


robust

WINE BAR AND CAFÉ


LUNCH MENU


Mon-Sat 11am-3pm


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]

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, Délice 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 ~ 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]

Add-ons:


~ **Roasted Chicken** \$4


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


~ **Seared Steak** \$7

~ **Seared Scallops** \$7 (each)


SHAREABLES

Wild Mushroom Bruschetta ~ Preserved Wild and Exotic Mushrooms over Whipped Herb Goat Cheese and Toasted Ciabatta ~ \$11  [RF - 4, 5]


Spinach and Artichoke Dip ~ Spinach, Roasted Red Peppers, Artichokes, Cream Cheese, Mozzarella, and Parmesan Cheese ~ \$9  [RF - 4, 5, 6]


Sweet Pepper Hummus ~ Puree of Chickpeas with Roasted Red Peppers, Piquillo Peppers, Piment de Espilette, 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]


Roasted Cauliflower Gratin ~ Oven Roasted Cauliflower with Sauce Mornay and Garlic-Herb Bread Crumbs ~ \$10  [RF - 2, 3]


SANDWICHES


Falafel Wrap ~ House made Falafel with Tomatoes, Cucumbers, Spinach, Feta Cheese, and Tzatziki Dressing in a Spinach Tortilla Wrap ~ \$10  [RF - 2, 3, 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 Panini ~ Mesquite Turkey Breast, Garlic Mustard, Gruyere Cheese, Baby Spinach, and Pickled Onions on Sourdough Bread ~ \$12  [RF - 3, 4, 5]

Crab Cake Sandwich ~ Lump Crab Cake with Black Bean Sundried Tomato Relish and Sriracha Granada Aioli on soft Brioche Bun ~ \$14  [RF - 1, 3, 4]

BBLT ~ Crisp Bacon, Brie Cheese, Tomato Jam, Arugula, and Basil Aioli on toasted Sourdough ~ \$13  [RF - 6, 7]

Steak Panini ~ Thinly Sliced Steak with Caramelized Shallots, Arugula, Mushrooms, White Wine Cheddar Spread, and Horseradish Sauce on sliced Ciabatta ~ \$13  [RF - 5, 6, 7]

Tuscan Tuna Melt ~ Lightly dressed Tuna Salad Sundried Tomatoes, Capers, and Herbs topped with Smoked Mozzarella on toasted Ciabatta ~ \$12  [RF - 3, 4, 5]

 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.