

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 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, House Pickles 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]

Country Onion Soup ~ Classic Onion Soup with 5 Onion Blend, Bacon Lardons, Sherry, Beef Stock, Garlic Croutons, and Burnt Cheese ~ \$9

 [RF - 2, 3]

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

 [RF - 3, 4]

Beet Salad ~ Roasted Beets with Pistachio whipped Goat Cheese, Haricot Verts, Spinach, Champagne Vinaigrette, and Pistachio Bread Crumbs ~ \$8

 [RF - 3, 4]

Shaved Salad ~ Shaved Tuscan Black Kale and Green Cabbage with Pickled Onions and Carrots, Cilantro, Coriander Vinaigrette, and Cotija Cheese ~ \$8

 [RF - 3, 4]

SHAREABLES



Wild Mushroom Gratin ~ Seasonal Wild Mushrooms Conserva over Ciabatta, and Sautéed Kale with Gruyere Mornay, Charred ~ \$10

🌿 [RF - 6, 7]

Escargot Nouvelle ~ French Escargot Sautéed with Pancetta over Garlic Toast with Herb Swirled Veal Demi ~ \$12

🌿 [RF - 6, 7]

Roasted Cauliflower ~ Caramelized Cauliflower Florets with Caper-Brown Butter, Parsley, Thyme, Shaved Pecorino, and Garlic Bread Crumbs ~ \$10

🌿 [RF - 4, 5]

Farmhouse Meatballs ~ Pork and Beef Meatballs over Masa Grits Griddlecake with Salsa Birria ~ \$10

🌿 [RF - 3, 4, 5]

Sweet Pepper Hummus ~ Puree of Chickpeas with Roasted Red Peppers, Piquillo Peppers, Piment de Espelette, and Smoked Paprika, topped with Spanish Olives and Cotija ~ \$8

🌿 [RF - 4, 5, 6]

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



Tarte Flambé ~ Caramelized Onion and Ham over Apple-Onion Puree with Fresh Thyme, Gruyere, and Mozzarella Cheese ~ \$14

🌿 [RF - 3, 4]

Spinach and Tomato ~ Marinated Sun Dried Tomatoes over Creamy Spinach with Fontina ~ \$14

🌿 [RF - 5, 6]

Salsiccia and Cremini ~ House Made Italian Sausage with Sautéed Cremini Mushrooms over Duxelle with Fontina, and Mozzarella ~ \$14

🌿 [RF - 6, 7]

ROBUSTERS



Sirloin Steak ~ Seared Sirloin Steak over Shiitake Mushroom Pilaf with Broccoli, and Portabella-Tarragon Demi Glace ~ \$22

🌿 [RF - 6, 7]

Half Chicken ~ Cast Iron Roasted Half Chicken over Peperonata Rustica, and Home Fried Potatoes ~ \$22

🌿 [RF - 4, 5]

Crab Stuffed Trout ~ Seared Rainbow Trout stuffed with Blue Crab, Lemon, Piquillo Peppers, and Bread Crumbs over Yukon Potato-Broccoli Hash ~ \$23

🌿 [RF - 4, 5]

Winter Squash Risotto ~ Delicata Squash Risotto with Pepitas, Parmesan, and Butternut Puree, topped with Sautéed Squash Haricot Verts, and Pumpkin Oil ~ \$19

🌿 [RF - 3, 4, 5]

Shrimp and Scallop Brodetto ~ Sautéed Shrimp and Scallops in a Spicy-Citrus Tomato Broth with Leeks, Fennel, and Potatoes ~ \$26

🌿 [RF - 4, 5]

Pork Belly ~ Pastrami Cured Pork Belly over Yukon Gold Potato and Carrot Has with Grain Mustard-Veal Demi and Sauerkraut Chutney ~ \$24

🌿 [RF - 5, 6]

Braised Lamb ~ Braised Lamb with Apples, Parsnips, Roasted Peppers, and Parsley over Noodles with Mascarpone, and Ricotta ~ \$26

🌿 [RF - 3, 4]

Steak Frites ~ New York Strip Steak with Grilled Asparagus, Caramelized Shallot Butter, and Garlic Parmesan Frites ~ \$26

🌿 [RF - 6, 7]

Robust Surf and Turf ~ 5oz Beef Tenderloin and 2 Jumbo Shrimp in a White Wine-Garlic Butter Sauce with Broccoli and Tomatoes over Yukon Gold Whipped Potatoes ~ \$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.