

LUNCH

BISTRO Roca Antlers Bar

POUR LA TABLE

- ROASTED FIGS** *Manchego & Sourwood Honey (V)* 13
As Above with Figs wrapped in Local Prosciutto 15
- EGGPLANT FRITES (V)** *Honey Mustard* 10
- PORK LETTUCE WRAPS (DF)** *Local Pork Shoulder, Romaine, Pickled Vegetables, Cellophane Noodles & Gochujang Aioli* 14
- MUSSELS de CASA** *White Wine, Cream, Sun-dried Tomatoes & Basil (GF)* 16
- ROCA SPREADS (V)** *Two for 7 Four for 14 Five for 17*
Butternut Goat Cheese, Beet Hummus, Smoked Pimento Cheese, Bacon Jam, Smoked Olives

SOUP & SALADS

Chicken 6 Salmon 6 Steak* 9*

- SOUP DU JOUR** 4/7
- FRIED CHICKEN SALAD (or Grilled)** *Cheddar, Red Onion, Tomatoes, Fried Okra with Smoked Tomato Buttermilk Dressing* 13
- COBB SALAD** *Boiled Egg, Tomato, Bleu Cheese, Red Onion, Bacon, Avocado, Grilled Chicken, Romaine, Iceberg with Smoked Shallot Vinaigrette* 16
- CAESAR SALAD** *House Croutons, Parmesan Cheese with Classic Anchovy Dressing* 11
- SALADA de CASA** *Mixed Greens, Sundried Tomatoes, Bacon, Bleu Cheese & Dijon Vinaigrette* 11
- ICEBERG WEDGE** *Tomatoes, Scallions, Applewood Bacon, with Port/Bleu Cheese Dressing* 13
- WOOD FIRED CAULIFLOWER** *Marinated Sun Dried Tomatoes, Shaved Brussel Sprouts, Pickled Vegetables, Boiled Egg, Shiitake Vinaigrette, Truffle Aioli* 18

WOOD-FIRED PIZZA

Classic Neapolitan or Gluten Free (6)

- FUNGI PIE (V)** *Winter Squash Puree, Broccoli, Local Mushrooms, Fontina, Crispy Garlic* 14
- DUCK PIE** *Bacon Jam, Bourbon Cranberries, Brussel Sprouts, Bleu Cheese, Fontina* 14
- ROCA** *Local Prosciutto, Caramelized Onion, Manchego, Sun-dried Tomatoes* 14
- ANTLERS** *Marinara, Italian Sausage, Mozzarella* 14
- ARTISAN PEPPERONI** *Marinara, Mozzarella* 14

BISTRO SPECIALTIES

- CUBAN CREPE**
Slow Braised Pork, Local Country Ham, Swiss Cheese, Chickpea & Hominy Salad. Includes side of Plantains 14
- BLACK & BLEU***
C.A.B. Ribeye, House Steak Sauce, Smoked Bleu Cheese Butter, Crispy Onions over Pommes Frites 41
- RAMEN BOWL** *Crispy Pork Belly, Shaved Brussel Sprouts, Pickled Vegetables, Local Oyster Mushrooms, Boiled Egg, Bacon Dashi* 21

SANDWICHES

(Served with a Choice of Side)

- BR BURGER*** *Beef, Ashe County Cheddar, Lettuce, Tomato (Bacon \$2, Crispy Onions \$0.50)* 14
- HABI BURGER*** *Beef Basted with House-Made Habanero Sauce, topped with Cheddar, Bacon & Crispy Onions* 16
- BEYOND VEGGIE BURGER (V)** *Ashe County Cheddar, Lettuce, Tomato (Habi Sauce & Crispy Onions \$1)* 16
- LOBSTER ROLL** *Classic Top Split Roll* 27
- BRISKET PHILLY** *C.A.B. Brisket, Caramelized Onions, Charred Peppers, Gruyere, Stout Mustard, Brioche* 16

MAC & CHEESE

- PLAIN (V)** *Our Classic Recipe* 7
- HABI** *Bacon, Crispy Onions & Habi-Sauce* 11
- LOBSTER** *Bacon & Green Onion* 23
- WINTER VEGGIE* (V)** *Brussel Sprouts, Grilled Broccoli, Charred Pepper Salad, Over Easy Egg, Crispy Garlic* 14

SIDES

7

- Side Salada de Casa*
Pommes Frites (V)
Sweet Plantains (V)
Broccoli(V)
- Side Caesar Salad*
Sweet Potato Fries (V)
Mac N Cheese (V)

Allergies?

Let us know and we will offer GF & DF substitutions to any possible menu item not noted.

** DF (Dairy Free) GF (Gluten Free) V (Vegetarian).

* These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions