

## STARTERS

### Roasted Figs \$14

Manchego & Sourwood Honey  
Add Local Prosciutto \$2

### Eggplant Frites \$12 V

Honey Mustard, Marcona Almonds

### Pork Lettuce Wraps \$15 DF

Local Pulled Pork, Pickled Vegetables,  
Romaine, Gochujang Aioli, Sesame, Peanuts

### Stuffed Piquillo Peppers \$14

Local Ham, Oaxaca Cheese. Salsa Macha,  
Pickled Onions, Microgreens

### Roca Spreads

*With French Baguette*

Smoked Pimento Cheese, Walnut

Mushroom Ricotta, Smoked Olives DF

Curried Butternut Squash Hummus DF,  
Bacon Jam DF

Two/\$8 Four/\$15 Five/\$18

### Mussels de Casa\* \$17

Prince Edward Island Mussels

White Wine, Cream,

Sundried Tomatoes & Basil GF  
*OR*

Preserved Lemon, Capers, Sage,  
Crispy Country Ham DF

# Lunch

## SANDWICHES

SERVED WITH CHOICE OF SIDE

### BR Burger\* \$15

Local Beef, Ashe County Cheddar, Lettuce, Tomato  
Add Bacon \$2 Crispy Onions \$0.50

### Habi Burger\* \$17

Local Beef Basted with Habanero Sauce, Topped  
with Cheddar, Crispy Onions, Lettuce, Tomato, Bacon

### Venison Burger\* \$20

Smoked Bleu, IPA Mustard, Bacon Jam, Pickled  
Onions, Baby Kale on Stick Boy Bun

### Crab Cake Sandwich \$20

Lemon Aioli, Chow Chow, Mixed Greens, Red  
Onion, Tomato on Stick Boy Bun

### Beyond Veggie Burger \$17

Ashe County Cheddar, Lettuce, Tomato

### Lobster Roll \$27

Maine Lobster Claw, Lemon Aioli, Brioche

### Pastrami Reuben \$18

C.A.B. Pastrami, Swiss, Sauerkraut, Russian Dressing  
on Seeded Rye

### Brisket Philly \$16

C.A.B. Brisket, Charred Peppers, Caramelized  
Onions, Gruyere, IPA Mustard on Brioche

## BISTRO SPECIALTIES

### Cuban Crepe

Slow Braised Pork, Local Country Ham,  
Swiss Cheese, Chickpea & Hominy  
Salad, Coconut Coriander Chutney  
Includes Side of Plantains

\$15

### Black & Bleu\*

C.A.B. Ribeye, Horseradish Cream,  
Smoked Bleu Cheese Butter, and  
Crispy Onions  
over Pomme Frites

\$45

### Chicken Paprikash

N.C. Chicken Leg Quarter, Caramelized  
Onions, Spaetzle, Charred Peppers,  
Hungarian Pepper Cream

\$29

## SIDES

Side Caesar Salad

Side Salada de Casa

Pomme Frites

Sweet Frites

Sweet Plantains

Shaved Brussels Sprouts

Mac & Cheese

Wedge Salad

## PREMIUM SIDES

Grilled Broccolini

Eggplant Frites

Fried Okra

Crispy Onions

# BISTRO ROCA

## SALADS

NC Chicken Thigh \$7 · Ribeye\* \$10 3 oz. Salmon\* \$7 · 6 oz. Salmon\* \$13 · Crabcafe \$19

### Cobb

Grilled NC Chicken Thigh, Iceberg & Romaine, Boiled Egg, Tomato, Bleu Cheese Crumbles, Red Onion, Bacon, Avocado, with Smoked Shallot Vinaigrette  
\$17

### Fried Chicken Salad

Cheddar, Red Onion, Tomatoes, Fried Okra and Fried Chicken with Smoked Tomato Buttermilk Dressing  
\$14

### Waldorf Wedge 🥄

Apricot, Apples, Bleu Cheese Crumbles, Applewood Smoked Bacon, Candied Walnuts with Port & Bleu Cheese Dressing  
\$16

### Salada de Casa

Mixed Greens, Bacon, Bleu Cheese, and Sun-Dried Tomatoes with Dijon Vinaigrette  
\$12

### Poached Pear 🥄

Smoked Bleu, Pickled Onions, Candied Walnuts, Mixed Greens, Pickled Cherries, Shallot Vinaigrette  
\$15

### Caesar

House Croutons, and Parmesan Cheese with Classic Anchovy Dressing  
\$12

### Wood Fired Brussel Sprouts

Pickled Onions, Roasted Root Vegetables, Baby Kale, Local Mushroom Vinaigrette, Horseradish Cream, Seeded Rye Croutons  
\$18

## WOOD FIRED PIZZAS \$15

Classic Neapolitan or Gluten Free +\$6

### Birria Pie

C.A.B. Brisket, Oaxaca Cheese, Smoked Olives, Pickled Onions, Cilantro, Red Chili Broth

### Smoked Duck 🥄

Poached Pear, Pickled Cherries, Caramelized Onions, Walnut Ricotta, Gruyere, Balsamic

### Buffalo Chicken

Fried Chicken, Chipotle Buffalo Sauce, Grilled Red Onion, Smoked Bleu Cheese, Mozzarella

### Antlers

Marinara, Italian Sausage, Mozzarella

### Roca

Local Prosciutto, Herb Oil, Caramelized Onions, Manchego, Sundried Tomatoes

### Artisan Pepperoni

Marinara, Mozzarella

## MAC & CHEESE

### Plain \$8 V

Bechamel, Gruyere, Ashe County Cheddar, Parmesan

### Habi \$12 🥄

Bacon, Crispy Onions, Habanero Sauce

### Lobster \$23

Bacon & Green Onion

### Veggie\* \$15

Collard Greens, Grilled Broccolini, Brussel Sprouts, Local Egg, Crispy Beets, Peppadew Relish

## Ingredients Sourced Locally

STICK BOY BAKERY

MOUNTAIN MEMORIES FARM

LETT-US-PRODUCE

FULL MOON FARM

JEFF CHESTER BLACKBERRIES

BOONE FUNGI

GREEN EARTH MICROGREENS

CAMP COFFEE

NEWLIFE FARMS

\*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