



SMALL

SALAD

Little Gem Lettuce, Shaved Spring Vegetables,
Sourdough Crisp, Fresh Strawberries, Green Goddess Dressing _____ 13

GRAINS

Bulger, Cucumber, Roasted Peppers & Onions, Watermelon Radish,
Avocado Mousse, Sesame Lavash, Sumac Vinaigrette _____ 12

RILLETTES

Smoked Trout Rillettes, Chicharrón, Pasilla Cream,
Lemon Emulsion & Segments, Rye Crisp, Mizuna _____ 17

TARTAR

Diced Ribeye, Stout Gougeres, Blue Cheese,
Arugula, Seared Pearl Onion, Cherry Tomato, Potato Chips _____ 19

SOUP

Green Garlic Velouté, Roasted Fennel,
Parsley Crusted Walleye, Chili Oil _____ 11

SHRIMP

Grilled Escarole, Butter Poached Shrimp,
Tomato Confit, Chicken Jus Vinaigrette, Buerre Monté _____ 16

PORK BELLY

Braised Pork Belly, Molé, Charred Pineapple Gel,
Corn Fritters, Spiced Cabbage, Pickled Radishes _____ 15

EGG

Five-Minute Egg, Blackened Asparagus, Basil Custard,
Miso Butter, Chicken Bottarga, Bonito Flakes _____ 13

SIDE

SUCCOTASH

Farro & Fava Bean Succotash _____ 9

BROCCOLI

Brown Butter Broccoli, Parmesan Crumble _____ 8

CARROTS

Roasted Carrots, Ras El Hanout Yogurt,
Red Pepper Harissa, Mustard Greens _____ 9



MAIN

GNOCCHI

Browned Potato Gnocchi, Chermoula, Caramelized Pearl Onions,
Goat Cheese, Roasted Fennel, Honey Candied Pistachios _____ 18

SCALLOP

Seared Sea Scallops, English Pea Romesco,
Potato Fondant, Fried Garlic, Chorizo, Boquerones _____ 23

CHICKEN

Bone In Breast, Garlic Cream, Broccoli, Dijon Raisin Puree,
Compressed Grapes, Puffed Wild Rice, Parmesan _____ 22

DUCK

Lavender Cured Duck Breast, Farro,
Fava Bean Succotash, Kumquat Marmalade, Duck Consommé _____ 24

COD

Line-Caught Cod, Brioche & Leek Crust, Artichoke Barigoule,
Vichyssoise, Prosciutto Chips, Red Mizuna _____ 27

PORK

Coffee Crusted Pork Loin, Black Beluga Lentils,
Pork & Lentil Empanada, Chimichurri, Kale Salad, Fresh Radish _____ 24

BEEF

Center Cut Ribeye, Oxtail Ragout, Pilsner Onion Jam, Pie Crust,
Horseradish Sauce, Dandelion Greens & Mushroom Salad _____ 34

SALMON

Pan Roasted Farro Island Salmon, Roman Chive Cake,
Sorrel Cream, Mushroom & Turnip Hash _____ 30

LAMB

Pan Roasted Lamb Chops, Snap Pea & Mint Purée,
Roasted Carrots, Black Rice, Julienne Salad, Aleppo Vinaigrette _____ 36



Executive Chef Kevin McAllister

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

20% gratuity added to all parties of 8 or more.



DESSERTS

DARK CHOCOLATE GANACHE

Cookie Crumbs, Charred Pineapple,
Strawberries, Almond Tuile, Vanilla Ice Cream _____ 8

HONEY CAKE

Toasted Cardamom Honey Cake, Pistachio Custard,
Raspberry Gel, Fresh Raspberries, Thyme & Lavender Salt _____ 9

LEMON TART

Tarragon Yogurt Sorbet, Smoked Blueberries,
Blueberry Marshmallow, Puffed Wild Rice _____ 9

DAILY SELECTION OF ICE CREAM/SORBET _____ 4

DRINKING DESSERTS

Quinta do Noval, LBV Port _____ 10

Warre's Port, "Otima" 10 yr Tawny Port _____ 12

Rare Wine Co., Charleston, Sercial, Madiera _____ 14

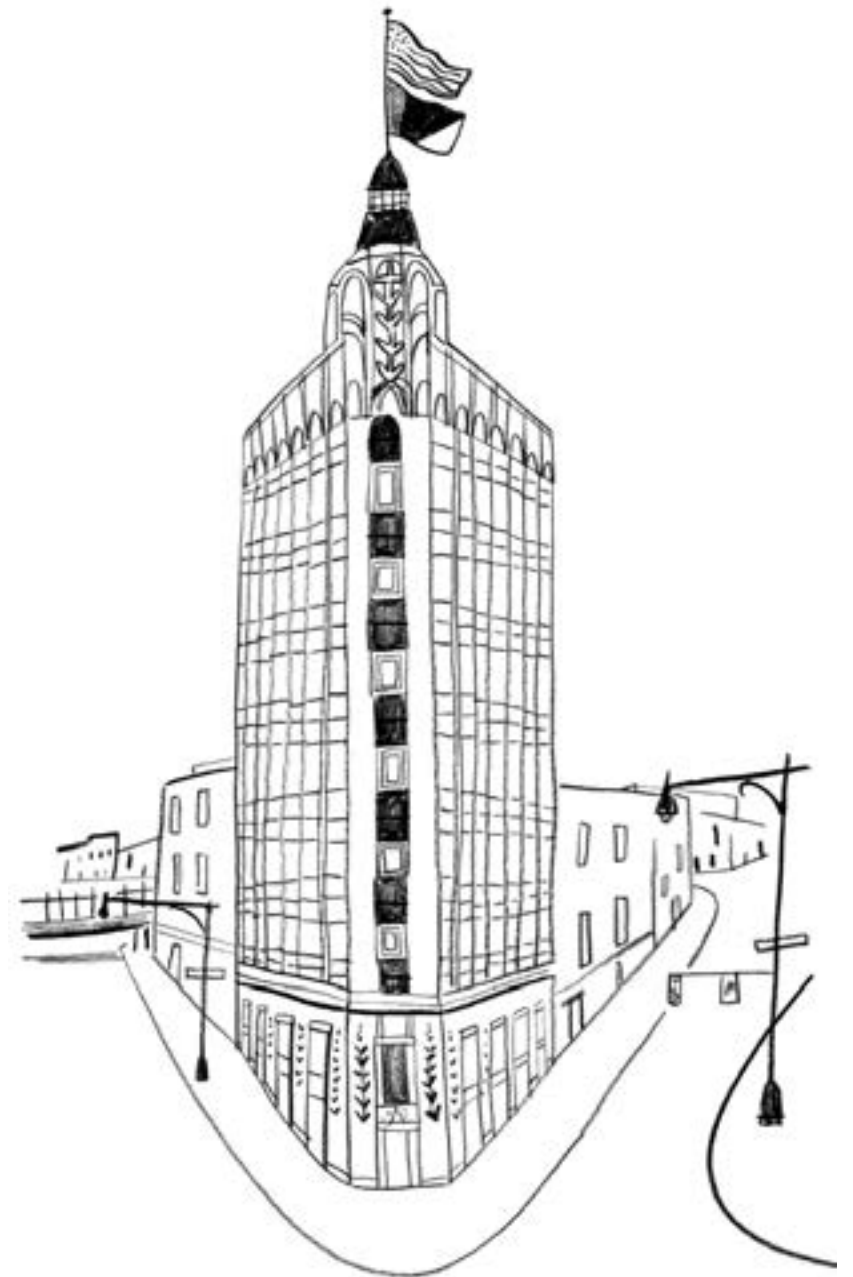
Rare Wine Co., Savannah, Verdelho, Madiera _____ 14

Rare Wine Co., Boston, Bual, Madiera _____ 14

Rare Wine Co., New York, Malmsey, Madiera _____ 14

Espresso Martini _____ 12

café robey



1600 N Milwaukee Ave, Chicago, IL