

# 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

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

**Seared Foie Gras** ~ Pan Seared Foie Gras over Brioche Toast with Cherry Agrodulce, and Fluer de Sel ~ \$16

 [RF - ]

**Asparagus Gratin** ~ Roasted Asparagus over Ciabatta Toast with Gratiné Iberico Cheese, Sautéed Spinach, Truffle Oil, and Toasted Hazelnuts ~ \$10

 [RF - ]

**Crispy Pork Terrine** ~ Breaded and Pan Fried Pork Pate with Smokey Tomato Reduction, and Fried Egg ~ \$10

 [RF - ]

**Roasted Local Beets** ~ Missouri Red Beets, Arugula, Fresh Goat Cheese, Toasted Pistachios, Basil Gastrique, and Pickled Carrot ~ \$10

 [RF - ]

**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 - 4, 5 ]

**Figgy Piggy** ~ Fig Jam with Diced Bacon, Apples, Bleu Cheese Crumbles and Shredded Mozzarella ~ \$14

 [RF - 2, 3 ]

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

 [RF - 6, 7 ]

## TASTING PLATES

**Sirloin Steak** ~ Seared Sirloin Steak over sautéed Green Beans, Roasted Mushrooms, Brussels Sprouts, and Cherry Tomatoes with Chimichuri Sauce ~ \$16

 [RF - 6, 7 ]

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

 [RF - 4, 5 ]

**Pacific Snapper** ~ Pan Seared Pacific Snapper over Roasted Red Pepper and Herb Couscous with Picholine Olive—Sun Dried Tomato Relish ~ \$16

 [RF - 4, 5 ]

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

 [RF - 3, 4, 5 ]

## ROBUSTERS

**Pork Tenderloin** ~ Pork Tenderloin topped with Green Tomato Chutney 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 ]

**Roast Chicken** ~ Pressed Local Chicken over Whipped Yukon Gold Potatoes with Broccolini, and Roasted Corn-Cumin Demi Glace ~ \$15

 [RF - 4, 5 ]

**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.*