



## 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  
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 - 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  
Délice 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**

Delicately Spiced, Air Dried Whole Pork Shoulder.

🌿 [RF - 1, 3]

**Prosciutto ~ \$6.5**

Salt-Cured and Dry-aged a Minimum  
of 230 Days to Ensure Tender, Sweet Flavor.

🌿 [RF - 2, 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]

**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]

**Add-ons:**

~ **Roasted Chicken \$4**

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

~ **Seared Sirloin \$7**

## SHAREABLES



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

**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 - 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 ]

**Big Kid Rigatoni and Cheese Gratiné** ~ Rigatoni Noodles with Bacon, Red Peppers, and Leeks in a 3-Cheese Bechamel, baked off and gratiné in the oven~ \$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 ]

**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 - 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 ]

**Turkey Presse** ~ Mesquite Turkey Breast with Fontina Cheese, and Chipotle-Apricot Compote on griddled Cuban Loaf Bread ~ \$12

🌿 [RF - 3, 4, 5 ]

**Crab Cake Sandwich** ~ Lump Crab Meat with Black Bean-Corn Relish and Sriracha 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 ]

**Robust Philly** ~ Shaved Roast Beef Sautéed with Onions, Bell Peppers, and Pepperocini Peppers with Creamy Provel, and Pepper Jack Cheese on toasted Ciabatta Bread ~ \$12

🌿 [RF - 5, 6, 7 ]

**Pit Ham Panini** ~ Smoked Pit Ham with Smoked Mozzarella Cheese, and Apple-Date Puree on griddled Ciabatta Bread ~ \$12

🌿 [RF - 5, 6, 7 ]

**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.*