

robrunch

Served Sunday | 11:00am to 3:00pm
Robust Downtown at the MX

TARTINES *{served with your choice of mixed greens or baked potato hash}*

Smoked Trout ~ Smoked Trout on Toasted Rye, with Diced Tomato, Minced Shallot, and Lemon-Dill Crème Fraîche ~ \$13

Steak & Eggs ~ Smoked Beef Brisket with Fried Egg, Gruyère, and Caramelized Onions on Toasted Sourdough ~ \$13

UNIQUES

Confit Hash ~ Chicken Confit with Diced Potatoes, Caramelized Onions, Roasted Red Peppers, and a Poached Egg ~ \$12

“Crabby Benny” ~ Robust Crab Cake with Hickory Ham, Poached Egg, and Hollandaise Sauce on Toasted Brioche ~ \$14

Fresh Berry Yogurt Parfait ~ Vanilla Yogurt, Blackberry Gastrique, Granola, Assorted Fresh Berries ~ \$9

FLATBREADS

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

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

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

SOUPS AND SALADS

Robust Chowder ~ Gulf Rock Shrimp, Corn, Chorizo, Andouille Sausage with Sweet Peppers, Potato and Onions ~ \$7

Chef's Daily Seasonal Soup ~ \$6

Caesar Salad ~ Romaine Lettuce, Garlic Croutons, Shaved Parmesan, and Classic Caesar Dressing ~ \$8

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

SANDWICHES *{served with your choice of mixed greens or Frites}*

Chicken Salad ~ Classic Chicken Salad with Roasted Chicken, Celery, Marcona Almonds, and Creamy Mayonnaise Dressing on Soft Brioche Bun ~ \$12

Chipotle-Apricot Turkey ~ Mesquite Turkey Breast with Fontina Cheese, Chipotle-Apricot Compote on Toasted Cuban Loaf Bread ~ \$12

BBLT ~ Crisp Bacon, Brie Cheese, Tomato Jam, Arugula, Basil Aioli on toasted Sourdough ~ \$12

Robust Philly ~ Shaved Roast Beef Sautéed with Onions and Bell Peppers, Pepperoncini Peppers, Provel with Pepper Jack Cheese on Hoagie Roll ~ \$12

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

Additions: Cheese \$1
Smokehouse Bacon \$1
Fried Egg \$2

SIDES

Mixed Greens with Basil-Balsamic Vinaigrette and Feta Cheese ~ \$4

Garlic Parmesan Frites ~ \$4

Seasonal Fruit ~ \$4

Baked Potato Hash ~ \$4