

BISTRO Roca Antlers Bar

TO BEGIN

ROCA SPREADS (V)

Butternut Goat Cheese, Beet Hummus, Smoked Pimento Cheese, Bacon Jam, Smoked Olives
Two for 7 Four for 14 Five for 17

MAMA PHAN'S SPRING ROLLS (DF) 15

Pork or Veggie, with Thai Chili Sauce & Cilantro

PORK LETTUCE WRAPS (DF) 14

Local Pork Shoulder, Romaine, Pickled Vegetables, Cellophane Noodles & Gochujang Aioli

POUR LA TABLE

ROASTED FIGS 13

Manchego & Sourwood Honey (V)

~Wrapped with Local Prosciutto Ham 15

CALAMARI FRITES 14

Trio of Sauces

EGGPLANT FRITES (V) 10

Honey Mustard

MUSSELS de CASA (GF) 16

White Wine, Cream, Sundried Tomatoes & Basil

WOOD-FIRED PIZZA

Classic Neapolitan or Gluten Free (6)

FUNGI PIE (V) 14

Winter Squash Puree, Broccoli, Local Mushrooms, Fontina, Crispy Garlic

DUCK PIE 14

Bacon Jam, Bourbon Cranberries, Brussel Sprouts, Bleu Cheese, Fontina

ANTLERS 14

Marinara, Italian Sausage, Mozzarella

ROCA 14

Local Prosciutto, Caramelized Onion, Manchego, Sundried Tomatoes

ARTISAN PEPPERONI 14

Marinara, Mozzarella

BISTRO SPECIALTIES

Add Side Salad for 4

BLACK & BLEU* C.A.B. Ribeye, Mashed Potatoes, Crispy Onions, House Steak Sauce & Smoked Bleu Cheese Butter 41

SALMON* (DF, GF) Creamy Polenta, Roasted Cauliflower, Grilled Broccoli, Crispy Beets, Smoked Piquillo Glaze 30

N.C. MTN TROUT (GF) Local Turnips, Shaved Brussels Sprouts, Preserved Lemon, Capers, Sun Dried Tomato, Brown Butter 30

C.A.B. BRISKET* (GF) Chorizo Hashbrowns, Grilled Broccoli, Roasted Pepper Salad, Local Over-easy Egg, Smoked Tomato Bourbon Glaze 29

CONFIT DUCK LEG* (GF) Local Turnips, Shaved Brussel Sprouts, Mashed Potatoes, Local Mushrooms, Demi Glace 30

CRAB CAKES Creamy Polenta, Miso Truffle Aioli, Chow Chow, Crispy Beets, Grilled Broccoli 39

RAMEN BOWL* (DF) Crispy Pork Belly, Shaved Brussel Sprouts, Pickled Vegetables, Local Oyster Mushrooms, Boiled Egg, Bacon Dashi 21

SIDES

SHAVED BRUSSEL SPROUTS (V) 9

ROASTED CAULIFLOWER (V) 7

ROASTED TURNIPS (V) 9

GRILLED BROCCOLINI (V) 9

MASHED POTATOES 7

POMMES FRITES (V) 7

SWEET POTATO FRIES (V) 7

SWEET PLANTAINS (V) 7

SIDE CAESAR SALAD 7

MAC N CHEESE (V) 7

SIDE SALADA DE CASA 7

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

SALADS

Add Chicken 6 Salmon* 6 Steak* 9

CAESAR House Croutons, Parmesan Cheese, with Classic Anchovy Dressing 11

SALADA de CASA Mixed Greens, Bacon, Blue Cheese, Sun-Dried Tomatoes with Dijon Vinaigrette 11

ICEBERG WEDGE Applewood Bacon, Tomatoes, Bleu Cheese, Scallions & Port/Blue Cheese Dressing 13

WOOD FIRED CAULIFLOWER Marinated Sun Dried Tomatoes, Shaved Brussel Sprouts, Pickled Vegetables, Boiled Egg, Shiitake Vinaigrette, Truffle Aioli 18

COBB SALAD Iceberg, Romaine Hearts, Boiled Egg, Bleu Cheese Crumbles, Bacon, Red Onion, Tomato, Grilled Chicken, Avocado, Smoked Shallot Vinaigrette 16

BURGERS & ...

Includes side of Potatoes or Salad. Other Sides add \$3

HABI BURGER* Basted with House-Made Habanero Sauce, topped with Cheddar, Bacon, L & T, and Crispy Onions 16

BR BURGER* Ashe County Cheddar, L & T 14

BEYOND VEGGIE BURGER (V) Ashe County Cheddar, L & T 16

MAINE LOBSTER ROLL Classic Top-Split Roll 27

CUBAN CREPE Slow Braised Pork, Local Country Ham, Swiss Cheese, Chickpea & Hominy Salad. Includes side of Plantains 14

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.