

robust

WINE BAR AND CAFÉ

DAY MENU 11am-3pm Monday - Saturday
3-5pm Cheese, Charcuterie & Shareables

 **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, Nut-
ty, 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, 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]

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 Delicately Spiced
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]

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 ~ \$6

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 ~ \$5

🌿 [RF - Varies]

Robust Salad ~ Mixed Greens with Garlic Croutons,

Diced Apple, Fennel Salami, and Lemon Vinaigrette ~ \$7/\$9

🌿 [RF - 1, 3, 4]

Greek Salad ~ Crisp Romaine Lettuce with Feta,

Roasted Red Peppers, Kalamata Olives, Red Wine Oregano Vinaigrette, and Garlic Croutons ~ \$7/\$9

🌿 [RF - 2, 3, 4]

BLT Salad ~ Romaine Lettuce, Bacon Lardons, Cherry Tomatoes, Buttermilk Ranch Dressing, Pickled Shallots, and Lavash ~ \$7/\$9

🌿 [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]

Add Roasted Chicken to any salad \$3

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]

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

🌿 [RF - 4, 5, 6]

SHAREABLES

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

🌿 [RF - 2, 3]

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

🌿 [RF - 4, 5, 6]

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 - 2, 3, 8]

Robust Olives ~ Assortment of Marinated Olives with Feta Cheese and Ficelle Bread ~ \$7

🌿 [RF - 1, 4, 5]

SANDWICHES

All served with Chef's Market Salad. Or Sub a Soup for \$3.00

Veggie Panini ~ Roasted Mushrooms and Red Peppers with Spinach, Brie, and Sun Dried Tomato Mustard on Griddled Sour Dough ~ \$10

🌿 [RF - 3, 4, 5]

Classic Chicken Salad ~ Chicken Breast with Marcona Almonds, Lettuce, and Roma Tomato on Pretzel Bun ~ \$10

🌿 [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 ~ \$11

🌿 [RF - 3, 4, 5]

Crab Cake Sandwich ~ Our Signature Crab Cake with Mixed Greens and Chipotle Aioli on Pretzel Bun ~ \$13

🌿 [RF - 1, 3, 4]

BBLT ~ Crisp Bacon, Brie Cheese, Tomato Jam, Arugula, Basil Aioli on Toasted Sourdough ~ \$11

🌿 [RF - 6, 7]

French Presse ~ Slow Roasted Top Round, Caramelized Onions, and Cheddar on Toasted Sour Dough with Au Jus ~ \$12

🌿 [RF - 5, 6, 7]

****Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.****