

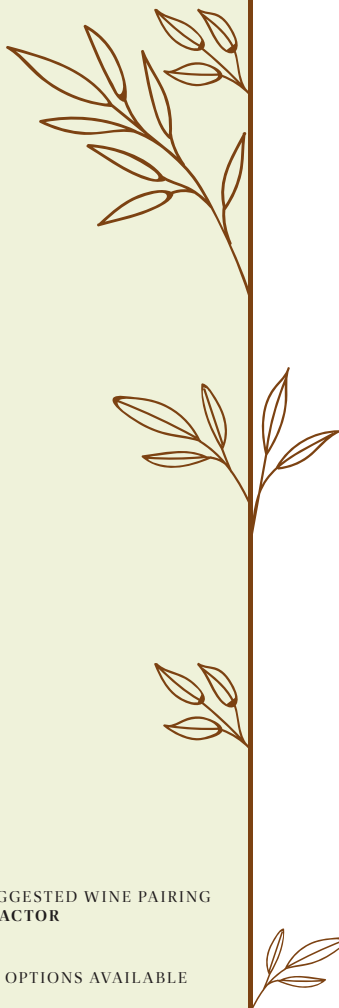
LUNCH MENU

AFTERNOONERS

[AF-TER-NOO-NER, AHF-]
- NOUN, FORMAL.

A PERSON OR THING THAT
APPEARS, FLOURISHES, ETC., IN
THE AFTERNOON.

TAPAS, SOUPS, SALADS,
SANDWICHES, AND OF COURSE
YOUR FAVORITE GLASS OF WINE
(OR THREE).



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 AND 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			

SHARABLES

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

SANDWICHES

Apple Madras Chicken Salad

SPRING MIX, TOMATO, BRIOCHE BUN

\$14  RF
3, 4, 5

B.E.L.T.

CRISP BACON, ROMAINE LETTUCE, TOMATO, SUNNY SIDE UP EGG, SRIRACHA RANCH DRESSING, SOURDOUGH BREAD

\$15  RF
4, 5, 6

\$5 AFTERNOONER WINES

R. Dutoit, Chardonnay

SOUTHERN FRANCE

Mendoza Vineyards, Malbec Rosé

MENDOZA, ARGENTINA

Irati, Garnacha

NAVARRA, SPAIN

McBride Sisters, Red Blend

CENTRAL COAST, CALIFORNIA

robust
WINE BAR AND CAFÉ

LUNCH MENU

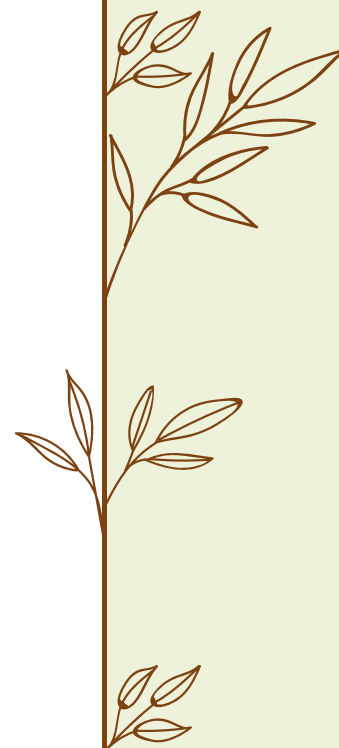
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