

robust

WINE BAR AND CAFÉ

DINNER MENU

Performing deliveries and curbside pick up everyday from 4pm-8pm.

CHEESE PLATES

Manchego, Spain ~ Sheep's Milk, aged 6 Months, Pasteurized ~ \$9.5

 [RF - 1, 2]


Grand Noir Bleu, Germany ~ Triple Cream Cow's Milk, Makes for a Mild and Creamy Bleu Cheese, Pasturized ~ \$10.5

 [RF - 1, 3, 5]

Délice de Bourgogne, France ~ Triple Cream Cow's Milk Cheese. Pasteurized ~ \$10.5

 [RF - 1, 2, 5]

Murcia Al Vino, Spain ~ Goat's Milk, Aged Cheese Washed Twice in Spanish Red Wine, Pasteurized ~ \$10

 [RF - 3, 4, 5,]

Chimay, Belgium ~ Trappist Cow's Milk, Pasteurized ~ \$10

 [RF - 3, 4, 5]

Chef's 4 Cheese Sampler ~ \$19.5
Chef's Selection of Cheeses

 [RF - varies]

CHARCUTERIE PLATES

Salami Toscano ~ Fennel and Garlic Salami ~ \$10

 [RF - 1, 3, 6]

Sweet Coppa ~ Spiced and Dried Pork Shoulder ~ \$9

 [RF - 1, 3]

Prosciutto ~ 230 Day Cured and Dried Ham ~ \$10

 [RF - 2, 3]

Pate De Campagne ~ Seasoned Pork Shoulder, Ground and Cooked in House ~ \$9

 [RF - 1, 3, 5]

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

 [RF - 4, 5, 6]

Chef's Charcuterie Sampler ~ \$18
Chef's Selection of Charcuterie

 [RF - varies]

Charcuterie and Cheese ~ \$19.5
Chef's Selection of Charcuterie and Cheese

 [RF - varies]

FLATBREADS

Figgy Piggy ~ Fig Jam, Lardon, Granny Smith Apple, Bleu Cheese, Arugula, Maple Vinaigrette ~ \$14

 [RF - 4, 5, 6]

SOUPS AND SALADS

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

 [RF - 2, 3, 8]

Chef's Seasonal Daily Soup ~ \$7

 [RF - varies]

Robust Onion Soup ~ A Proprietary Blend of Onions, Lardons, Sherry, and rich Stock, topped with Garlic Croutons, and Swiss Cheese ~ \$10 ~ **GF**

 [RF - 3, 4, 5]

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

 [RF - 2, 3, 4]

Kale Salad ~ Shaved Kale, Red Cabbage, Carrots, Kohlrabi, Cranberries, Toasted Walnuts, Pecorino Cheese, Ver-Jus Rouge Vinaigrette ~ \$10 ~ **V** ~ **GF**

 [RF - 2, 3]

Robust Salad ~ Mesclun Mix, roasted Seasonal Squash, Granny Smith Apples, Cotija Cheese, Maple Vinaigrette ~ \$9 ~ **V** ~ **GF**

 [RF - 1, 2, 3]

SHAREABLES

Baked Goat Cheese ~ Spicy Tomatoes, Fresh Goat Cheese, Banyuls Vinegar, Herbs ~ \$11 ~ **V** ~ **GF**

 [RF - 3, 4, 5]

Scotch Egg ~ Soft Boiled Egg, Wrapped in Sausage and Breaded, Arugula, Curry Aioli ~ \$11

 [RF - 1, 2, 3]

Red Lentil Dhal ~ Red Lentils, Onions, Tomatoes, Spices, cooked together with Coconut Milk, Cilantro Zhoug, Pita ~ \$10 ~ **V** ~ **GF**

 [RF - 3, 4, 5]

Baked Camembert ~ 4oz Camembert Wheel wrapped in Puff Pastry, Cranberry Mostarda, and Marcona Almonds ~ \$14

 [RF - 3, 4, 5]

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

 [RF - 4, 5, 6]

Crab Cakes ~ Lump Crab Cakes, Sumac Cabbage Slaw, Sriracha Vinaigrette ~ \$14

 [RF - 3, 4, 5]

Roasted Cauliflower ~ Cauliflower and Romanesco, roasted with Shallot and Garlic, Swiss Cheese Mornay, Herbs, Cured Egg Yolk ~ \$10 ~ **V** ~ **GF**

 [RF 2, 3, 4]

TASTING PLATES

Shrimp and Grits ~ Shrimp Simmered in Red Mole with Onions, Garlic, and Kohlrabi, over Cheesy Grits ~ \$22

 [RF - 2, 3, 5]

Chicken Confit ~ Braised Chicken Leg Quarters, White Beans, Bacon, Sausage, Tomatoes, Herbs, Bread Crumbs ~ \$24 ~ **GF**

 [RF - 4, 5, 6]

Sirloin ~ 45 Day Aged Prime Sirloin, Seasonal Vegetables, Sweet Duchess Potato, Sage Butter ~ \$28 ~ **GF**

 [RF - 5, 6, 7]

Scallops ~ Bay Scallops, Squid Ink Pasta, Tasso Nduja, Tomatoes, Herbs, Cured Egg Yolk ~ \$28

 [RF - 2, 3, 4]

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

V ~ Vegan Options Available

GF ~ Gluten Free Options Available ~ All Charcuterie and Cheese Plates available Gluten Free

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

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WINE BAR AND CAFÉ

DINNER MENU

Performing deliveries and curbside pick up everyday from 4pm-8pm.

CHILDREN'S MENU

~~All Kids Meals are \$5 and come with a choice of fries or fruit.

Hot Ham and Cheese

Grilled Cheese

Chicken Fingers

Fried Chicken Wings ~ Lightly Breaded

Tortellini ~ with either butter or cheese sauce

SANDWICHES

Beyond Beef Burger ~ Beyond Beef Pattie, Mixed Greens, Onion, Tomato Jam, Italian Bun ~ \$10 ~ **V** ~ **GF** [RF - 5, 6, 7]

Steak Wrap ~ Thinly Sliced Seasoned Steak, Carmalized Onions, Mixed Peppers, Mornay ~ \$13 [RF - 5, 6]

Chicken Presse ~ Roasted Chicken Breast, Cranberry Mostarda, Arugula, Red Onion, Swiss Cheese ~ \$12 [RF - 3, 4, 5]

Crab Cake Sandwich ~ Lump Crab Cake, Sumac Cabbage Slaw, Sriracha Vinaigrette, on Brioche Bun ~ \$14 [RF - 3, 4, 5]

Southwest Chicken Wrap ~ Roasted Chicken Breast, Bacon, Tomato, Red Onion, Cotija, Chipotle-Lime Dressing, Tomato-Basil Wrap ~ \$13 [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 - 2, 3, 4]

BBLT ~ Crisp Bacon, Brie Cheese, Tomato Jam, Arugula, and Basil Aioli on toasted Sourdough ~ \$13 [RF - 4, 5, 6]

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

PRIX FIXE OPTIONS

Pick any Soup, Salad, and Tasting Plate for \$20 per person.

(add a Roasted Cauliflower, Baked Goat Cheese, Spinach Dip, or Red Lentil Dahl for just \$5)

Effective Friday, March 20th, we will be offering a Pasta Meal Kit which will include Spaghetti with either Carbinara or Bolognese, House Salad and House made Crostini.

2 ppl ~ \$15

4 ppl ~ \$30

FREEZABLES

The following items can be prepared at your request uncooked and unheated so that you may either freeze or refridgerate to be consumed at a later time:

French Onion Soup

Robust Chowder

Figgy Piggy Flatbread

Mushroom Flatbread (while supplies last)

Baked Goat Cheese

Red Lentil Dahl

Spinach Dip

Crab Cakes

Scallop Pasta

Chicken Confit

Shrimp and Grits

Roasted Cauliflower

\$20 WINES

While our entire wine selection is available, we offer the following "Quick Picks" for \$20:

Jacques Pelvas, Brut Rosé—Provence, France

Honig, Sauvignon Blanc—Napa Valley, CA

Raeburn, Chardonnay—Russian River Valley, CA

Anne Amie, Pinot Noir—Willamette Valley, OR

Alexander Valley Vineyards, Cabernet

Sauvignon—Sonoma, CA

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GF ~ Gluten Free Options Available ~ All Charcuterie and Cheese Plates available Gluten Free

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