

# robust

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

### **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, 7]

### **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, Arugula 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**]

**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]

### **Add-ons:**

~ **Roasted Chicken** \$4

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

~ **Seared Sirloin** \$7

## SHAREABLES

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

**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 Purée, Fresh Chives, and Spanish Almonds ~ \$14

🌿 [RF - 2, 3, 8]

**French Country Lunch** ~ Duo 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 gratinéed in the oven ~ \$14

🌿 [RF - 4, 5]

## 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 - 4, 5, 6]

## SANDWICHES

*All served with Chef's Market Salad or Natural Cut Frites, or Sub a Soup for \$3.00*

**Veggie Wrap** ~ Roasted Mushrooms and Red Peppers with Spinach, Brie, and Sun Dried Tomato - Mustard Vinaigrette in Tomato Tortilla ~ \$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]

**Chipotle-Apricot Turkey** ~ Mesquite Turkey Breast with Fontina Cheese, and Chipotle-Apricot Compote on Toasted 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 Pepperoncini Peppers with Creamy Provel, and Pepper Jack Cheese on toasted Ciabatta Bread ~ \$12

🌿 [RF - 5, 6]

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

🌿 [RF - 5, 6]

**Bistro Burger** ~ 6oz of Locally Sourced Beef, prepared to your liking, on Toasted Brioche ~ \$12

**Cheese additions \$1**

**Smokehouse Bacon \$1**

🌿 [RF - 5, 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 food-borne illness, especially if you have certain conditions.*