

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

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 - 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
Delice de Bourgogne, France
Prairie Breeze, Iowa

🌿 [RF - 1, 5, 8]

CHARCUTERIE PLATES

Salami Finocciona ~ \$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, Argula 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 ~ \$7

🌿 [RF - 2, 3, 8]

Chef's Daily Selection of Seasonal Soups ~ \$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 - 5, 6]

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

🌿 [RF - 2, 3]

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

🌿 [RF - 1, 3]

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

🌿 [RF - 3, 4]

Add-ons:

~ **Roasted Chicken** \$4

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

~ **Seared Sirloin** \$7

~ **Seared Scallops** \$7 each

~ **Crab Cakes** \$5 each

SHAREABLES

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

🌿 [RF - 6, 7]

Spinach and Artichoke Dip ~ Spinach, Roasted Red Peppers, Artichokes, Cream Cheese, Mozzarella, and Parmesan Cheese with Crostini ~ \$9

🌿 [RF - 4, 5, 6]

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]

Baked Camembert ~ 4oz Camembert wheel wrapped in Puff Pastry with Apple Date Puree, Fresh Chives and Spanish Almonds ~ \$14

🌿 [RF - 2, 3, 8]

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

🌿 [RF - 4, 5]

French Country Lunch ~ Dou of Pates, Triple Cream Brie, Toasted Bread, House Pickles, Garlic Mustard, and Fig Jam ~ \$15

🌿 [RF - 1, 3, 8]

FLATBREADS

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

🌿 [RF - 4, 5]

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

🌿 [RF - 3, 4, 5]

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

🌿 [RF - 5, 6]

SANDWICHES

All served with Chef's Market Salad or Sub a Soup for \$3.00

Veggie Panini ~ Roasted Mushrooms and Red Peppers with Spinach, Brie, and Sun Dried Tomato Mustard on griddled Sourdough ~ \$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]

Turkey Presse ~ Mesquite Turkey Breast with Fontina Cheese, and Chipotle-Apricot Compote on griddled 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 Pepperocini 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]

Zach Dale ~ Sous Chef

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.