



SMALL

SALAD Little Gem Lettuce, Shaved Vegetables, Sourdough Crisp, Fresh Strawberries, Green Goddess Dressing _____	13
PEACHES Rosé Poached & Charred Michigan Peaches, Whipped Ricotta, Burnt Almonds, Pickled Bean Salad, Fennel, Basil Oil, Vanilla Gastrique _____	13
CRUDO Mahi-mahi, Green Papaya Slaw, Sake Compressed Cucumbers, Soy Glazed Shishito Peppers, Citrus Vinaigrette, Cilantro _____	16
TARTAR Diced Ribeye, Stout Gougères, Blue Cheese, Arugula, Seared Pearl Onion, Cherry Tomato, Potato Chips _____	19
SOUP Garlic Velouté, Roasted Fennel, Scallion Purée, Parsley Crusted Whitefish, Chili Oil _____	11
PRAWN Head On Prawn, Fried Green Tomato, Marinated Heirloom Tomatoes, Acqua Pazza, Three Sisters' Grits, Fresh Basil _____	14
PORK BELLY Braised Pork Belly, Almond Mole, 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
GNUDI Ricotta Gnudi, Roasted Corn Broth, Charred Baby Corn & Tomatoes Scallion Pesto, Fresh Scallions, Tarragon _____	16

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.

Executive Chef Kevin McAllister



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 Scapes, Aleppo Chili, Boquerones, Pea Tendrils _____	23
CHICKEN Bone In Breast, Chicken Andouille Sausage, Fingerling Potato Salad, Corn Pudding, Glazed Green Beans, Chili Oil _____	23
DUCK Lavender Cured Duck Breast, Farro, Fava Bean Succotash, Kumquat Marmalade, Duck Consommé _____	24
COD Line-Caught, Brioche & Leek Crust, Artichoke Barigoule, Vichyssoise, Truffle Brioche Crisp, Red Mizuna _____	27
PORK Coffee Crusted Pork Loin, Black Beluga Lentils, Charred Scallions Pork & Lentil Empanada, Chimichurri, Kale Salad, Fresh Radish _____	24
BEEF Barrel Cut Ribeye, Pilsner & Onion Oxtail Ragout, Mushrooms, Horseradish Sauce, Charred Baby Squash, Tempura Blossom _____	34
SALMON Pan Roasted Faroe Island Salmon, Roman Chive Cake, Sorrel Cream, Mushroom & Turnip Hash _____	30

SIDE

SUCCOTASH Farro & Fava Bean Succotash _____	9
ZUCCHINI Green & Gold Zucchini, Parmesan, Mint & Basil _____	8
TOAST Country Wheat Toast, Burrata, Blueberries, Chorizo, Pickled Enoki Mushrooms, Smoked Sea Salt _____	12



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

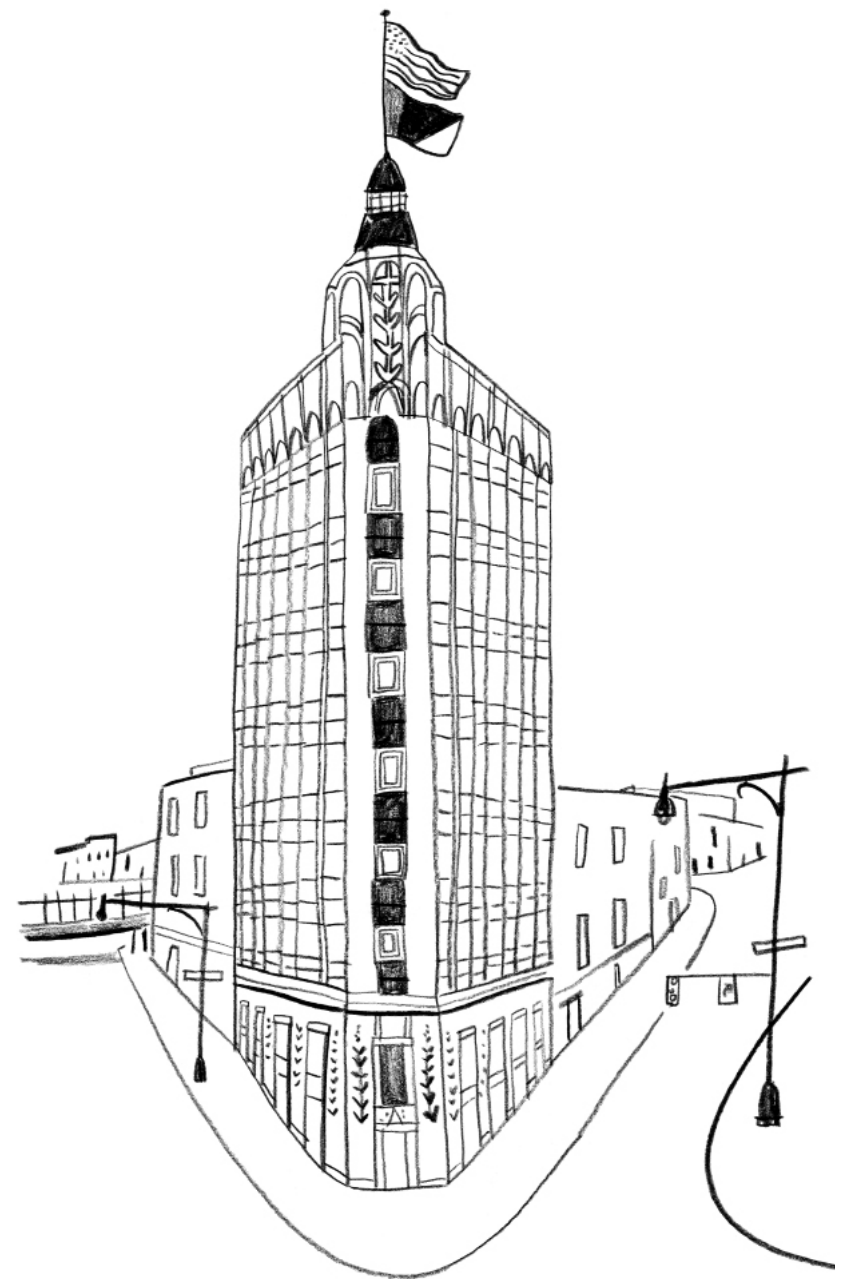
La Fleur D'or, Sauternes, 2013 _____ 12

Evolucio Late, Harvest Furmint, 2015 _____ 7

Affinitas, Furmint, 2015 _____ 10

Espresso Martini _____ 12

café robey



1616 N Milwaukee Ave, Chicago, IL