

DINNER MENU









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

	CHEEDETERTED			
	Robust Pimento Cheese House Made Blend of Fontina and Cheddar, Roasted Red Peppers, Roasted Jalapenos, Carrots, Celery	14	\$	RF 3,4,5
	Wensleydale with Lemon and Honey, United Kingdom COW'S MILK CHEESE, LEMON ZEST, HONEY, PASTEURIZED	13	\$0	RF 1,2,3
	Délice de Borgogne, France TRIPLE CREAM COW'S MILK CHEESE, PASTEURIZED	14	30	RF 1,2,5
	Danablu, Denmark COW'S MILK, BLEU VEINED CHEESE, PASTEURIZED	13	\$	RF 1,2,7
	Iberico, Spain COW, GOAT, AND SHEEP'S MILK, PASTEURIZED	13	\$0	RF 2,1
	CHARCUTERIE PLATES			DE
	Prosciutto 230 DAY CURED HAM	13	P	RF 1,3,6
	Pate de Campagne SEASONED PORK SHOULDER, GROUND AND COOKED IN HOUSE	11	\$	RF 1,3
	Salami Toscano FENNEL AND GARLIC SALAMI	12	P	RF 2,5
	SAMPLER PLATES			
	Chef's 4 Cheese Sampler CHEF'S SELECTION OF CHEESES	23	P	RF varies
	Chefs 4 Charcuterie Sampler CHEF'S SELECTION OF CHARCUTERIE	23	P	RF varies
	'Nduja and Goat Cheese Spreadable Calabrian Pork Sausage, Cypres groves lemon Honey Goat Cheese	23	\$0	RF 1,4,8
	Charcuterie and Cheese CHEF'S SELECTION OF CHARCUTERIE AND CHEESE	23	P	RF varies
	Robust Sampler CHEF'S SELECTION OF 3 CHEESES AND 3 CHARCUTERIES (INTENDED FOR PARTIES OF 4-6)	33	\$0	RF varies
	SOUPS AND SALADS			
	Robust Chowder (SULF ROCK SHRIMP, CORN, SPANISH CHORIZO, POTATOES, ANDOUILLE SAUSAGE, SWEET PEPPERS, ONIONS	10	P	RF 3,4,5
	Chef's Seasonal Daily Soup	10	P	RF varies
7	Caesar Salad (S) ROMAINE LETTUCE, CROUTONS, PECORINO, CLASSIC CAESAR DRESSING	10	P	RF 2,3,4
	House Salad MIIXED GREENS, GRAPE TOMATOES, BACON, PICKLED RED ONION, HA BOILED EGG, BLEU CHEESE, TRIO OF HOUSE DRESSINGS	10 RD	\$0	RF 3,4,5
	Spinach Salad FRESH SPINACH, PANCETTA, APPLES, ROASTED BUTTERNUT, WALNUTS, BLEU CHEESE, DIJON VINAIGRETTE	14	\$0	RF 2,4,5

SHAREABLES

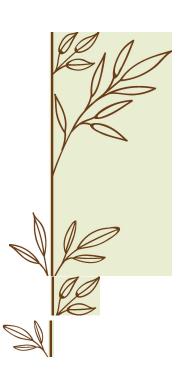
Red Lentil Dhal	14	30	RF 1,3,5
Lobster Bay Biscuits BUTTERMILK BISCUITS, BUTTER POACHED LOBSTER, SWISS CHEESE, SEA SALT, LEMON THYME BUTTER	16	'D	RF 1,2,3
Brussel's Sprouts (*) (*) SAUTÉED BRUSSEL'S SPROUTS, PANCETTA, PICKLED CARROTS, WALNUTS, BROWNED BUTTER, LEMON, PECORINO	16	3	RF 4,5,6
Whipped Brie (2) (w) ROBUST BLEND OF WHIPPED CHEESES, APPLE CHUTNEY, ALMOND GREMOLATA	15	Po	RF 1,2,3
Crab Cakes ROBUST'S ORIGINAL LUMP MEAT CRAB CAKES, CELERY SALAD, MAYFAIR DRESSING	19	8	RF 1,2,3
Baked Goat Cheese WHIPPED BEATJE FARMS GOAT CHEESE, SPICY TOMATO SAUCE, SHERI	14 RY		RF 3,4,5
VINEGAR, GARLIC OIL, FRESH HERBS			
BIG PLATES			
Pan Roasted Salmon PAN ROASTED SALMON, STIR FRIED SEASONAL VEGETABLES, OZARK FOR MUSHROOMS, LEMONGRASS COCONUT SAUCE	OREST 3	0	RF 2,3,4
Shrimp and Grits (3) GARLIC MARINATED SHRIMP, BACON, PEPPERS, CELERY, TOMATOES	28		RF 4,5,6
Roasted Chicken (2) BUTTONWOOD FARMS CHICKEN BREAST, FALL VEGETABLES, CHICKED DEMI-GLACE, PARMESAN RISOTTO	26		RF 4,5,6
Petite Beef Tenderloin (2) SEASONED 6 OZ PETITE TENDERLOIN, MARINATED BROCCOLI, POMMI PAILLAISON, RED WINE STEAK SAUCE	36	A.	RF 5,6,7
Chicken Flatbread ROASTED CHICKEN, BUTTERNUT SQUASH PUREE, CARMALIZED OINONS, SPINACH, GRUYÈRE CHEESE, POMEGRANATE SYRUP	19	A.	RF 3,5,6
Croque Madame SOURDOUGH, SLICED HAM, GRUYÈRE, PARMESAN, MORNAY SAUCE,	21		RF 6,7

SUNNY SIDE UP EGG, POMMES PAILLAISON



ADD-ONS:

ROASTED CHICKEN	_
ROASTED CHICKEN	5
SEARED SHRIMP (3PC)	7
SEARED SHRIMP (5PC)	9
SEARED SALMON (3OZ)	7
SLICED PROSCIUTTO	5
3 OZ PETITE TENDERLOIN	9





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