

# 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, 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 Brussels Sprout, 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



**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]

**Duck Confit** ~ Classically Prepared Duck Leg and Thigh over Rainbow Swiss Chard, Black Berries, Raspberries, Forme D’ambert Cheese and Blackberry Vinaigrette ~ \$24

🌿 [RF - 3, 4, 5]

Caitlin Shepherd ~ 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.*