

BRUNCH

BISTRO Roca

Antlers Bar

POUR LA TABLE

ROASTED FIGS <i>Manchego & Sourwood Honey</i> (V)	13
<i>As Above with Figs Prosciutto Wrapped</i>	15
EGGPLANT FRITES (V) <i>Honey Mustard</i>	10
MUSSELS de CASA	16
<i>White Wine, Cream, Sundried Tomatoes, & Basil</i> (GF)	
~or~	
<i>Saffron, Smoked Olives & Marcona Almonds</i> (DF, GF)	
PORK LETTUCE WRAPS (DF)	14
<i>Local Pork Shoulder, Romaine, Pickled Vegetables, Cellophane Noodles & Gochujang Aioli</i>	
ROCA SPREADS (V) <i>Choose between:</i>	
<i>Smoked Pimento Cheese, Smoked Olives,</i>	
<i>Beet Hummus, House Made Boursin,</i>	
<i>Local Mushroom Conserva</i>	
<i>Two for 7 Four for 14 Five for 17</i>	

WOOD-FIRED PIZZAS

Classic Neapolitan 14
Gluten-Free Pizzas (add 6)

FUNGI PIE (V) <i>Local Wood Fired Mushrooms, Mushroom Conserva Asparagus, Fontina, Chives</i>	
ANTLER'S <i>Marinara, Italian Sausage, Mozzarella</i>	
ROCA <i>Prosciutto, Caramelized Onion, Manchego, Sundried Tomatoes</i>	
ARTISAN PEPPERONI <i>Marinara, Mozzarella</i>	
MEDITERRANEAN CHICKEN <i>Smoked Almond Pesto, Peppadew Peppers, Smoked Olives, Sundried Tomatoes, Manchego</i>	
SUMMER VEGGIE (V) <i>Baby Carrots, Charred Peppers, Beets, Fennel, Green Peas, Herb Goat Cheese</i>	

BISTRO SPECIALTIES

CUBAN CREPE <i>Slow Braised Pork, Prosciutto, Swiss Cheese, White Bean & Hominy Salad, Plantains</i>	14
BRIOCHE FRENCH TOAST* <i>Applewood Smoked Bacon, Scrambled Eggs, Fresh Berries, Raspberry Fig Preserves & Almond Honey Butter</i>	16
BUTTERMILK BISCUITS* <i>Grits, Applewood Smoked Bacon, Scrambled Eggs, Choice of Sausage Gravy or Almond Honey Butter & Raspberry Fig Preserves</i>	16
BRISKET BENEDICT* <i>Buttermilk Biscuit, Pimento Cheese, Smoked Tomato Hollandaise, Pico de Gallo, Local Over Easy Egg</i>	16
SHRIMP & GRITS <i>Bourbon Red Eye Gravy, Sweet Peppers, Benton's Bacon & Scallions served with House or Caesar Salad</i>	27
BLACK & BLEU* <i>C.A.B. Ribeye, House Steak Sauce, Smoked Bleu Cheese Butter, Crispy Onions, Pommes Frites</i>	41
JERK SALMON* (DF, GF) <i>Sweet Plantains, Coconut Chutney, Hominy Salad, Grilled Asparagus, Root Beer Reduction</i>	30

MAC & CHEESE

PLAIN (V) <i>Our Classic Recipe</i>	7
HABI <i>Bacon, Crispy Onions & Habi-Sauce</i>	11
LOBSTER <i>Bacon & Green Onion</i>	23

SOUP & SALADS

Chicken 6 | Salmon* 6 | Shrimp 7 | Steak* 9

SOUP DU JOUR	4/7
FRIED CHICKEN SALAD (or grilled) <i>Cheddar, Red Onion, Tomatoes, Fried Okra, Buttermilk Dressing</i>	13
ROCA SEAFOOD SALAD <i>Maine Lobster, Grilled Shrimp, Fried Calamari, Grape Tomatoes, Radish, Roasted Corn Relish, Avocado, Boiled Egg, Romaine Hearts, Local Greens, Green Goddess Dressing</i>	33
COBB SALAD <i>Boiled Egg, Tomato, Bleu Cheese, Red Onion, Bacon, Avocado, Grilled Chicken, Romaine, Iceberg with Smoked Shallot Vinaigrette</i>	16
CAESAR <i>House Croutons, Parmesan Cheese, with Classic Anchovy Dressing</i>	10
SALADA de CASA <i>Mixed Greens, Bacon, Bleu Cheese, Sun-Dried Tomatoes, & Dijon Vinaigrette</i>	10
ICEBERG WEDGE <i>Applewood Bacon, Tomato & Port/Bleu Cheese Dressing</i>	13

SANDWICHES

(Served with a choice of side)

BR BURGER* <i>Vermont Cheddar, Lettuce, Tomato (Bacon \$2, Crispy Onions \$.50)</i>	14
HABI BURGER* <i>Basted with House-Made Habanero Sauce, topped with Cheddar, Bacon & Crispy Onions</i>	16
BEYOND VEGGIE BURGER (V) <i>Ashe County Cheddar, Lettuce Tomato</i>	16
LOBSTER ROLL <i>Classic Top Split Roll</i>	27
CHICKEN SALAD WRAP <i>Local Greens, Golden Raisins, Roasted Corn Salad, Tomatoes, Avocado, Smoked Tomato Buttermilk Dressing</i>	16

SIDES

7

SWEET PLANTAINS (V)	SIDE CAESAR SALAD
POMMES FRITES (V)	GRILLED ASPARAGUS (\$9) (V)
SWEET POTATO FRIES (V)	SIDE SALADA DE CASA
MAC & 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.