

# robust

WINE BAR AND CAFÉ

## DINNER MENU

Mon-Thu 5pm-10pm

Fri & Sat 5pm-11pm

Sun 5pm-9pm

### CHEESE PLATES

**Iberico, Spain** ~ Cow, sheep, and goat's milk. Pasteurized ~ \$9.5

 [RF - 1, 2]

**Rogue Smokey Bleu, Oregon** ~ Raw cow's milk. Unpasteurized ~ \$10.5

 [RF - 5, 7, 8]

**Délice de Bourgogne, France** ~ Triple cream cow's milk cheese. Pasteurized ~ \$10.5

 [RF - 1, 2, 5]

**Prairie Breeze, Iowa** ~ Cow's milk aged Cheddar. Pasteurized ~ \$10

 [RF - 3, 4, 5, 1]

**Morbier, Franche-Comté, France** ~ Cow's milk cheese, Pasteurized ~ \$8.5

 [RF - 1, 2, 3]

**Chef's 4 Cheese Sampler** ~ \$19.5  
Iberico, Rogue Smokey Bleu,  
Delice de Bourgogne, Prairie Breeze

 [RF - 1, 5, 8]

### CHARCUTERIE PLATES

**Salami Finocciona** ~ Fennel and Garlic Salami ~ \$7.5

 [RF - 1, 2]

**Sweet Coppa** ~ Spiced and Dried Pork Shoulder ~ \$7.5

 [RF - 1, 3]

**Prosciutto** ~ 230 Day Cured and Dried Ham ~ \$8.5

 [RF - 2, 3]

**Felina Salami** ~ Garlic and Red Wine Salami ~ \$7.5

 [RF - 1, 3]

**Bresaola "Carpaccio" Style** ~ Salt-cured Beef. Topped with Parmesan Cheese, Arugula and Truffle Oil ~ \$11

 [RF - 4, 5, 6]

**Chef's Charcuterie Sampler** ~ \$18  
Sweet Coppa, Genova Salami, Pâté,  
Prosciutto, Whole Grain Mustard, House  
Pickles and French Ficelle Bread.

 [RF - 1, 5]

### FLATBREADS

**Tasso Verde** ~ Smoked Tasso Ham over Salsa Verde with Black Beans, Mozzarella, Pickled Cabbage, and Lime Crema ~ \$14

 [RF - 3, 4]

**Coq Au Vin** ~ Red Wine Braised Chicken over Roasted Garlic and Caramelized Onion Puree with Pickled Carrots, and Gruyere Cheese ~ \$14

 [RF - 4, 5]

**Spicy Salsiccia** ~ House Made Italian Sausage with Spicy Tomato Sauce, Greek Olives, Arugula, and Mozzarella ~ \$14

 [RF - 5, 6]

### SOUPS AND SALADS

**Robust Chowder** ~ Gulf Rock Shrimp, Corn, Spanish Chorizo, Andouille Sausage with Diced Potatoes, Sweet Peppers, and Onions ~ \$8

 [RF - 2, 3, 8]

**Chef's Seasonal Daily Soup** ~ \$7

 [RF - varies]

**Country Onion Soup** ~ Classic Onion Soup with 5 Onion Blend, Bacon Lardons, Sherry, Beef Stock, Garlic Croutons, and Burnt Cheese ~ \$10

 [RF - 5, 6]

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

 [RF - 3, 4]

**Winter Squash Salad** ~ Roasted Butternut Squash and Local Carrots with Arugula, Diced Bacon, Goat Cheese Crumbles, and Oregano Vinaigrette ~ \$9

 [RF - 3, 4]

**Robust Salad** ~ Mesclun Mix Lettuce, Poached Pears, Bleu Cheese Crumbles, Candied Walnuts, and Orange Vinaigrette ~ \$9

 [RF - 2, 3]

### SHAREABLES

**Wild Mushroom Bruschetta** ~ Preserved Wild and Exotic Mushrooms over Whipped Herb Goat Cheese and Toasted Ciabatta ~ \$11

 [RF - 4, 5]

**Roasted Cauliflower Gratin** ~ Oven Roasted Cauliflower with Sauce Mornay and Garlic-Herb Bread Crumbs ~ \$10

 [RF - 2, 3]

**Mediterranean Meatballs** ~ Greek Spice Seasoned Pork Meatballs over Polenta with Tzatziki Sauce, Feta Cheese, and Micro Basil ~ \$10

 [RF - 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 Feta ~ \$9

 [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, and Cream Cheese ~ \$9

 [RF - 4, 5, 6]

**Crab Cakes** ~ Lump Crab Cakes with Black Bean and Sun Dried Tomato Relish and Sriracha Granada Aioli ~ \$14

 [RF - 3, 4]

### TASTING PLATES

**Chicken Breast** ~ Roasted Local Chicken Breast with Fingerling Potatoes, Broccoli, and a Mushroom-Herb Cream Sauce ~ \$18

 [RF - 4, 5]

**Prosciutto Wrapped Atlantic Cod** ~ Seared Atlantic Cod over Black Garlic Risotto with Broccoli and Tomato-Caper Relish ~ \$20

 [RF - 4, 5]

**Sweet Potato Chilaquiles** ~ Layers of Sweet Potato, Black Beans, Roasted Red Peppers, Corn Tortillas, and Lime Crema topped with Salsa Verde ~ \$18

 [RF - 3, 4]

### ROBUSTERS

**Shrimp Al Pastor** ~ Shrimp sautéed in a Pineapple and Roasted Tomato Sauce over Masa Grits and Pineapple Chutney ~ \$22

 [RF - 2, 3]

**Pork Braise** ~ Coriander and Fennel rubbed Pork Shoulder with Roasted Leeks and Tomatoes over Soft Polenta ~ \$24

 [RF - 4, 5]

**Jumbo Sea Scallops** ~ Seared Jumbo Sea Scallops over Butternut Squash and Brown Butter Puree with Charred Broccoli, and Bacon Jam ~ \$28

 [RF - 3, 4]

**Strip Steak Medallion** ~ Seared Strip Steak Medallion over Shiitake Mushroom and Haricot Vert Hash with Red Wine and Herb Butter ~ \$24

 [RF - 6, 7]

 Denotes suggested wine pairing by  
[RF] **Robust Factor**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain conditions.*