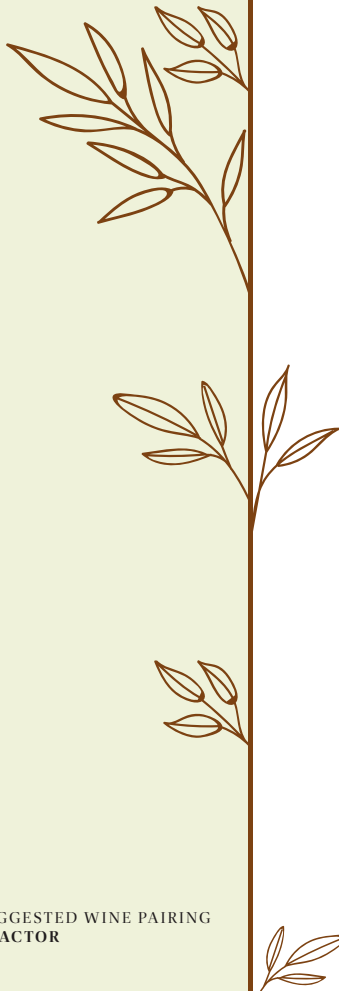


DINNER MENU

MON - THU 4PM - 10PM

FRI & SAT 4PM - 11PM



RF DENOTES SUGGESTED WINE PAIRING BY ROBUST FACTOR



VEGETARIAN OPTIONS AVAILABLE



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.

CHEESE PLATES

P'tit Basque, Basque, France SHEEP'S MILK, SEMI-FIRM, PASTEURIZED	\$12		RF 1, 2
Point Reyes Blue, California, USA COW'S MILK, BLEU VEINED CHEESE	\$10		RF 1, 3, 5
Délice de Bourgogne, France TRIPLE CREAM COW'S MILK CHEESE, PASTEURIZED	\$10		RF 1, 2, 5
Prairie Breeze Cheddar, Missouri, USA JERSEY COW'S MILK, PASTEURIZED	\$11		RF 3, 4, 5
Honey Bee Goat Gouda, Holland GOAT'S MILK, HONEY, PASTEURIZED	\$11		RF 3, 4, 5
Chef's 4 Cheese Sampler CHEF'S SELECTION OF CHEESES	\$21		RF varies

CHARCUTERIE PLATES

Salami Toscano FENNEL AND GARLIC SALAMI	\$11		RF 1, 3, 6
Capacolla SPICED AND DRIED PORK SHOULDER	\$10		RF 1, 3
Prosciutto 230 DAY CURED, DRIED HAM	\$11		RF 2, 3
Pate De Campagne SEASONED PORK SHOULDER, GROUND AND COOKED IN HOUSE	\$10		RF 1, 3, 5
Bresaola "Carpaccio" Style SALT-CURED BEEF, PICKLED RED ONION, CHERRY TOMATOES, ARUGULA, SHERRY VINAIGRETTE, SHAVED PECORINO	\$12		RF 4, 5, 6
Chef's Charcuterie Sampler CHEF'S SELECTION OF CHARCUTERIE	\$21		RF varies
Charcuterie and Cheese CHEF'S SELECTION OF CHARCUTERIE AND CHEESE	\$21		RF varies

SOUPS AND SALADS

Robust Chowder 	\$8		RF 3, 4, 5
GULF ROCK SHRIMP, CORN, SPANISH CHORIZO, POTATOES, ANDOUILLE SAUSAGE, SWEET PEPPERS, AND ONIONS			
Chef's Seasonal Daily Soup	\$8		RF varies
Caesar Salad 	\$10		RF 2, 3, 4
ROMAINE LETTUCE, CROUTONS, PECORINO, CLASSIC CAESAR DRESSING			
House Salad  	\$10		RF 1, 2, 3
ARUGULA, WHIPPED GOAT CHEESE, GREEN BEANS, RADISH, PEPPADEW PEPPERS, GREEN GODDESS DRESSING, GARLIC BREAD CRUMBS			
Spinach Salad  	\$12		RF 1, 2, 3
BABY SPINACH, CONFIT BERKSHIRE PORK BELLY LARDON, POACHED EGG, CROUTONS, SHERRY VINAIGRETTE			

SHAREABLES

Red Lentil Dhal

RED LENTILS, ONIONS, TOMATOES, SPICES, COCONUT MILK, CILANTRO ZHOUG

\$12  RF 3, 4, 5

Miso Green Beans

BLISTERED GREEN BEANS, MISO-GINGER GLAZE, SHALLOT, GARLIC

\$12  RF 3, 4, 5

Lamb Meatballs

MERGUEZ SPICED MEATBALLS, HONEY-THYME DEMI GLACE, GOAT CHEESE GRITS, PRESERVED LEMON

\$13  RF 4, 5, 6

Tomato Flatbread

HORSERADISH SPIKED GOAT CHEESE, HERBS, RED ONIONS, CAPERS, TOMATOES, CURED EGG YOLK

\$16  RF 4, 5, 6

Baked Brie

4OZ BRIE WHEEL, HONEY ALMOND GREMOLATA, STRAWBERRY BALSAMIC COMPOTE

\$14  RF 3, 4, 5

Baked Shrimp Cocktail

CHILI LIME SEASONED, SHRIMP, CHIPOTLE COCKTAIL SAUCE, MICRO HERBS

\$16  RF 3, 4, 5

Seafood Cakes

SCALLOPS, SHRIMP, WHITEFISH, CILANTRO CREME, EDAMAME SALAD

\$16  RF 1, 2, 3

Baked Goat Cheese

SPICY TOMATOES, WHIPPED BAETJE FARMS GOAT CHEESE, SHERRY VINEGAR HERBS

\$13  RF 2, 3, 4

SEA TO TABLE

Trout

BOUQUET GARNI STUFFED TROUT FILET, ASPARAGUS, BABY SPINACH, GARLIC CHIPS, LEMON VINAIGRETTE, CURED EGG YOLK

\$25  RF 4, 5, 6

Seafood Risotto

SAFFRON RISOTTO, CHERRY TOMATOES, PROSCIUTTO, SEA SCALLOPS, SHRIMP, PEI MUSSELS

\$26  RF 3, 4, 5

Seared Tuna Bowl

SEARED AHI TUNA, JASMINE RICE, EDAMAME, PICKLED VEGETABLES, BASIL, CILANTRO, FRIED SHALLOT AND GARLIC, RED CURRY VINAIGRETTE

\$26  RF 3, 4, 5

Portuguese Calamari Stew

SOUS VIDE CALAMARI AND OCTOPUS, BELL PEPPERS, TOMATOES, CHILI BUTTER, PARSLEY VINAIGRETTE, GARLIC SOURDOUGH TOAST

\$24  RF 5, 6, 7

LAND TO TABLE

Chicken Madeira Pasta

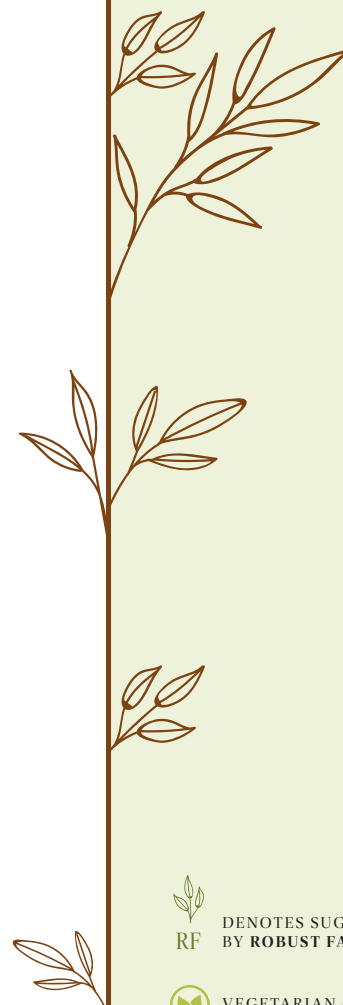
ROASTED CHICKEN BREAST, OZARK FOREST MUSHROOMS, MADEIRA CREAM SAUCE, GARLIC CHIVE LINGUINE

\$23  RF 4, 5, 6

Sirloin

HAND CUT SIRLOIN STEAK, POMMES PAILLASSON, SAUTÉED SPRING PEAS, CHIMICHURRI

\$26  RF 4, 5, 6



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