

# café robey

September 2017

## Salad 11

Bibb Lettuce & Shaved Garden Vegetables, Brioche Croutons, Green Goddess Dressing

## Pork Belly 14

Braised and Crisped Pork Belly, Sweet Potato, 5-Minute Egg, Pickled Pearl Onions, Kale

## Farro 11

Broccolini, Roasted Beets, Pickled Onion, Black Pepper Goat Cheese, Walnuts, Citrus

## Cauliflower 13

Roasted & Pickled Cauliflowers, Grapes, Golden Raisins, Frisée, Peanuts, Concord Vinaigrette

## Soup 12

New England Chowder: Salmon, Oysters, Corn, Bacon, Potatoes & Biscuits

## Shrimp 14

Charred Shrimp, Roasted Corn & Cucumber Salad, Compressed Watermelon, Hibiscus Tea

## Scallop 16

Seared Scallops, Green Apple Puree, Celery & Apple Slaw, Sourdough Crumb, Cider

## Carrot 15

Fire-roasted Carrots & Fennel, Carrot Puree, Quinoa, Arugula, Tomato Vinaigrette

## Duck 23

Pastrami Style Duck, Caraway Cabbage Slaw, Pomme Puree, Pickled Mustard Seeds, Pumpernickel Crisps, Stout Reduction

## Branzino 23

Basted Branzino, Cous Cous, Olives, Dried Apricots, Almonds, Mustard Greens, Mint, Ras el Hanout Yogurt, Red Harissa

## Chicken 19

Bone-in Breast, Cannellini Beans, Fresh Figs, Prosciutto Chips, Watercress, Shaved Parmesan, Aged Balsamic & Puffed Wild Rice

## Salmon 24

Faroe Island Salmon, Spinach, Hen of The Woods Mushrooms, Crispy Leek Rounds, Lemon Beurre Blanc, Fresh Dill

## Beef 31

6 oz NY Strip, Red Wine Beef Ragout, Potato Gnocchi, Browned Pearl Onions, Celery Root Puree, Fine Herbs

Executive Chef Kevin McAllister

1600 N Milwaukee Avenue  
Chicago, IL 60647

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.

Please notify your server of any allergies

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