

# robust


WINE BAR AND CAFÉ

## EVENING MENU

Sun & Mon 5pm-9pm

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 fraiche 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, 8 ]

## 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** ~ Romaine Lettuce with Feta, Roasted Red Peppers, Kalamata Olives, Red Wine-herb Vinaigrette, and Hand-Torn Garlic Croutons ~ \$7

🌿 [RF - 2, 3, 4 ]

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

🌿 [RF - 2, 3, 5 ]

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

🌿 [RF - 1, 3, 4 ]

## FLATBREADS

**Roasted Mushroom** ~ Shittake 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** ~ Bacon Granny Smith Apples, and Fig Jam, with Gorgonzola and Mozzarella ~ \$14

🌿 [RF - 4, 5, 6 ]

## SHAREABLES

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

🌿 [RF - 6, 7 ]

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

🌿 [RF - 3, 4, 5 ]

**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 ]

## TASTING PLATES

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

🌿 [RF - 2, 3 ]

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

🌿 [RF - 3, 4 ]

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

🌿 [RF - 4, 5, 6 ]

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

🌿 [RF - 3, 4, 5 ]

**Sirloin Steak** ~ Seared Sirloin 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 Strip Steak with Garlic Pomme Frites, Maître'd Butter, and Fig-Arugula Salad ~ \$26

🌿 [RF - 6, 7 ]

**Braised Lamb Ragu** ~ 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 Fleur 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.*