


robust

WINE BAR AND CAFÉ

EVENING 5pm-10pm

Fri & Sat 5pm-11pm

Sundays 4pm-9pm

 **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]

Pyrenees Centenol, Basque, France ~ \$9.5
Cow's milk cheese with a natural rind and smooth, semi-firm texture. Nutty flavor on the first bite with a buttery finish. Pasteurized .

 [RF -1, 4, 5]

Bucheron, France ~ \$10
Semi-aged Goat's milk cheese. Soft, but semi-firm. Ripened for 5 to 10 weeks. Smooth outside rind, with crumbly center. Pasteurized

 [RF - 1, 2, 3]

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,]

CHARCUTERIE PLATES

All cured meats served in 2 oz. portions

Salami Toscano ~ \$6
From the Piedmonte 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, Argula and a touch of Truffle Oil.

 [RF - 4, 5, 6]

Pâté de Campagne ~ \$9
A blend of Pork Seasoned with Herbs and Port Wine, Served with Cornichons and Grain Mustard.

 [RF - 1, 3, 8]

Chef's Charcuterie Sampler ~ \$16
Sweet Coppa, Genova Salami, Pâté, Prosciutto, Whole Grain Mustard, Cornichons, and French Ficelle Bread.

 [RF - 1, 5]

Chef's 4 Cheese Sampler ~ \$18.5
Iberico, Spain
Rogue Smokey Bleu, Oregon
Delice de Bourgogne, France
Prairie Breeze, Iowa

SOUPS AND SALADS

Robust Chowder ~ Gulf Rock Shrimp, Corn, Spanish Chorizo, Andouille Sausage with Diced Potatoes, Sweet Peppers, and Onions ~ \$5.5

 [RF - 2, 3, 8]

Chef's Daily ~ Selection of Seasonal Soup ~ \$4.5

 [RF - varies]

Robust Salad ~ Mixed Greens, Toasted Hazelnuts, Fresh Berries, and Dates with Hazelnut Vinaigrette ~ \$6

 [RF - 1, 3, 4]

Caesar Salad ~ Crisp Romaine Lettuce with our House-made Caesar Dressing, Parmesan, and Hand-Torn Garlic Croutons ~ \$5.5 Add Chicken \$3

 [RF - 2, 3, 4]

Spinach Salad ~ Spinach, Bacon Lardons, Pickled Shallot, Hard-boiled Egg, Sun-dried Tomatoes, Avocado Buttermilk and Lavash ~ \$6

 [RF - 2, 3, 5]

Beet Salad ~ Oven-Roasted Local Beets with Fresh Arugula, Goat Cheese, and Basil Balsamic Vinaigrette ~ \$8.5

 [RF - 1, 3, 4]

SHAREABLES

Spinach and Artichoke Dip ~ Spinach, Roasted Red Peppers, and Artichokes with Mozzarella, Parmesan, Cream Cheese, and Crostini ~ \$ 8.5

 [RF - 4, 5, 6]

Roasted Red Pepper Hummus ~ Chickpea Purée with Roasted Red Peppers served with Feta, Kalamata Olives, Cucumbers and Toasted Pita Bread ~ \$8

 [RF - 3, 4, 5]

Baked Camembert ~ Camembert wrapped in Puff Pastry with Citrus-Date Purée and Almonds ~ \$12.5

 [RF - 4, 5, 6]

Robust Olives ~ Assortment of Marinated Olives with Roasted Garlic, Feta Cheese, and Artisan Bread ~ \$6

 [RF - 4, 5, 6]

Salmon Semi-Crudo ~ House Cured Salmon with Lavash and Chimichurri ~\$9

 [RF - 1, 4 , 5]

Spanish Meatballs ~ Meatballs of Chicken, Pork, and Beef in a Smokey Tomato Sauce ~ \$8

 [RF - 1, 5, 6]

TASTING PLATES

Robust Crab Cakes ~ Lump Crab Cakes served on Micro Greens with Chipotle Aioli ~ \$13

 [RF - 3, 4]

Sea Scallops ~ Jumbo Sea Scallops over Cauliflower-Potato Purée with Roasted Brussels Sprouts and Citron Buerre Blanc ~ \$14

 [RF - 3, 4]

Herbed Pork Tenderloin ~ Herb-Stuffed Pork Tenderloin over French Green Lentils, and Cherry Mostardo ~ \$14

 [RF - 4, 5, 6]

Golden Trout ~ Roasted Trout with Haricots Verts, Chickpeas, Seasonal Mushrooms, and Orange Brown Butter ~ \$14

 [RF - 5, 6]

Hanger Steak ~ Seared Hanger Steak, Au Gratin Potatoes, Frisée Salad with Rosemary-Tomato Demi Glace ~ \$15

 [RF - 6, 7]

Shrimp & Grits ~ Jumbo Shrimp with Bacon, Corn, Shallots, Garlic, Herbs, and Butter over Parmesan Grits ~ \$14

 [RF - 3, 4]

FLATBREADS

Roasted Mushroom ~ Trio of Mushrooms, Roasted Garlic Purée, Mozzarella Cheese, topped with Arugula, Sherry Vinaigrette, and shaved Parmesan ~ \$14

 [RF - 3, 4]

Chicken Confit ~ Chicken Confit, Port BBQ Caramelized Onions, Mozzarella, and Goat Cheese, Chives and Port Reduction ~\$14

 [RF - 3, 4, 5,]

Bacon & Eggs ~ Burger's Smokehouse Bacon, Basil Pesto, Peas, Fontina, and Farm Fresh Egg ~\$14

 [RF - 3, 4, 5,]

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



WINE BAR AND CAFÉ

DESSERT MENU

Spiced Apple Crisp ~ Spice Glazed Apples over Cinnamon Ice Cream and Puff Pastry Crisp ~ \$8

Goat Cheese Cheesecake ~ Vanilla scented Cheesecake on Graham Cracker Crust with Blackberry Gastrique ~ \$8

Toffee Pretzel Crunch ~ Dark Chocolate Mousse on melted Chocolate, Toffee, and Pretzels with Whipped Cream and Caramel Sauce ~ \$8

Salted Caramel Pot de Crème ~ Classic Caramel Custard topped with Whipped Dulce de Leche and Fluer de Sel ~ \$8

Dreamsicle Bread Pudding ~ White Chocolate and Orange Bread Pudding with Crème Anglaise and Triple Sec Ice Cream ~ \$8

Chef's Selection of 2 Robust Dessert-Style Cheeses ~ Apples, Dates and Spanish Marcona Almonds ~ \$12

Robust Dessert Flight

1 Dark Chocolate Truffle and 1 Raspberry Chocolate Truffle with 2 oz of Ruby Port ~ \$10

Try with dessert-style wine [RF -8], Robust Coffee, or Tea.