



SMALL

SALAD

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

GRAINS

Bulgur, 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

Garlic Velouté, Roasted Fennel, Scallion Purée,
Parsley Crusted Whitefish, 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, Pea Tendrils _____ 23

CHICKEN

Bone In Breast, Chicken Andouille Sausage, _____ 23
Fingering Potato Salad, Corn Pudding, Glazed Green Beans, Chili Oil

DUCK

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

COD

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

PORK

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

BEEF

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

SALMON

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

LAMB

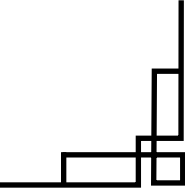
Pan Roasted Lamb Chops, Snap Pea & Mint Purée, _____ 36
Roasted Carrots, Black Rice, Julienne Salad, Aleppo Vinaigrette



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, Honeycomb,
Strawberries, Almond Tuile, Vanilla Ice Cream _____ 8

HONEY CAKE

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

RHUBARB

Rhubarb Clafoutis, Ginger Rhubarb Sorbet, Pickled Rhubarb,
Lemon Pastry Cream, Salted Pecans _____ 9

DAILY SELECTION OF ICE CREAM/SORBET _____ 4

DRINKING DESSERTS

Quinta do Noval, LBV Port _____ 10

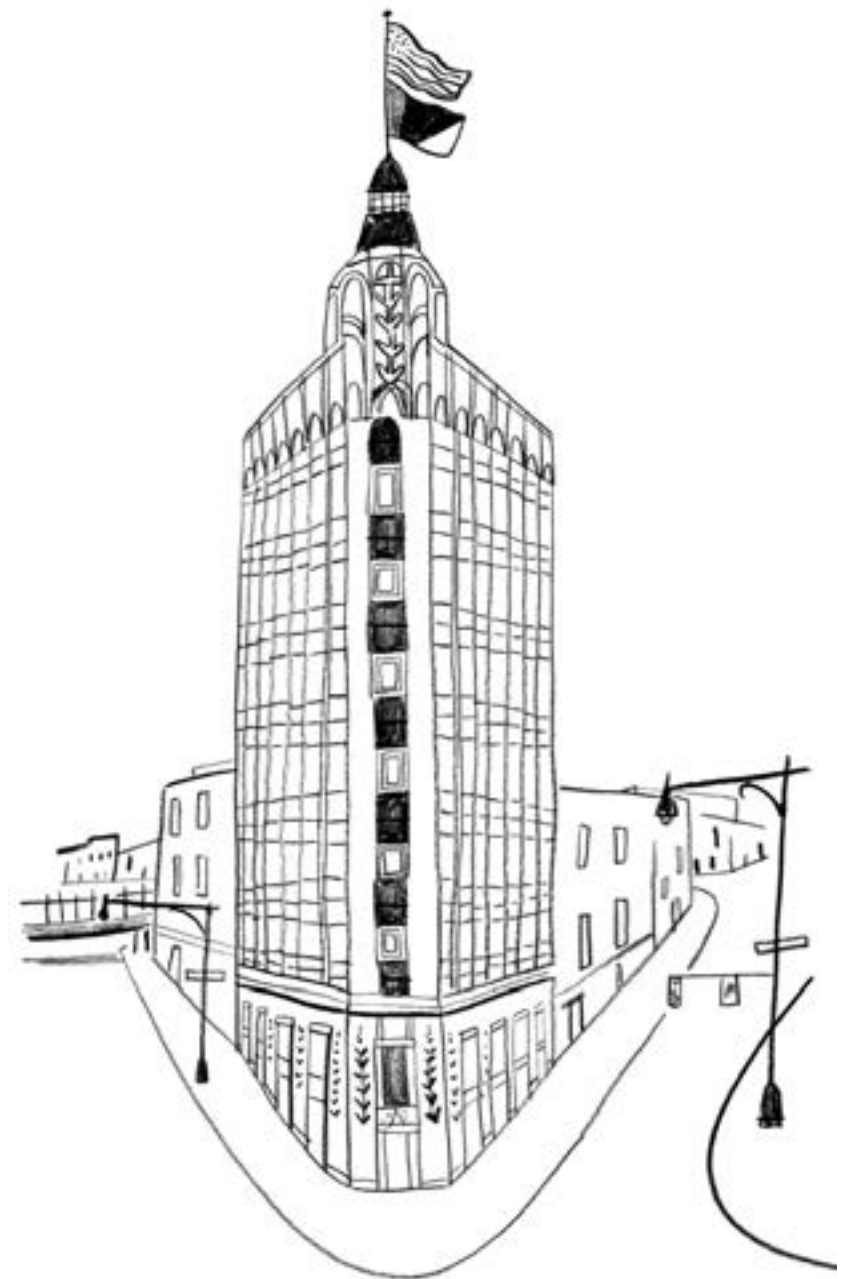
Warre's Port, "Otima" 10 yr Tawny Port _____ 12

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

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

Espresso Martini _____ 12

café robey



1616 N Milwaukee Ave, Chicago, IL