

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,
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
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]

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 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]

Chef's Charcuterie Sampler ~ \$16
Sweet Coppa, Genova Salami, Pâté, Prosciutto,
Whole Grain Mustard, Cornichons, and
French Ficelle.

 [RF - 1, 5]

SOUPS AND SALADS


Robust Chowder ~ Gulf Rock Shrimp, Corn, Spanish
Chorizo, Andouille Sausage with Sweet Peppers, Potatoes,
and Onions ~ \$6

 [RF - 2, 3, 8]

Chef's Daily Selection of Seasonal Soups ~ \$5

 [RF—Varies]

Roast Carrot and Spinach ~ Oven Roasted Local
Carrots, Fresh Baby Spinach, Orange Wheels, Cilantro, and
Coriander Vinaigrette ~ \$8

 [RF—2, 3, 4]

Caesar Salad ~ Romaine Lettuce, Garlic Croutons, Shaved
Parmesan, and Classic Caesar Dressing ~ \$7/\$9.5

 [RF - 2, 3, 5]

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

 [RF—1, 3, 4]

Add-ons:

~ **Roasted Chicken** \$4

~ **Seared Shrimp** \$5 (3) or \$7 (5)

~ **Seared Sirloin** \$7

SHAREABLES

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

🌿 [RF - 3, 4]

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 ~ \$14

🌿 [RF - 2, 3, 8]

French Country Lunch ~ Dou of Pates, Triple Cream Brie, Toasted Bread, House Pickles, Garlic Mustard, and Fig Jam ~ \$15

🌿 [RF - 1, 3, 8]

Gluten-Free Penne Diablo ~ GF Penne Noodles with Andouille Sausage, Roasted Red Pepper, Caramelized Onions, and Peas in a Chipotle Cream Sauce ~ \$14

🌿 [RF - 4, 5, 6]

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 Puree with Cherry Tomatoes, Cilantro, and Smoked Mozzarella ~ \$14

🌿 [RF - 3, 4]

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

🌿 [RF - 4, 5, 6]

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 Sourdough ~ \$10

🌿 [RF - 3, 4, 5]

Chicken Salad ~ Classic Chicken Salad with Roast Chicken, Celery, Marcona Almonds, and Creamy Mayonnaise Dressing on soft Brioche Bun ~ \$12

🌿 [RF - 1, 2, 4]

Smoked Turkey Reuben ~ Mesquite Turkey Breast with House-made Sauerkraut, Ementhaler Cheese, and House Sauce on Toasted Rye ~ \$12

🌿 [RF - 3, 4, 5]

Crab Cake Sandwich ~ Lump Crab Meat with Tomato-Corn Relish and Roasted Poblano Aioli on soft Brioche Bun ~ \$14

🌿 [RF - 1, 3, 4]

BBLT ~ Crisp Bacon, Brie Cheese, Tomato Jam, Arugula, Basil Aioli on Toasted Sourdough ~ \$12

🌿 [RF - 6, 7]

CRB Wrap ~ Shaved Cold Roast Beef with Romaine Lettuce, Tobacco Onions, Cherry Tomatoes, and Horseradish Crème Dressing ~ \$12

🌿 [RF - 5, 6, 7]

Robust Cuban ~ Grilled Pork Loin and Local Ham with Cheddar Cheese, Bread & Butter Pickled Green Tomatoes, and Garlic-Grain Mustard on Pressed Brioche Bun ~ \$12

🌿 [RF - 5, 6, 7]

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 food-borne illness, especially if you have certain conditions.