

Light Plates

Fruit Plate 9

rose water, creme fraiche, mint

Parsnip Soup 9

croutons, chive oil, garlic, cream

Friseé Salad 14

poached egg & bacon lardons

Turkish Egg 12

poached egg, greek yogurt, toast

Avocado Toast 9

chili, pickled red onion, toast

Kale Caesar Salad 11

pickled red onion, parmesan

Granola, "Milk & Honey Bakery" 14

yogurt and berries

Brunch Classics

Smoked Salmon Benedict 16

toast, sauted spinach, hollandaise

Orange French Toast 12

braised apples, maple syrup

Two Eggs Any Style 12

tomatoes, portobello, toast

Buttermilk Pancakes 14

whipped ricotta, toasted coconut,
lime maple syrup

Large Plates

Grilled Octopus 18

celery root, celery salad,
espelette oil

Steak Frites 28

7 oz. ny strip, frites,
bordelaise

Wild Caught Salmon 26

truffle creme, french lentils,
vinaigrette

Beef Tartare 16

caper berries, port puree, chives,
crostini

Squid Ink Fettuccini 22

rock shrimp, fennel, garlic bread
crumbs

Lobster Roll 26

toasted brioche, house spiced chips

Bangs Island Mussels 19

fennel, white wine, ginger broth,
garlic bread

Grass Fed Cheese Burger 19

bacon, lettuce, onion, tomato, frites

Side Plates

Pan Seared Brussels Sprouts 6

gastrique, micro thyme

Shredded Hash Browns 6

chives, creme fraiche

Roasted Carrots 6

cumin, shallots, brown butter

Country Toast 4

salted butter, jam

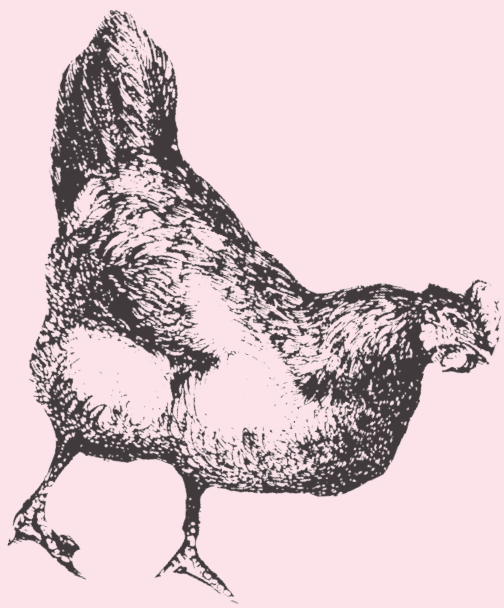
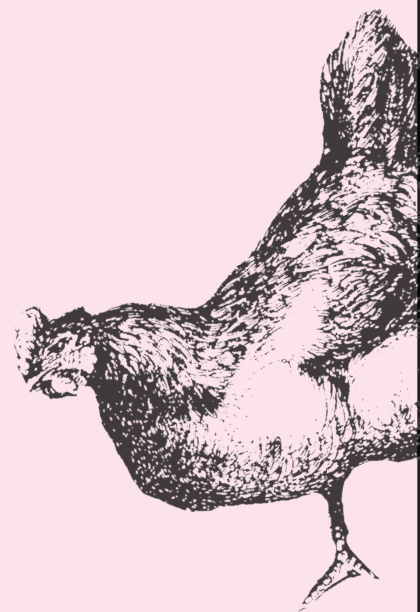
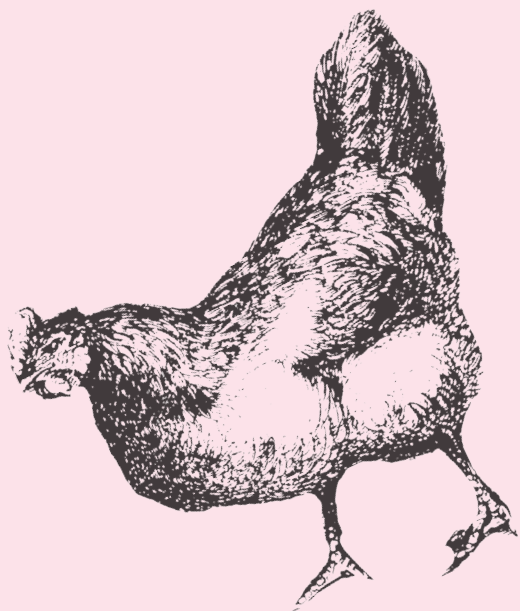
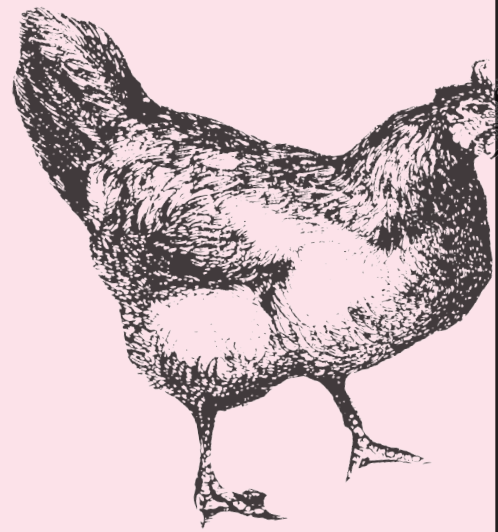
Bacon 6

nueskes applewood smoked

Add An Egg To Any Dish 2

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

Excutive Chef Bradley Stellings



RAW BAR

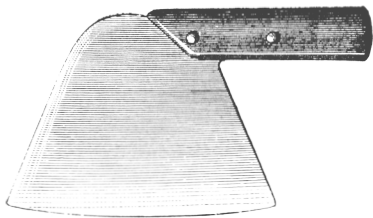
Oysters by the Piece 3
east or west coast

Shrimp Cocktail by the Piece 6

Clams by the Piece 3
little necks

served with gin spiced cocktail sauce,
mignonette and lemon

SUPPER



Bouillabaisse 32
shrimp, lobster, clams, cod,
mussels, lemon

Wild Caught Salmon 26
truffle creme, tomato, avocado, french
lentils, vinaigrette

Nova Scotia Halibut 34
tomato confit, parsley, pearl
onion, sauce duglere

Roasted Amish Chicken 21
fennel, fingerling potatoes, chili broth

Bangs Island Mussels 19
fennel, ginger broth, garlic bread

Steak Frites 32
7oz ny strip, house frites,
bordelaise

Crispy Duck Confit 24
braised pork belly, tarbias beans,
garlic bread crumbs

Grass Fed Cheeseburger 19
bacon, lettuce, onion, tomato, frites

Squid Ink Fettuccine 22
rock shrimp, garlic, bread crumbs

Mushroom Risotto 24
black truffle, chanterelle, mushroom jus

STARTER



Parsnip Soup 9
croutons, garlic, chili

Winter Vegetable Salad 12
goat cheese, candied pecans,
roasted citrus vinaigrette

Friseé Salad 14
poached egg, bacon lardons,
house vinaigrette

Beef Tartare 16
creme fraiche, capers, harissa
aioli, port puree

Grilled Octopus 18
celery root puree, celery salad,
espelette oil

Montauk Fried Calamari 14
piquillo peppers, cilantro,
lime aioli

SIDES TO SHARE

Roasted Carrots 6
cumin, shallots, brown butter

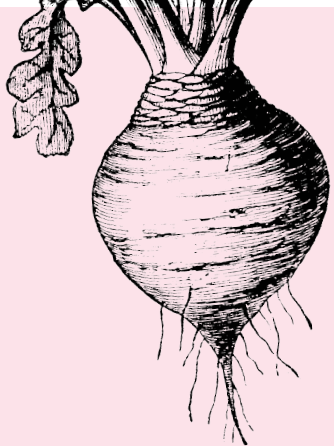
Butternut Squash 6
balsamic, pumpkin seeds, creme fraiche,
cilantro

Brussels Sprouts 6
pan seared, gastrique

Mashed Potatoes 6
chives, olive oil

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café robey

wine

Glass 12

Bottle 48

WHITE

Riesling

Dr. Loosen, Blue State, 2014

Chardonnay

Henri Perrusset, Macon Villages, 2015

Viognier & Sauv. Blanc

Little James Basket Press Blanc, 2014

Sauv. Blanc & Semillon

Chat. La Frenyelle, Bordeaux Blanc 2015

RED

Pinot Noir

Paraiso Vineyard, Monterey, 2013

Malbec

Chat. du Caillau, Cahors, 2014

Merlot, Malbec & Cab. Sauv.

Chateau La Grolet, Classique, 2014

Merlot, Cab. Sauv. & Cab. Franc

Chat. Ducasse, Graves Rouge, 2012

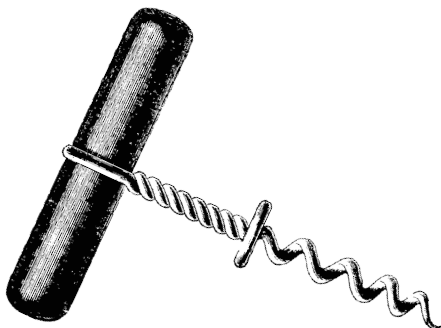
Syrah & Grenache

Domaine des Cedres, Cotes du Rhone, 2015

SPARKLING

Cremant, Brut, JCB, Jean Charles Boisset, N. 21

Cremant de Loire, Brut, Chat. Moncontour



Please inquire about our full wine list.

café robey

CLASSIC COCKTAILS

White Lady 10

Gin, Pisco, Combier, Creme de Menthe,
Lemon, Egg Whites

East India House Cocktail 12

Cognac, Maraschino Liqueur, Dry Curacao,
Lime, Pineapple Syrup, Angostura Bitters

Pompadour 10

Rum, Pineau de Charente, Lemon, Peychaud's
Bitters

Cafe de Paris 10

Gin, Coffee Liqueur, Coconut Cream,
Tobacco Bitters, Egg Whites

Bourbonella 10

Bourbon, Cognac, Vermouth, Dry Curacao,
Grenadine

FISH HOUSE PUNCH

House Special 13

Cognac, Rum, Peach Brandy, Lemon, Nutmeg

BEER

Goose Island 9

Matilda, Belgian Ale

Lagunitas 7

Little Sumpin' Sumpin', Wheat Ale

Whiner Beer Co. 10

Le Tub, Farmhouse Ale

Revolution 6

Fist City, IPA

Aquanaut Brewing Co 8

Moonray Porter

Upland Brewing 7

Champagne Velvet

St. Fuellin, 10

Saison

Krombacher, 6

Pilsner

café robey

DESSERT

Pear Tart 6

almond cream, salted caramel

Cheesecake 8

vanilla, orange, cranberry compote

Posset 4

lime custard, berries, lemon coconut cookie

BITTER

Amaro Meletti

9

Amaro Lucano

9

Amaro Ramazotti

9

Fernet Branca

9

SWEET

Grand Marnier

12

Mandarine Napoleon

12

Crema de Mezcal

12

Pineau de Charente

12

COFFEE

Espresso

3

Americano

3

Macchiato

3

Cafe Latte

4

Cappuccino

5

TEA

Sencha

6

Crema Earl Grey

6

Lemon Chamomile

6

Gingerbread Dream

6

English Breakfast

6

