



Robust Downtown at the MX

{ Easter Sunday 2015 }

Deviled Eggs with Crispy Pork Belly and Fried Oyster ~ \$10

Spring Pea Soup with Gruyere Croutons ~ \$8

Spinach Salad with Garlic Croutons, Poached Egg, and Bacon Vinaigrette ~ \$9

Roasted Asparagus with Baby Lettuces, Pickled Onion, and Sherry Vinaigrette ~ \$9

Grilled Country Ham on Gruyere Toast with Sauce Béarnaise ~ \$12

Cured Salmon on English Muffin with Goat Cheese and Kumquat Chutney ~ \$12

Bacon and Leek Frittata with Fingerling Potatoes and Red Pepper ~ \$10

Grilled Atlantic Salmon over Home-fried Potatoes with Sorrel Sauce ~ \$20

Roasted Leg of Lamb with Red-Eye Gravy and Braised Kale ~ \$22

Jumbo Sea Scallops over Au Gratin Potatoes with Caviar'd Hollandaise ~ \$22

Filet Oscar – Filet of Beef with Blue Crab, Asparagus, and Béarnaise ~ \$22

Orange and Vanilla Brioche French Toast ~ \$10

Cinnamon Puffs with Powdered Sugar ~ \$8

Blueberry Muffins with Homemade Butter ~ \$8

Loaded Hash - Cheese, Bacon, Caramelized Onion, Sour Cream, and Chive ~ \$4

Simple Mixed Greens with Basil Balsamic Vinaigrette and Feta ~ \$4

Seasonal Fruit – Apples, Berries, Citrus, and Melon ~ \$4

Garlic Pomme Frites with Parmesan and Chive ~ \$4

robrunch

JUICE BAR AND COCKTAILS

JUICE BAR – *{Powerhouse juices to help you jumpstart your day}*

Daily De-Tox ~ Green Apple, Lemon, & Ginger ~ \$5

Fresh Orange Juice ~ \$3

SPECIALTY COCKTAILS

RoBrunch Flight ~ Three 3oz Cocktails
Three unique mimosas made with three sparkling wines! ~ \$14

Just Peachy

Trenel Crème de Pêche liqueur, Basil/Lemon Zest Simple, Lemon Juice, Francois Montand Blanc de Blancs, Fresh Peach garnish ~ \$9

Think Pink

Solerno blood orange liqueur, Pomegranate/Ginger Simple, Ruby Red Grapefruit Juice, Baron de Breban Rosé, Ruby Red grapefruit twist garnish ~ \$9

The Remedy

St Germain liqueur, Green Tea/Mint Simple, Orange Juice, Cavicchioli Malvasia, Mint and Lemon garnish ~ \$9

First Light

El Dorado Spiced Rum, Big O Ginger Liqueur, Ruby Red Grapefruit Juice, Bitters, Francois Montand Blanc de Blancs, Mixed Berry garnish ~ \$10

CLASSICS

Robust Bloody Mary

A Robust spin on the Bloody Mary. Made with Absolut Peppar, Yucateca Verde, Stout, Horseradish, and a pinch of Wasabi. Served with a salted rim, olives and a lemon wedge ~ \$10

Robust Mimosa

Francois Montand Blanc de Blancs, Pierre Ferrand Dry Curaçao, and fresh orange juice ~ \$9