

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

ROASTED CHICKEN 5 SEARED SHRIMP (3PC) 7 SEARED SHRIMP (5PC) SEARED SALMON (3OZ) SLICED PROSCIUTTO



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

CHEESE PLATES			
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
Danablu, Denmark COW'S MILK, BLEU VEINED CHEESE, PASTEURIZED	13	\$	RF 1,2,7
Délice de Bourgogne, France TRIPLE CREAM COW'S MILK CHEESE, PASTEURIZED	14	\$0	RF 1,2,5
Iberico, Spain COW, GOAT, AND SHEEP'S MILK, PASTEURIZED	13	\$	RF 1,2
CHARCUTERIE PLATES			
Salami Toscano FENNEL AND GARLIC SALAMI	12	90	RF 2,5
Prosciutto 230 DAY CURED, DRY HAM	13	\$	RF 1,3,6
Paté de Campagne SEASONED PORK SHOULDER, GROUND AND COOKED IN HOUSE	11	P	RF 1,3
SAMPLER PLATES			DE
Chef's 4 Cheese Sampler CHEF'S SELECTION OF CHEESES	23	P	RF varies
Chefs 4 Charcuterie Sampler CHEF'S SELECTION OF CHARCUTERIE	23	\$	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	\$0	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 (S) GULF ROCK SHRIMP, CORN, CHORIZO, POTATOES, ANDOUILLE SAUSAGE, SWEET PEPPERS, ONIONS	10	\$	RF 3,4,8
Chef's Seasonal Daily Soup	10	P	RF varies
Caesar Salad (**) ROMAINE LETTUCE, CROUTONS, PECORINO, CLASSIC CAESAR DRESSING	10	P	RF 2,3,4
House Salad 🗑 🔮	10	90	RF
MIXED GREENS, GRAPE TOMATOES, BACON, PICKLED RED ONION, HARD BOILED EGG, BLEU CHEESE, TRIO OF HOUSE DRESSINGS		Y	3,4,5
Spinach Salad	14	\$	RF 2,4,5

WALNUTS, BLEU CHEESE, DIJON VINAIGRETTE

SHAREABLES

Red Lentil Dhal RED LENTILS STEWED IN COCONUT MILK, TOMATOES AND SPICES, CILANTRO ZHOUG, PITA	16	P	RF 1,3,5
Lobster Bay Biscuits BUTTERMILK BISCUITS, BUTTER POACHED LOBSTER, SWISS CHEESE, SEA SALT, LEMON THYME BUTTER	12	\$	RF 5,6
Brussel's Sprout SAUTÉED BRUSSEL'S SPROUTS, PANCETTA, PICKLED CARROTS, WALNUTS, BROWNED BUTTER, LEMON, PECORINO	16	\$0	RF 4,5
Whipped Brie ROBUST BLEND OF WHIPPED CHEESES, OUZU, ALMOND ORANGE VINAIGRETTE	15	\$	RF 1,2,3
Crab Cakes ROBUST'S ORIGINAL LUMP MEAT CRAB CAKES, CELERY SALAD, MAYFAI DRESSING	19 R	\$	RF 4,5,6
Baked Goat Cheese W WHIPPED BEATJE FARMS GOAT CHEESE, SPICY TOMATO SAUCE, SHERR' VINEGAR, GARLIC OIL, FRESH HERBS	15 Y	8	RF 1,3

SANDWICHES

Pimento BLT APPLEWOOD SMOKED BACON, PIMENTO CHEESE SPREAD, SHREADED ROMAINE, TOMATO, ROASTED GARLIC DIJONNAISE	16	\$	RF 3,4,5
Chicken Flatbread BUTTONWOOD FARM'S CHICKEN BREAST, BUTTERNUT SQUASH PUREE, CARMALIZED ONIONS, SPINACH, GRUYÈRE CHEESE, POMEGRANATE SY	19 Rup	90	RF 3,5,6
Croque Madame SOURDOUGH, SLICED HAM, GRUYÈRE, PARMESAN, MORNAY SAUCE, SUNNY SIDE UP EGG	20		RF 4,5
Crab Cake Sandwich OUR ORIGINAL LUMP MEAT CRABCAKE, BRIOCHE BUN, ICEBERG LETTUCE, CAYENNE CHEDDAR DRESSING	20	30	RF 1,2,3

\$6 AFTERNOONER WINES

Protocolo Sauvignon Blanc/Verdejo R. Dutoit, Chardonnay

SPAIN

Protocolo, Tempranillo/Garnacha Calcade Lago, Blend, Rose VINHO VERDE, PORTUGAL **SPAIN**



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Sides:

ALL SANDWICHES SERVED WITH LOCALLY SOURCED POTATO CHIPS

SUBSTITUTE:



1.50

SIDE CAESAR

2

CUP OF ROBUST CHOWDER 5

CUP OF CHEF'S DAILY SOUP 4



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