



BISTRO & WINE BAR

DINNER MENU

TUE-THU 5PM—10PM

FRI & SAT 5PM—11PM



CHEESE PLATES

Robust Pimento Cheese	13		RF 3,4,5
HOUSE MADE BLEND OF FONTINA AND CHEDDAR, ROASTED RED PEPPERS, ROASTED JALAPENOS, CARROTS, CELERY			
Hemme Apple Smoked Cheddar, Missouri, USA	12		RF 1,3,5
COW'S MILK, APPLEWOOD SMOKED, PASTEURIZED			
Danablu, Denmark	12		RF 1,2,7
COW'S MILK, BLEU VEINED CHEESE, PASTEURIZED			
Délice de Bourgogne, France	13		RF 1,3,4
TRIPLE CREAM COW'S MILK CHEESE, PASTEURIZED			
Artigiano Vino Rosso, Wisconsin, USA	12		RF 2,4,5
COW'S MILK, AGED 6-8 MONTHS, MARINATED IN A ZINFANDEL AND MERLOT WINE BLEND, PASTEURIZED			
Chef's 4 Cheese Sampler	22		RF varies
CHEF'S SELECTION OF CHEESES			

CHARCUTERIE PLATES

Bresaola "Carpaccio"	18		RF 4,5,6
SALT-CURED BEEF, PICKLED RED ONION, CHERRY TOMATOES, ARUGULA, SHERRY VINAIGRETTE, SHAVED PECORINO			
Prosciutto	12		RF 2,3
230 DAY CURED HAM			
Paté de Campagne	10		RF 1,3,5
SEASONED PORK SHOULDER, GROUND AND COOKED IN HOUSE			
Salami Toscano	11		RF 1,3,6
FENNEL AND GARLIC SALAMI			
Chef's 4 Charcuterie Sampler	22		RF varies
CHEF'S SELECTION OF CHARCUTERIE			
Charcuterie and Cheese	22		RF varies
CHEF'S SELECTION OF CHARCUTERIE AND CHEESE			
Robust Sampler	32		RF varies
CHEF'S SELECTION OF 3 CHEESES AND 3 CHARCUTERIES (INTENDED FOR PARTIES OF 4-6)			

SOUPS AND SALADS

Robust Chowder	10		RF 3,4,8
GULF ROCK SHRIMP, CORN, CHORIZO SAUSAGE, POTATOES, ANDOUILLE SAUSAGE, SWEET PEPPERS, 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 3,4,5
SHAVED ICEBERG LETTUCE, GRAPE TOMATOES, BACON, PICKLED RED ONION, HARD BOILED EGG, BLEU CHEESE, TRIO OF HOUSE DRESSINGS			
Bibb Salad	13		RF 1,2,3
LOCAL BIBB LETTUCE, FRESH SPRING HERBS, GARLIC BREAD CRUMBS, LEMON VINAIGRETTE			



RF DENOTES SUGGESTED WINE PAIRING BY ROBUST FACTOR



VEGETARIAN OPTIONS AVAILABLE



GLUTEN FREE OPTIONS AVAILABLE ALL CHARCUTERIE AND CHEESE PLATES AVAILABLE GLUTON FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN CONDITIONS

SHAREABLES

Stir Fried Seasonal Vegetables

SEASONAL VEGETABLES STIR FRIED WITH SHALLOT, GARLIC AND GINGER

14  RF
3,4,8

Spiced Meatballs

PORK MEATBALLS, LEMON-GINGER GASTRIQUE, MISSOURI JASMINE RICE, GREEN ONIONS

18  RF
4,5,6

Hummus

GREEK SPICED HUMMUS, GARLIC OIL, FETA, PITA

14  RF
3,4,5

Seafood Salad

CHILLED SALAD OF LOBSTER, SHRIMP, FISH, AND CRAB, GREEN PAPAYA, PICKLED CARROTS, BUTTER BIBB LETTUCE

19  RF
1,2,3

Garlic Roasted Potatoes

FINGERLING POTATOES ROASTED WITH GARLIC AND SHALLOTS, FRESH HERBS, BURRATA, LEMON, BUTTER

16  RF
4,5,6

Baked Brie

WHIPPED CREAM OF BRIE, SUNDRIED TOMATO PESTO, ALMOND GREMOLATA

15  RF
1,5,6

Crab Cakes

ROBUST'S ORIGINAL LUMP MEAT CRAB CAKES, STREET CORN SALAD, CAYENNE CHEDDAR DRESSING

19  RF
1,2,3

Baked Goat Cheese

WHIPPED BEATJE FARMS GOAT CHEESE, SPICY TOMATO SAUCE, SHERRY VINEGAR, GARLIC OIL, FRESH HERBS

14  RF
3,4,5

BIG PLATES

Pan Roasted Salmon

PAN ROASTED SALMON, STIR FRIED SEASONAL VEGETABLES, OZARK FOREST MUSHROOMS, LEMONGRASS COCONUT CREAM SAUCE

30  RF
2,3,4

Shrimp and Grits

BLACKENED SHRIMP, LARDONS, BELL PEPPERS, LEEKS, LEMON BUTTER, CREAMY BLACK PEPPER GRITS

28  RF
3,4,8

Coq Au Vin Blanc

WHITE WINE MARINATED CHICKEN BREAST, ONIONS, LARDON, MUSHROOMS, MIDWEST PASTA COMPANY PAPPERDELLE

26  RF
3,4,5

Petite Beef Tenderloin

SEARED PETITE TENDERLOIN, ROASTED CORN SALAD, FONDANT POTATO CHIMI CHURI SAUCE

32  RF
5,6,7

Chicken Flatbread

AL PASTOR STYLE CHICKEN, CHORIZO, FRESH MOZZARELLA, PICKLED ONIONS AND CARROTS, CILANTO, CHIPOTLE-LIME CREMA

19  RF
5,8

Croque Madame

SOURDOUGH, SLICED HAM, GRUYÈRE, PARMESAN, MORNAY SAUCE, SUNNY SIDE UP EGG, CRISPY POTATOES

20  RF
6,7

Mushroom and Asparagus Gnudi

BAETJE FARMS GOAT CHEESE GNUDI, ASPARAGUS, OZARK FOREST MUSHROOMS, PEAS, KALE PESTO, PECORINO, SUNNY SIDE UP EGG

20  RF
1,3,5

robust
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