

# robust


WINE BAR AND CAFÉ

## EVENING MENU

Sun 5pm-9pm

Mon-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, Toscano 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]

**Country Onion Soup** ~ Classic Onion Soup with 5 Onion Blend, Bacon Lardons, Sherry, Beef Stock, Garlic Croutons, and Burnt Cheese ~ \$9

 [RF - 5, 6]

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

 [RF - 2, 3]

**Robust Salad** ~ Mixed Greens with Lemon Vinaigrette, Garlic Croutons, Cherry Tomatoes, and Pecorino Cheese ~ \$9

 [RF - 3, 4]

**Spinach Salad** ~ Baby Spinach with Shallot Vinaigrette, Volpi Pancetta, Pickled Onion, and Diced Butternut Squash ~ \$9

 [RF - 3, 4]

## 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]

**Creole Pork Meatballs** ~ Boudin Style Meatballs over stone ground grits with Creole Mustard Demi Glace ~ \$10

🌿 [RF - 6, 7]

**Roasted Garlic Hummus** ~ Puree of Chickpeas, Roasted Garlic, and Tahini with Toasted Pita, Feta, and Kalamata Tapenade ~ \$8

🌿 [RF - 4, 5]

**Baked Camembert** ~ 4oz Camembert wheel wrapped in Puff Pastry with Apple Date Puree, 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]

**Warmed Goat Cheese Fonduta** ~ Goat Cheese baked with Shallot and Garlic Confit, and Mushroom Conserva. Served with Warm Bread ~ \$12

🌿 [RF - 1, 2, 3]

## FLATBREADS



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

🌿 [RF - 4, 5]

**Butternut and Pecan** ~ Diced Butternut Squash over Butternut Puree with Caramelized Onions, Fontina, and Sorghum Glazed Pecans ~ \$14

🌿 [RF - 5, 6]

**Smoked Duck** ~ Smoked Duck with Garlic Sautéed Arugula, Fingerling Potatoes, and Smoked Mozzarella ~ \$14

🌿 [RF - 6, 7]

## TASTING PLATES



**Sirloin Steak** ~ Herb marinated Sirloin Steak with Lyonnais style Gratin Potatoes, Roasted Brocolini, and Red Wine Demi Glace ~ \$16

🌿 [RF - 6, 7]

**Shrimp & Grits** ~ Sautéed Shrimp with Prosciutto, Oven Dried Tomatoes, and Smoked Tomato Reduction over Parmesan Grits ~ \$16

🌿 [RF - 4, 5]

**Brick Chicken** ~ Pressed Local Chicken with Sautéed Russian Kale, Butternut Squash Puree, and Walnut Cranberry Marmalade ~ \$15

🌿 [RF - 4, 5]

**Atlantic Salmon** ~ Skin-on Atlantic Salmon over Red Beans and Rice with a Caramelized Onion and Mustard Glaze ~ \$15

🌿 [RF - 4, 5]

**Crab Cakes** ~ Lump Crab Cakes with Black Bean and Corn Relish, Sriracha Aioli, and Micro Basil ~ \$14

🌿 [RF - 3, 4]

**Roasted Mushroom Risotto** ~ Shiitake and Garlic Risotto topped with Wild Mushrooms and Haricot Verts ~ \$15

🌿 [RF - 3, 4, 5]

## ROBUSTERS



**Pork Tenderloin** ~ Pancetta wrapped Pork Tenderloin over Honey Braised Greens, and Red Pea Puree with Cherry – Cranberry Chutney ~ \$24

🌿 [RF - 5, 6]

**Sea Scallops** ~ Cast-Iron seared Sea Scallops over Celery Root Puree with Garlic Roasted Broccoli, and Sorghum Glazed Pecans ~ \$26

🌿 [RF - 3, 4]

**Duck Confit** ~ Classically Prepared Duck Leg and Thigh over Garlic Glazed Fingerling Potatoes and Haricot Verts ~ \$24

🌿 [RF - 6, 7]

**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.*