

robust


WINE BAR AND CAFÉ

EVENING MENU

Sun 4pm-9pm

Mon-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]

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]

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]

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

🌿 [RF - 3, 4, 5]

Figy Piggy Apple ~ Bacon, Fig Jam, Granny Smith Apples with Mozzarella and Gorgonzola Crumbles ~ \$14

🌿 [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

Braised Lamb Ragù ~ 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.