


robust

WINE BAR AND CAFÉ

EVENING MENU


Tue-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]

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

 [RF - 1, 5,

SOUPS AND SALADS

Robust Chowder ~ Gulf Rock Shrimp, Corn, Spanish Chorizo, Andouille Sausage with Diced Potatoes, Sweet Peppers, and Onions ~ \$6

 [RF - 2, 3, 8]

Chef's Daily ~ Selection of Seasonal Soup ~ \$5

 [RF - varies]

SOUPS AND SALADS

Robust Salad ~ Mixed Greens with Garlic Croutons, Apple, Fennel Salami, and Lemon Vinaigrette ~ \$7

🌿 [RF - 1, 3, 4]

Greek Salad ~ Crisp Romaine Lettuce with Feta, Roasted Red Peppers, Kalamata Olives, Red Wine Oregano Vinaigrette, and Garlic Croutons ~ \$7

🌿 [RF - 2, 3, 4]

BLT Salad ~ Romaine Lettuce, Bacon Lardons, Cherry Tomatoes, Buttermilk Ranch Dressing, Pickled Shallots, and Lavash ~ \$7

🌿 [RF - 1, 3, 4]

Beet Salad ~ Oven-Roasted Beets with Spinach, Haricot Verts, Fresh Chives, Brioche Croutons, and Green Goddess Dressing ~ \$9

🌿 [RF - 2, 3, 5]

SHAREABLES

Robust Meatballs ~ Lamb and Beef in an Apricot Lamb Demi Glace with Garlic-Parsnip Puree ~ \$10

🌿 [RF - 6, 7]

Goat Cheese and Fig Tart ~ Goat Cheese Custard, Figs and Toasted Hazelnuts in Gluten-free Crust; served with Mixed Greens ~ \$12

🌿 [RF - 2, 3]

Sundried Tomato Hummus ~ Puree of Chickpeas, Sundried Tomatoes, and Roasted Garlic with Toasted Pita, Feta, and Kalamata Olives ~ \$8

🌿 [RF - 3, 4, 5]

Robust Crab Cakes ~ Lump Crab Cakes served on Micro Greens with Chipotle Aioli ~ \$14

🌿 [RF - 3, 4]

Baked Camembert ~ 4oz Camembert wheel wrapped in Puff Pastry with Fig & Date Purée, and Spanish Almonds ~ \$13

🌿 [RF - 4, 5, 6]

Robust Olives ~ Assortment of Marinated Olives with Roasted Garlic, Feta Cheese and Artisan Bread ~ \$7

🌿 [RF - 4, 5, 6]

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

🌿 [RF - 4, 5, 6]

FLATBREADS

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

🌿 [RF - 3, 4]

Chicken Confit ~ Chicken Confit, Ratatouille Puree, Smoked Mozzarella, and Balsamic Reduction ~ \$14

🌿 [RF - 3, 4, 5]

Figgy Piggy Apple ~ Burger's Smokehouse Bacon with Fig Jam, Granny Smith Apples, and Gorgonzola Crumbles ~ \$14

🌿 [RF - 4, 5, 6]

TASTING PLATES

Arctic Char ~ Pan Seared over Spring Vegetable Succotash With Red Wine-Herb Butter ~ \$15

🌿 [RF - 3, 4]

Smoked Pork Belly Confit ~ Smoked Pork Belly on Sweet & Sour Braised Cabbage, and Home Fries with Mustard Vinaigrette ~ \$16

🌿 [RF - 3, 4]

Flank Steak ~ Seared Flank Steak with Caramelized Onion Glace, Roast Fingerling Potatoes, and Frisee with Sherry Vinaigrette ~ \$16

🌿 [RF - 6, 7]

Shrimp & Grits ~ Jumbo Shrimp with Bacon, Corn, Shallots, Garlic, Herbs, and Creole BBQ Butter over Parmesan Grits ~ \$15

🌿 [RF - 3, 4, 5]

ROBUSTERS

Natural Half Chicken ~ Cast Iron Roasted Half Chicken with Piperade Pan Jus and Vegetable Couscous ~ \$22

🌿 [RF - 4, 5, 6]

Seared Strip Steak ~ 12oz Bone-In New York Strip Steak with Au Gratin Potatoes, Maître'd Butter, and Fig-Arugula Salad ~ \$26

🌿 [RF - 6, 7]

Braised Lamb ~ Slow Braised Lamb over Creamy Polenta with Peas, Goat Cheese, and Mascarpone Thickened Jus ~ \$24

🌿 [RF - 5, 6, 7]

Jumbo Sea Scallops ~ Pan Seared Sea Scallops over Porcini Risotto and Roasted Cauliflower ~ \$24

🌿 [RF - 3, 4]

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.