

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]

Délice de Bourgogne, France ~ \$9

Triple cream cow's milk cheese with a bloomy rind; crème fraîche 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]

Feature Guest Cheese ~ Market Price

Rotating Artisan Cheese selection.

 [RF - varies]

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

Salami Toscano ~ \$6

From the Piedmont 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, Arugula and a touch of Truffle Oil.

 [RF - 4, 5, 6]

Chef's Charcuterie Sampler ~ \$16

Sweet Coppa, Genova Salami, Pâté, Prosciutto, 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 ~ \$7

 [RF - 2, 3, 8]

Chef's Seasonal Daily Soup ~ \$6

 [RF - varies]

Caesar Salad ~ Romaine Lettuce with Garlic Croutons, Shaved Parmesan, and Classic Caesar Dressing ~ \$8

 [RF - 2, 3]

Roast Carrot and Spinach ~ Oven Roasted Carrots, Fresh Spinach, Oranges, Cilantro and Coriander Vinaigrette ~ \$8

 [RF - 2, 3, 4]

Grilled Asparagus ~ Grilled Asparagus with Burrata Cheese, Cherry Tomatoes, Basil, Arugula, and Basil-Balsamic Dressing ~ \$9

 [RF - 2, 3]

Golden Beet Carpaccio ~ Salt-Roasted Golden Beets with Arugula, Micro Beet Shoots, Capers, Fleur de Sel, and Orange-Champagne Vinaigrette ~ \$9

 [RF - 2, 3, 5]

SHAREABLES



Duo of Pates ~ Traditional Pork Pate de Campagne and Chicken Terrine with Garlic Mustard, Fig Jam, House Pickles, and Toasted Bread. ~ \$12

🌿 [RF - 6, 7]

Garlic Beef Meatballs ~ Locally sourced Ground Beef with Toasted Garlic Demi-Glace with Kumquat Chutney and Baguette Crostini. ~ \$10

🌿 [RF - 6, 7]

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

🌿 [RF - 6, 7]

Baked Camembert ~ 4oz Camembert wheel wrapped in Puff Pastry with Seasonal Chutney, Fresh Chives and Spanish Almonds ~ \$14

🌿 [RF - 3, 4, 5]

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

🌿 [RF - 4, 5, 6]

Glazed Brussels Sprouts ~ Brussels Sprouts with Caramelized Honey and Garlic, Butter, and Fresh Thyme on Polenta with Goat Cheese. ~ \$12

🌿 [RF - 3, 4, 5]

Mushroom Ragu over Polenta ~ Olive Oil Preserved Forest Mushrooms over Goat Cheese Polenta with Shaved Parmesan and Parsley ~ \$14

🌿 [RF - 3, 4]

FLATBREADS



Roasted Mushroom ~ Shiitake Mushrooms, Roasted Garlic Purée, Mozzarella Cheese, topped with Arugula, Sherry Vinaigrette, and Shaved Parmesan ~ \$14

🌿 [RF - 3, 4]

Chorizo and Olive ~ House Made Chorizo, and Kalamata Olives on Spicy Tomato Sauce with Smoked Mozzarella, Cherry Tomatoes, and Cilantro ~ \$14

🌿 [RF - 5, 6]

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

🌿 [RF - 4, 5, 6]

TASTING PLATES



Prince Edward Island Mussels ~ White Wine steamed PEI Mussels with Fingerling Potatoes, Diced Chorizo, Parsley, House-Made Crème Fraiche, and Toasted Bread. ~ \$15

🌿 [RF - 3, 4]

Hoisin Skirt Steak ~ Hoisin marinated Skirt Steak with Sesame-Chili Shiitakes, Miso-Mushroom Puree, Toasted Peanuts and Fresh Chives. ~ \$16

🌿 [RF - 3, 4]

Shrimp & Grits ~ Sautéed Shrimp with Prosciutto, Diced Tomato, and Creole Butter over Parmesan Grits with “Bread & Butter” Pickled Celery. ~ \$16

🌿 [RF - 6, 7]

Chicken Spatzcock ~ Pressed Local Chicken with Butternut Squash and German Fingerling Potato Hash. ~ \$15

🌿 [RF - 3, 4, 5]

Roast Trout ~ Coriander Dusted Trout Fillet over French Green Lentils with Smoked Tomato Butter. ~ \$15

🌿 [RF - 3, 4, 5]

Crab Cakes ~ Lump Crab Cakes with Tomato-Corn Relish, and Roasted Poblano Aioli ~ \$14

🌿 [RF - 3, 4]

ROBUSTERS



Natural Half Chicken ~ Cast Iron Roasted Half Chicken with Stir-Fried Spring Vegetables, Grilled Bread, and Natural Pan Jus ~ \$22

🌿 [RF - 4, 5, 6]

Seared Strip Steak ~ 11oz Strip Steak with Garlic Pomme Frites, Maître'd Butter, and Fig-Arugula Salad ~ \$26

🌿 [RF - 6, 7]

Pork Duo ~ Sous Vide BBQ Pork Belly and Loin Cutlet over Bleu Cheese Gratin Potatoes with a Cherry-Chipotle Glaze, and Pickled Tart Cherries ~ \$24

🌿 [RF - 6, 7]

Sea Scallops ~ Cast-Iron seared Sea Scallops over Cauliflower “Farrotto” with Roasted Florets and Glazed Snap Peas ~ \$26

🌿 [RF - 3, 4, 5]

Kevin Tierney ~ Sous Chef

Joseph L Hemp V ~ Executive Chef

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