

BISTRO Roca Antlers Bar

TO BEGIN

ROCA SPREADS

House Made Boursin, Beet Hummus, Smoked Pimento Cheese, Wood Fired Peperonata, Local Mushroom Conserva, Smoked Olives
Two for 6 Four for 12 Six for 18

MAMA PHAN'S SPRING ROLLS 13
Pork or Veggie, with Thai Chili Sauce & Cilantro

ROASTED PIQUILLO PEPPERS 12
Boursin, Sorghum Truffle Butter, Olive Oil, Local Micro Greens

POUR LA TABLE

ROASTED FIGS 11
Manchego & Sourwood Honey
~Wrapped with Local Prosciutto Ham 13

CALAMARI FRITES 12
Trio of Sauces

EGGPLANT FRITES 9
Honey Mustard

PORK LETTUCE WRAPS 12
Local Pork Shoulder, Romaine, Pickled Vegetables, Cellophane Noodles & Gochujang Aioli

MUSSELS de CASA 14
White Wine, Cream, Sundried Tomatoes & Basil
~Or~
Saffron, Sherry, Smoked Olives & Marcona Almonds

WOOD-FIRED PIZZA

Classic Neapolitan or Gluten Free (5)

FUNGI PIE 12
Wood Fired Mushrooms, Mushroom Conserva, Asparagus, Fontina, Chives

JERK SHRIMP 12
Green Chile Sauce, Roasted Corn Salsa, Grape Tomatoes, Cotija Cheese, Cilantro

MEDITERRANEAN CHICKEN 12
Smoked Almond Pesto, Peppadew Peppers, Smoked Olives, Sundried Tomatoes, Manchego

SUMMER VEGGIE 12
Baby Carrots, Charred Peppers, Beets, Fennel, Green Peas, Herb Goat Cheese

ANTLERS 12
Marinara, Italian Sausage, Mozzarella

ROCA 12
Local Prosciutto, Caramelized Onion, Manchego, Sundried Tomatoes

ARTISAN PEPPERONI 12
Marinara, Mozzarella

MAC & CHEESE

PLAIN Our Classic Recipe 6

HABI Bacon, Crispy Onions Habi-Sauce 10

LOBSTER Bacon & Green Onion 16

VEGGIE* Grilled Asparagus, Roasted Corn Salad, Charred Peppers, Grape Tomatoes, Radish, Salsa Verde, Over Easy Egg 12

SALADS

Add Chicken 5 Salmon* 5 Steak* 8

CAESAR House Croutons, Parmesan Cheese, with Classic Anchovy Dressing 9

SALADA de CASA Mixed Greens, Bacon, Blue Cheese, Sun-Dried Tomatoes with Dijon Vinaigrette 9

ICEBERG WEDGE Applewood Bacon, Tomatoes, Bleu Cheese, Scallions & Port/Blue Cheese Dressing 11

ROCA SEAFOOD SALAD Maine Lobster, Grilled Shrimp, Fried Calamari, Grape Tomatoes, Radish, Roasted Corn Relish, Avocado, Boiled Egg, Romaine Hearts, Local Greens, Green Goddess Dressing 25

COBB SALAD Iceberg, Romaine Hearts, Boiled Egg, Bleu Cheese Crumbles, Bacon, Red Onion, Tomato, Grilled Chicken, Avocado, Smoked Shallot Vinaigrette 14

BURGERS & ...

Includes side of Potatoes or Salad. Other Sides add \$2

HABI BURGER* Basted with House-Made Habanero Sauce, topped with Cheddar, Bacon, L & T, and Crispy Onions 14

BR BURGER* Ashe County Cheddar, L & T 12

BEYOND VEGGIE BURGER Ashe County Cheddar, L & T 14

MAINE LOBSTER ROLL Classic Top-Split Roll 18

CUBAN CREPE Slow Braised Pork, Local Country Ham, Swiss Cheese, Chickpea & Hominy Salad. Includes side of Plantains 12

BISTRO SPECIALTIES

Add Side Salad for 3

BLACK & BLEU* C.A.B. Ribeye, Mashed Potatoes, Crispy Onions, House Steak Sauce & Smoked Bleu Cheese Butter 38

JERK SALMON* Sweet Plantains, Coconut Chutney, Chickpea Hominy Salad, Grilled Asparagus, Root Beer Reduction 27

N.C. MTN TROUT Herb Roasted Fingerlings, Local Mushrooms, Confit Tomatoes, Almond Pan Sauce, Haricot Verts, Fried Capers 28

C.A.B. BRISKET* Mashed Potatoes, Garlic Haricot Verts, Roasted Corn Salad, Local Over-easy Egg, Smoked Tomato Bourbon Glaze 26

PAN SEARED DUCK BREAST Roasted Baby Carrots, Grilled Asparagus, Beets, Shaved Fennel, Preserved Lemon, Port Wine Jus 32

CRAB CAKES Creamy Polenta, Roasted Corn Relish, Grilled Asparagus, Piquillo Pepper Aioli, Local Greens 32

SUMMER GRAIN BOWL* Tri Colored Quinoa, Radish, Local Oyster Mushrooms, Marinated Tomatoes, Over Easy Egg, Grilled Asparagus, Korean Chili Aioli Aioli 16

DRY AGED PORK PORTERHOUSE Creamy Polenta, House-made Boursin Butter, Charred Pepper Salad, Grilled Asparagus, with Smoked Sherry Gastrique 32

SIDES

SWEET PLANTAINS 6
GRILLED ASPARAGUS 8
HERICOT VERTS 6
BABY CARROTS 6

MASHED POTATOES 6
POMMES FRITES 6
SWEET POTATO FRIES 6
HERB ROASTED FINGERLINGS 6

SIDE CAESAR SALAD 6
SIDE CAESAR SALAD 6
SIDE SALADA DE CASA 6
MAC N CHEESE 6

* 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.