like tang, creamy smooth texture. Pasteurized.

 [RF - 1, 2, 5]

Prairie Breeze, Iowa ~ \$9.5
Hard texture, Cheddar. Crumbly yet creamy with a little crunch from calcium crystals developed in the aging process. Pasteurized.

 [RF - 3, 4, 5]

Feature Guest Cheese ~ Market Price
Rotating Artisan Cheese selection.

 [RF - varies]

Chef's 4 Cheese Sampler ~ \$18.5

Iberico, Spain

Rogue Smokey Bleu, Oregon

Delice de Bourgogne, France

Prairie Breeze, Iowa

 [RF - 1, 5, 8]

CHARCUTERIE PLATES

Salami Toscano ~ \$6

From the Piedmont region of Italy. Pork Salami infused with Fennel and Garlic.

 [RF - 1, 2]

Sweet Coppa ~ \$6

Air Dried Whole Pork Shoulder with Delicate Flavor.

 [RF - 1, 3]

Prosciutto ~ \$6.5

Salt-Cured and Dry Aged a Minimum of 230 Days to Ensure Tender, Sweet Flavor.

 [RF - 2, 3]

Felina Salami ~ \$6

Air Dried Lean Pork infused with Red Wine and Garlic.

 [RF - 1, 3]

Bresaola "Carpaccio" Style ~ \$8

Dry-aged, salt-cured Beef, very lean, seasoned with traditional herbs and spices. Topped with Parmesan Cheese, Arugula and a touch of Truffle Oil.

 [RF - 4, 5, 6]

Chef's Charcuterie Sampler ~ \$16

Sweet Coppa, Toscano Salami, Pâté, Prosciutto, Whole Grain Mustard, Cornichons and French Ficelle Bread.

 [RF - 1, 5]

SOUPS AND SALADS

Robust Chowder ~ Gulf Rock Shrimp, Corn, Spanish Chorizo, Andouille Sausage with Diced Potatoes, Sweet Peppers, and Onions ~ \$7

 [RF - 2, 3, 8]

Chef's Seasonal Daily Soup ~ \$6

 [RF - varies]

Country Onion Soup ~ Classic Onion Soup with 5 Onion Blend, Bacon Lardons, Sherry, Beef Stock, Garlic Croutons, and Burnt Cheese ~ \$9

 [RF - 5, 6]

Caesar Salad ~ Romaine Lettuce, Garlic Croutons, Shaved Parmesan, and Classic Caesar Dressing ~ \$8

 [RF - 2, 3]

Robust Salad ~ Mixed Greens with Lemon Vinaigrette, Garlic Croutons, Cherry Tomatoes, and Pecorino Cheese ~ \$9

 [RF - 3, 4]

Spinach Salad ~ Baby Spinach with Shallot Vinaigrette, Volpi Pancetta, Pickled Onion, and Diced Butternut Squash ~ \$9

 [RF - 3, 4]

SHAREABLES



Duo of Pates ~ Traditional Pork Pate de Campagne and Chicken Terrine with Garlic Mustard, Fig Jam, House Pickles, and Toasted Bread. ~ \$12

🌿 [RF - 6, 7]

Creole Pork Meatballs ~ Boudin Style Meatballs over Stone Ground Grits with Creole Mustard Demi Glace ~ \$10

🌿 [RF - 6, 7]

Roasted Garlic Hummus ~ Puree of Chickpeas, Roasted Garlic, and Tahini with Toasted Pita, Feta, and Kalamata Tapenade ~ \$8

🌿 [RF - 4, 5]

Baked Camembert ~ 4oz Camembert wheel wrapped in Puff Pastry with Apple Date Puree, Fresh Chives and Spanish Almonds ~ \$14

🌿 [RF - 3, 4, 5]

Spinach and Artichoke Dip ~ Spinach, Roasted Red Peppers, and Artichokes with Mozzarella, Parmesan, Cream Cheese, and Crostini ~ \$9

🌿 [RF - 4, 5, 6]

Warmed Goat Cheese Fonduta ~ Goat Cheese baked with Shallot and Garlic Confit, and Mushroom Conserva. Served with Warm Bread ~ \$12

🌿 [RF - 1, 2, 3]

Crab Cakes ~ Lump Crab Cakes with Black Bean - Corn Relish, Sriracha Aioli and Micro Cilantro ~ \$14

🌿 [RF - 3, 4]

FLATBREADS



Roasted Mushroom ~ Shiitake Mushrooms, Roasted Garlic Purée, Mozzarella Cheese, topped with Arugula, Sherry Vinaigrette, and Shaved Parmesan ~ \$14

🌿 [RF - 3, 4]

Butternut and Pecan ~ Diced Butternut Squash over Butternut Puree with Caramelized Onions, Fontina, and Sorghum Glazed Pecans ~ \$14

🌿 [RF - 5, 6]

Smoked Duck ~ Smoked Duck with Garlic Sauteed Arugula, Fingerling Potatoes, and Smoked Mozzarella ~ \$14

🌿 [RF - 6, 7]

ROBUSTERS



Sirloin Steak ~ Herb marinated Sirloin Steak with Lyonnais style Gratin Potatoes, Garlic Broccolini, and Red Wine Demi Glace ~ \$20

🌿 [RF - 6, 7]

Brick Chicken ~ Pressed Local Chicken with Sautéed Russian Kale, Butternut Squash Puree, and Walnut Cranberry Marmalade ~ \$19

🌿 [RF - 4, 5]

Atlantic Salmon ~ Skin-on Atlantic Salmon over Red Beans and Rice with a Caramelized Onion and Mustard Glaze ~ 20

🌿 [RF - 4, 5]

Roasted Mushroom Risotto ~ Shiitake and Garlic Risotto topped with Wild Mushrooms and Haricot Verts ~ \$19

🌿 [RF - 3, 4, 5]

Shrimp & Grits ~ Sautéed Shrimp with Prosciutto, Oven Dried Tomatoes, and Smoked Tomato Reduction over Parmesan Grits ~ \$23

🌿 [RF - 4, 5]

Pork Tenderloin ~ Pancetta wrapped Pork Tenderloin over Honey Braised Greens, and Red Pea Puree with Cherry - Cranberry Chutney ~ \$24

🌿 [RF - 5, 6]

Sea Scallops ~ Cast-Iron seared Sea Scallops over Celery Root Puree with Garlic Roasted Broccoli, and Sorghum Glazed Pecans ~ \$26

🌿 [RF - 3, 4]

Seared Strip Steak ~ 11oz Strip Steak with Garlic Steak Fries, Grilled Asparagus, and Maitre'd Butter ~ \$26

🌿 [RF - 6, 7]

Kevin Tierney ~ Sous Chef

Joseph L Hemp V ~ Executive Chef

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.