

BISTRO Roca

Antlers Bar

BRUNCH

BISTRO SPECIALTIES

Add Eggs or Eden Farms Bacon 2

Soup du Jour	3 / 5	Huevos Rancheros	12
Mac & Cheese	4	<i>Layers of Roasted Pork, Tortillas, Potatoes, Cheese & Ranchero sauce served with Scrambled Eggs</i>	
Mediterranean Duo	7	Goat Cheese Biscuits	10
<i>Hummus & Basque Olives</i>		<i>House-made Apple Butter & Fig Syrup served with Grits, & Scrambled Eggs</i>	
Bagel & Cheese Spread Duo	6	House-Made Corned Beef and Hash	11
<i>Boursin & Pimento Cheese</i>		<i>Rye toast with two Over Easy Eggs</i>	
Calamari Frites	6/10	Roca Benedict	12
<i>Lemon Aioli, BBQ Cocktail & Thai Tartar</i>		<i>Choice of Country Ham or Crab Cake on Over Easy Eggs</i>	
Wood-Fire Roasted Mussels	7/12	Croque Monsieur	11
<i>PEI Mussels in White Wine Sauce with Yellow Tomatoes and Crusty Garlic Bread (1/2 or Full)</i>		<i>Egg battered, Country Ham and Manchego sandwich with Fig, Pear and Local Apple Salad</i>	
WOOD-FIRED ARTISAN FLATBREADS		Trout Paupiette	14
Choice of Classic Neapolitan or Multi-Grain Crust		<i>Stuffed with Crab & Crawfish. Yukon Potato Hash, Over Easy Eggs and Rocket Pesto.</i>	
MARGHERITA	Tomato, Fresh Mozzarella & Pesto	Roca Steak Biscuit	10
	8	<i>Grilled Ribeye, Onions, Mushrooms, Roasted Peppers and Smoked Gouda on Biscuit with Over Easy Eggs</i>	
ANTLER'S	House-made Sauce, Italian Sausage & Mozzarella	Southern Fried Boneless Chicken	11
	8	<i>Open Faced on Biscuit, Collard Greens, Grits, Scrambled Eggs and Gravy.</i>	
ROCA	Prosciutto, Caramelized Onion & Man- chego	BISTRO SANDWICHES	
	8	B.R. Burger	8.5
SALMON & ASPARAGUS	Boursin & Aru- gula	<i>Vermont Cheddar, Lettuce, Tomato on a Kaiser with side (smoked bacon \$2, fried onions \$1)</i>	
	8	Habi Burger	10
FUNGHI	Wild Forest Mushrooms, Boursin Cheese	<i>As above with Habanero Sauce, Bacon & Fried Onions</i>	
	8	Roasted Chicken Salad	9
SHRIMP ALFREDO	Laughing Bird Shrimp, Alfredo Sauce, Bacon & Red Onion	<i>Vermont Cheddar & Dijon Aioli with side</i>	
	11	Tuna Melt	8
SALADS		<i>Served Open-faced on Pita with House-made Boursin and Aioli with side</i>	
Julia's Caesar	The Classic	Cuban Crêpe	10
	7	<i>Slow braised Pork, Ham, Swiss Cheese on a Crêpe served with Fried Plantains, White Bean & Grilled Chile Salad</i>	
Salada de Casa	Mixed Greens, Sun Dried Tomatoes, Bacon & Blue Cheese tossed with Dijon Vinaigrette		
	7		
Iceberg Wedge	Eden Farms Bacon & Tomato tossed with Creamy Port Wine & Gorgonzola Dressing		
	8		
Fried Chicken Salad	Lettuce, Fried Okra, Vermont Cheddar & Red Onion tossed in Buttermilk Dressing		
	9		

Add Grilled Chicken or Salmon 4
Crabcake, or Steak 6

Lunch: 11 - 3 Brunch: Sunday 11 3 Dinner: Nightly @ 5 Closed Tuesday
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