

robrunch

Served Sunday | 11:00am to 3:00pm
Robust Downtown at the MX

OMELETTES *{served with your choice of mixed greens or baked potato hash}*

Cheddar Bacon ~ \$10

Roasted Mushrooms & Onions ~ \$10

Pepperjack & Pico ~ \$9

TARTINES *{served with your choice of mixed greens or baked potato hash}*

Ham & Eggs on Toast ~ Grilled Ham on French Peasant Toast, with Mornay and a Fried Egg ~ \$13

Smoked Trout ~ Smoked Trout on Toasted Rye, with Diced Tomato, Minced Shallot, and Lemon-Dill Crème Fraîche ~ \$13

Steak & Eggs ~ Braised Brisket with Fried Egg, Gruyère, and Caramelized Onions on Toasted Sourdough ~ \$13

UNIQUES

Confit Hash ~ Chicken Confit with Diced Potatoes, Caramelized Onions, Roasted Red Peppers, and a Poached Egg ~ \$12

“Crabby Benny” ~ Robust Crab Cake with Hickory Ham, Poached Egg, and Hollandaise Sauce on Toasted Brioche ~ \$14

Robo-Quiche ~ Roast Chicken, Shiitake Mushrooms, Fingerling Potatoes, Caramelized Onions, with Classic Custard base in a Gluten-free Crust; served with Mixed Greens ~ \$12

Goat Cheese & Fig Tart ~ Goat Cheese Custard, Figs and Toasted Hazelnuts in Gluten-free Crust; served with Mixed Greens ~ \$10

Fresh Berry Yogurt Parfait ~ Vanilla Yogurt, Blackberry Gastrique, Granola, Assorted Fresh Berries ~ \$9

Kids eat Free (includes juice or milk)

Eggs and Bacon

2 eggs to your liking and 2 strips of bacon

Mini Parfait

smaller version of our Fresh Berry Yogurt Parfait

Kids Waffle

1 waffle topped with syrup or fruit

WAFFLES

“Straight Up” ~ Waffles, Syrup, Butter. Done ~ \$8

“Chicken and...” ~ Waffles with Fried Chicken, Maple Syrup, and Chipotle Mornay ~ \$12

“WBLT” ~ Waffles, Bacon, Lettuce, and Tomato with Maple Aioli ~ \$12

FLATBREADS

Mushroom Trio ~ Shiitake, Oyster, and Cremini Mushrooms over Roasted Garlic Puree, with Mozzarella, Arugula, and Parmesan ~ \$14

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

SOUPS AND SALADS

Robust Chowder ~ Gulf Rock Shrimp, Corn, Chorizo, Andouille Sausage with Sweet Peppers, Potato and Onions ~ \$5.5

Chef’s Daily Seasonal Soup ~ \$4.5

Greek Salad ~ Romaine Lettuce, Roasted Red Pepper, Kalamata Olives, Feta, Garlic Croutons, and Red Wine-Oregano Vinaigrette ~ \$8/\$9.5

SANDWICHES *{served with your choice of mixed greens or Frites}*

Southwest Turkey Wrap ~ Mesquite Turkey, Burger’s Smokehouse Bacon (MO), Cheddar Cheese, Spinach, Black Bean Relish, and Chipotle Aioli in a Tomato Tortilla Wrap ~ \$11

Robrunch Philly ~ Slow Roasted Top Round sautéed with Peppers and Onions, then topped with Scrambled Eggs and Pepperjack Cheese ~ \$11

SIDES

Mixed Greens with Basil-Balsamic Vinaigrette and Feta Cheese ~ \$3

Garlic Parmesan Frites ~ \$3

Seasonal Fruit ~ \$3

Baked Potato Hash ~ \$3

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JUICE BAR AND COCKTAILS

JUICE BAR – *{Powerhouse juices to help you jumpstart your day}*

Daily De-Tox ~ Green Apple, Lemon, & Ginger ~ \$5

Fresh Orange Juice ~ \$3

SPECIALTY COCKTAILS

RoBrunch Flight ~ Three 3oz Cocktails

Three unique mimosas made with three sparkling wines! ~ \$14

Just Peachy

Trenel Crème de Pêche liqueur, Basil/Lemon Zest Simple, Lemon Juice, Francois Montand Blanc de Blancs, Fresh Peach garnish ~ \$9

Think Pink

Solerno blood orange liqueur, Pomegranate/Ginger Simple, Ruby Red Grapefruit Juice, Baron de Breban Rosé, Ruby Red grapefruit twist garnish ~ \$9

The Remedy

St Germain liqueur, Green Tea/Mint Simple, Orange Juice, Cavicchioli Malvasia, Mint and Lemon garnish ~ \$9

First Light

El Dorado Spiced Rum, Big O Ginger Liqueur, Ruby Red Grapefruit Juice, Bitters, Francois Montand Blanc de Blancs, Mixed Berry garnish ~ \$10

CLASSICS

Robust Bloody Mary

A Robust spin on the Bloody Mary. Made with Absolut Peppar, Yucateca Verde, Stout, Horseradish, and a pinch of Wasabi. Served with a salted rim, olives and a lemon wedge ~ \$10

Robust Mimosa

Francois Montand Blanc de Blancs, Pierre Ferrand Dry Curaçao, and fresh orange juice ~ \$9