



BISTRO & WINE BAR

LUNCH MENU

TUE-SAT 11PM-3PM

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)



SALAD ADD-ONS:

Table with 2 columns: Item Name, Price. Includes Roasted Chicken (5), Seared Shrimp (3PC) (7), Seared Shrimp (5PC) (9), Seared Salmon (3OZ) (7), Sliced Prosciutto (5).



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

CHEESE PLATES

Table of Cheese Plates with columns: Name, Price, RF icon, Wine pairing numbers. Includes Robust Pimento Cheese (13), Wensleydale with Lemon and Honey, United Kingdom (12), Danablu, Denmark (12), Délice de Bourgogne, France (13), Iberico, Spain (12).

CHARCUTERIE PLATES

Table of Charcuterie Plates with columns: Name, Price, RF icon, Wine pairing numbers. Includes Salami Toscano (11), Prosciutto (12), Paté de Campagne (10).

SAMPLER PLATES

Table of Sampler Plates with columns: Name, Price, RF icon, Wine pairing numbers. Includes Chef's 4 Cheese Sampler (22), Chefs 4 Charcuterie Sampler (22), 'Nduja and Goat Cheese (22), Charcuterie and Cheese (22), Robust Sampler (32).

SOUPS AND SALADS

Table of Soups and Salads with columns: Name, Price, RF icon, Wine pairing numbers, and icons. Includes Robust Chowder (10), Chef's Seasonal Daily Soup (8), Caesar Salad (10), House Salad (10), Spinach Salad (14).

## SHAREABLES

<b>Spinach and Mushroom Quiche</b> FRESH SPINACH, OZARK FOREST MUSHROOMS, AND GOAT CHEESE, SIDE SALAD	14		RF 1,4,5
<b>Ratatouille</b>  STEWED TOMATOES, SQUASH, EGGPLANT AND HERBS OVER POLENTA WITH FRESH GOAT CHEESE	16		RF 5,6
<b>Red Lentil Dhal</b>  RED LENTILS STEWED IN COCONUT MILK, TOMATOES AND SPICES, CILANTRO ZHOUG, PITA	14		RF 4,5
<b>Lobster Bay Biscuits</b> BUTTERMILK BISCUITS, BUTTER POACHED LOBSTER, SWISS CHEESE, SEA SALT, LEMON THYME BUTTER	10		RF 1,2,3
<b>Brussel's Sprouts</b>  SAUTÉED BRUSSEL'S SPROUTS, PANCETTA, PICKLED CARROTS, WALNUTS, BROWNED BUTTER, LEMON, PECORINO	16		RF 4,5,6
<b>Robust Saganaki</b>  ROBUST BLEND OF WHIPPED CHEESES, OUZU, ALMOND ORANGE VINAIGRETTE	15		RF 1,3
<b>Crab Cakes</b> ROBUST'S ORIGINAL LUMP MEAT CRAB CAKES, CELERY SALAD, MAYFAIR DRESSING	19		RF 1,2,3
<b>Baked Goat Cheese</b> WHIPPED BEATJE FARMS GOAT CHEESE, SPICY TOMATO SAUCE, SHERRY VINEGAR, GARLIC OIL, FRESH HERBS	14		RF 3,4,5

## SANDWICHES

<b>Cranberry-Walnut Chicken Salad</b>  BUTTONWOOD FARMS CHICKEN BREAST, SPRING MIX, TOMATO, BRIOCHE BUN	14		RF 2,4,5
<b>Pimento BLT</b> APPLEWOOD SMOKED BACON, PIMENTO CHEESE SPREAD, SHREADED ROMAINE, TOMATO, ROASTED GARLIC DIJONNAISE	16		RF 3,4,5
<b>Chicken Flatbread</b>  BUTTONWOOD FARM'S CHICKEN BREAST, BUTTERNUT SQUASH PUREE, CARMALIZED ONIONS, SPINACH, GRUYÈRE CHEESE, POMEGRANATE SYRUP	19		RF 3,5,6
<b>Croque Madame</b> SOURDOUGH, SLICED HAM, GRUYÈRE, PARMESAN, MORNAY SAUCE, SUNNY SIDE UP EGG	20		RF 4,5
<b>Crab Cake Sandwich</b> OUR ORIGINAL LUMP MEAT CRABCAKE, BRIOCHE BUN, ICEBERG LETTUCE, CAYENNE CHEDDAR DRESSING	20		RF 1,2,3

## \$6 AFTERNOONER WINES

<b>Protocolo Sauvignon Blanc/Verdejo</b> SPAIN	<b>R. Dutoit, Chardonnay</b> FRANCE
<b>Calcade Lago, Blend, Rose</b> VINHO VERDE, PORTUGAL	<b>Protocolo, Tempranillo/Garnacha</b> SPAIN

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## Sides:

ALL SANDWICHES SERVED WITH LOCALLY SOURCED POTATO CHIPS

SUBSTITUTE:

SIDE SALAD	1.50
SIDE CAESAR	2
CUP OF ROBUST CHOWDER	5
CUP OF CHEF'S DAILY SOUP	4



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