

robust


WINE BAR AND CAFÉ

EVENING MENU

Sun 5pm-9pm

Mon-Thu 5pm-10pm

Fri & Sat 5pm-11pm

 Denotes suggested wine
RF - 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 Tuscan 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, Chervil, and Tarragon ~ \$8

 **[RF - 3, 4]**

French Garden ~ Haricot Verts, Arugula, Radishes, and Peas with Basil Balsamic Vinaigrette, Shaved Parmesan, Fresh Goat Cheese, 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 ~ Fig Jam topped with 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 Glazed Carrots, 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 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]

Steak Frites ~ 11oz Strip Steak with Garlic Steak Fries, Grilled Asparagus, and Maître'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.