

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]

Rembrandt Gouda, Holland ~ \$10

52 Week Aged Cow's Milk with a Firm Texture and a Rich, Tangy Flavor.

 [RF - 4, 5, 6]

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 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 ~ \$7

 [RF - 2, 3, 8]

Chef's Daily Selection of Seasonal Soups ~ \$6

 [RF—Varies]

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]

Robust Salad ~ Mesclun Mix Lettuce, Cucumber, Cherry Tomatoes, and Garlic Croutons with Lemon-Poppy Seed Dressing ~ \$8

 [RF - 3, 4]

Heirloom Tomato Salad ~ Local Heirloom Tomatoes, Cracked Black Pepper Ricotta Cheese, Baby Arugula, Micro Basil, Balsamic Reduction ~ \$12

 [RF - 3, 4]

Add-ons:

~ **Roasted Chicken** \$4

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

~ **Seared Steak** \$7

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]

Mushroom and Salami ~ Roasted Hen of the Wood Mushrooms, Arugula, Sherry Vinaigrette, Shaved Parmesan, and Sopressata ~ \$10

🌿 [RF - 4, 5]

Smoked Salmon Tartine ~ Smoked Salmon with Hard Boiled Eggs, Chives, Capers, and Herb Ricotta over Toasted Ciabatta ~ \$13

🌿 [RF - 1, 3, 8]

FLATBREADS

Greek ~ Red Onion, Cherry Tomatoes, Artichokes, Arugula, Mozzarella and Feta over Roasted Garlic Sauce. ~ \$14

🌿 [RF - 3, 4]

Heirloom Tomato ~ Heirloom Tomato Chutney, Fresh Mozzarella, Basil, and Balsamic Glaze ~ \$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]

SANDWICHES

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

Portabella French Dip ~ Roasted Portabella, Caramelized Onions, and Provel Cheese with Vegetable Au Jus on Hoagie ~ \$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]

BBQ Turkey Wrap ~ Mesquite Turkey Breast with Apricot BBQ Sauce, Cheddar Cheese, and Creamy Cole Slaw in Sun Dried Tomato Tortilla ~ \$12

🌿 [RF - 3, 4, 5]

Crab Cake Sandwich ~ Lump Crab Meat with Cucumber-Pickled Ginger Salad, and Wasabi 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]

Roast Beef Melt ~ Shaved Roast Beef, Red Onion, and Red Pepper Coulis finished with Melted Cream Cheese on Brioche Bun ~ \$12

🌿 [RF - 5, 6]

Pit Ham Presse ~ Smoked Pit Ham with Gruyere Cheese, and Garlic-Honey Mustard on Pretzel Bun. Grilled on Panini Press ~ \$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.