


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

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]

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]

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

All cured meats served in 2 oz. portions

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]

Genova 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]

Chef's Charcuterie Sampler ~ \$16

Sweet Coppa, Genova Salami, Prosciutto, Finocchiona Salami, 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 ~ \$6

 [RF - 2, 3, 8]

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

 [RF - varies]

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]

Green Goddess ~ 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 Mixed 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]

SANDWICHES



*All served with Chef's Market Salad or Home Fries.
Sub a Soup for \$3.00*

Southwest Turkey Wrap ~ Mesquite Turkey, Crisp Bacon, Pepper Jack Cheese, Spinach, Black Bean Relish, and Chipotle Aioli in a Tomato Tortilla Wrap ~ \$12

🌿 [RF - 3, 4, 5]

Sirloin Sandwich ~ Carved Sirloin Steak on Pretzel Bun with Blue Cheese Crumbs and House Made Steak Sauce ~ \$14

🌿 [RF - 5, 6, 7]

Bistro Burger ~ Cast Iron Seared Burger on Toasted Pretzel Bun with Burger's Smokehouse Bacon, Sharp Cheddar, Lettuce, Tomato, and Pickled Shallots ~ \$14

🌿 [RF - 5, 6, 7]

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, Mozzarella, and Gorgonzola Crumbles ~ \$14

🌿 [RF - 4, 5, 6]

TASTING PLATES



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

🌿 [RF - 3, 4]

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 ~ \$16

🌿 [RF - 3, 4, 5]

ROBUSTERS



Natural Half Chicken ~ Cast Iron Roasted Half Chicken with Piperade Pan Jus and Vegetable Couscous ~ \$24

🌿 [RF - 4, 5, 6]

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

🌿 [RF - 6, 7]

Jumbo Sea Scallops ~ Pan Seared Sea Scallops over Porcini Risotto with Roasted Cauliflower and Brown Butter ~ \$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.