

# robust


WINE BAR AND CAFÉ

## EVENING MENU

Sun 5pm-9pm

Mon-Thu 5pm-10pm

Fri & Sat 5pm-11pm

 Denotes suggested wine pairing by **Robust Factor**

## CHEESE PLATES

### **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, 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

Délice de Bourgogne, France

Prairie Breeze, Iowa

 [RF - 1, 5, 8 ]

## CHARCUTERIE PLATES

### **Salami Finocciona** ~ \$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]

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

 [RF - 2, 3 ]

**Bibb Salad** ~ Bibb Lettuce with Orange Vinaigrette, Brioche Croutons, Chives, and Tarragon ~ \$8

 [RF - 3, 4 ]

**French Garden** ~ Haricot Verts, Arugula, Radishes, and Peas with Basil Balsamic Vinaigrette, Shaved Parmesan, and Balsamic Reduction ~ \$8

 [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]

**Spanish Meatballs** ~ Pork Meatballs in Spicy Tomato Sauce over Missouri Jasmine Rice ~ \$10

🌿 [RF - 6, 7]

**Sundried Tomato Hummus** ~ Puree of Chickpeas, Roasted Garlic, and Tahini with Toasted Pita, Feta, and Sun Dried Tomato 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]

**Crab Cakes** ~ Lump Crab Cakes with Black Bean - Corn Relish, Sriracha Aioli and Micro Cilantro ~ \$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]

**Figgy Piggy** ~ Diced Bacon, Smoked Bleu Cheese, Diced Apples, and Shredded Mozzarella ~ \$14

🌿 [RF - 5, 6]

**Smoked Chicken** ~ Smoked Chicken with Apricot BBQ Sauce, Caramelized Onions, Grapes, Fingerling Potatoes and Mozzarella ~ \$14

🌿 [RF - 6, 7]

## ROBUSTERS



**Sirloin Steak** ~ Seared Sirloin Steak over sautéed Green Beans, Roasted Mushrooms, Brussels Sprouts, and Cherry Tomatoes with Chimichuri Sauce ~ \$22

🌿 [RF - 6, 7]

**Half Chicken** ~ Cast Iron Roasted Half Chicken over Whipped Yukon Gold Potatoes with Broccolini, Roasted Corn-Cumin Demi Glace ~ \$22

🌿 [RF - 4, 5]

**Pacific Snapper** ~ Pan Seared Pacific Snapper over Roasted Red Pepper and Herb Couscous with Picholine Olive—Sun Dried Tomato Relish ~ \$23

🌿 [RF - 4, 5]

**Roasted Mushroom Risotto** ~ Shiitake and Garlic Risotto topped with Wild Mushrooms and Haricot Verts ~ \$19

🌿 [RF - 3, 4, 5]

**Shrimp & Grits** ~ Sautéed Shrimp with Prosciutto, Cherry Tomatoes, and Smoked Tomato Reduction over Parmesan Grits ~ \$23

🌿 [RF - 4, 5]

**Pork Tenderloin** ~ Pork Tenderloin over Roasted Squash, Tomatoes, and Bacon Braised Collard Greens ~ \$24

🌿 [RF - 5, 6]

**Sea Scallops** ~ Cast-Iron seared Sea Scallops over Tomato Polenta with Bacon sautéed Brussels Sprouts ~ \$26

🌿 [RF - 3, 4]

**Steak Frites** ~ 11oz Strip Steak with Garlic Steak Fries, Grilled Asparagus, and Maitre'd Butter ~ \$26

🌿 [RF - 6, 7]

**Robust Surf and Turf** ~ 5oz Beef Tenderloin and 4oz Lobster Tail with Whipped Yukon Gold Potatoes, Broccolini, and Spicy Béarnaise Sauce ~ \$36

🌿 [RF - 6, 7]

Kevin Tierney ~ Chef de Cuisine

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.*