

robust

WINE BAR AND CAFÉ

DAY MENU 11am-3pm

3-5pm Cheese, Charcuterie & Shareables

Monday - Saturday

🌿 **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, 7]

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 - 4, 5, 6]

Chef's 4 Cheese Sampler ~ \$18.5

Iberico, Spain
Rogue Smokey Bleu, Oregon
Délice de Bourgogne, France
Prairie Breeze, Iowa

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 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.

🌿 [RF - 1, 5]

SOUPS AND SALADS

Robust Chowder ~ \$5.5

Gulf Rock Shrimp, Corn, Spanish Chorizo, Andouille Sausage with Sweet Peppers, Potatoes, and Onions.

🌿 [RF - 2, 3, 8]

Chef's Daily Selection of Seasonal Soups. ~ \$4.5

🌿 [RF - Varies]

Robust Salad ~ Mixed Greens, Toasted Hazelnuts, Fresh Berries, Dates, with Hazelnut Vinaigrette ~ \$6/\$9

🌿 [RF - 1, 3, 4]

Caesar Salad ~ Crisp Romaine Lettuce with our housemade Caesar Dressing, Parmigiano, and Hand torn Garlic Croutons ~ \$5.5/\$8.5

🌿 [RF - 2, 3, 4]

Spinach Salad ~ Spinach, Bacon Lardons, Pickled Shallot, Hard-boiled Egg, Sun-dried Tomatoes, Avocado Buttermilk Dressing, and Lavash ~ \$6/\$9

🌿 [RF - 2, 3, 5]

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

🌿 [RF - 1, 3, 4]

~add Roasted Chicken to any salad \$3

SANDWICHES AND PANINI

All served with Chef's daily market salad, or Sub a Soup for \$3.00

Roasted Portabella & Brie ~ Marinated Portabella Mushroom with Warmed Brie, Psinach, and Arugula on Toasted Brioche ~ \$10

🌿 [RF - 3, 4, 5]

Classic Chicken Salad ~ Robust Chicken Salad with Marcona Almonds served on Soft Italian Bun ~ \$9.95

🌿 [RF - 1, 2, 4]

Southwest Turkey Wrap ~ Mesquite Turkey, Crisp Bacon, Cheddar Cheese, Spinach, Black Bean Relish, and Chipotle Aioli in a Tomato Tortilla Wrap ~ \$10.95

🌿 [RF - 3, 4, 5]

Crab Cake Sandwich ~ Our Signature Crab Cake with Mixed Greens and Chipotle Aioli on Italian Bun ~ \$12

🌿 [RF - 1, 3, 4]

BBLT ~ Crisp Bacon, Brie Cheese, Tomato Jam, Arugula, Basil Aioli on Toasted Sourdough ~ \$10.95

🌿 [RF - 6, 7]

French Dip ~ Slow Roasted Top Round on Toasted Mini Baguette with Au Jus ~ \$10.95

🌿 [RF - 5, 6, 7]

FLATBREADS

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

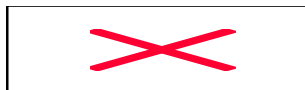
🌿 [RF - 3, 4]

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

🌿 [RF - 4, 5, 6,]

Bacon & Eggs ~ Burger's Smokehouse Bacon (MO), Peas, Pesto, Fontina Cheese, and Farm Fresh Egg ~ \$14

🌿 [RF - 4, 5, 6]



Spinach and Three Cheese Spread ~ Spinach, Roasted Artichokes, Cream Cheese, Mozzarella, and Parmesan Cheese with 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 Candied Almonds ~ \$12.5

🌿 [RF - 2, 3]

Robust Olives ~ Assortment of Marinated Olives with Feta Cheese and Ficelle Bread ~ \$6

🌿 [RF - 4, 5, 6]

Goat Cheese and Fig Tart ~ Goat Cheese Custard, Figs and Toasted Hazelnuts in Gluten-free Crust; served with Mixed Greens ~ \$10

🌿 [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.