

BISTRO Roca

Antlers Bar

Brunch

Soup du Jour	3
Mac & Cheese	4
Mediterranean Trio	8
Hummus, Basque Olives, Boursin & Pita	
Plantains	8
Green Coriander Coconut Sauce	
Rock Shrimp Ceviche	10
Roasted Peppers, Avocado, Lime, Cilantro, Blistered Tomato in Bibb Cups	
Wood-Fired Mussels	7/12
White Wine, a Splash of Cream, Heirloom Tomato & Crusty Garlic Bread	
Goat Cheese Parfait	5
Layered Local Goat Cheese, Honey & Berries	

Wood-Fired Artisan Flatbreads

(Classic Neapolitan or Multi-Grain)

8

Margherita
Tomato, Fresh Mozzarella & Pesto
Antlers
House-Made Sauce, Italian Sausage & Mozzarella
Roca
Prosciutto, Caramelized Onion & Manchego
Chicken Alfredo
Grilled Chicken, Alfredo Sauce, Bacon & Red Onion
Salmon & Asparagus
Boursin, Arugula & Lemon Tahini Vinaigrette
Fig, Manchego & Prosciutto
Honey, Fig/Balsamic Reduction

Salads

Julia's Caesar	The Classic	7
Salada de Casa		7
Mixed Greens, Sun Dried Tomatoes, Bacon, Blue Cheese & Dijon Vinaigrette		
Iceberg Wedge		8
Eden Farms Bacon, Tomato, Green Onion & Port/Bleu Cheese Dressing		
Fried Chicken		9
Lettuce, Fried Okra, Vermont Cheddar & Red Onion tossed in Buttermilk Dressing		
Watermelon and Tomato Caprese		8
Fresh Mozzarella, Basil & Arugula		

Bistro Specialties

Huevos Rancheros	12
Layered Roasted Pork, Tortillas, Potatoes, Cheese & Ranchero Sauce with Two Eggs	
Goat Cheese Biscuits	10
Apple/ Peach Butter, Fig Syrup, Creamy Grits & Two Eggs	
House-Made Corned Beef and Hash	11
Rye Toast & Two Eggs	
Roca Benedict	15
Country Ham or Crab/Crawfish	
Croque Monsieur	11
Egg Battered, Country Ham & Manchego Sandwich with Fennel/ Seasonal Melon Salad	
Trout Paupiette	12
Crab/Crawfish Stuffed, Potato Hash, Grilled Spring Onion, Over Easy Egg & Rocket Pesto	
Roca-Rado Steak Biscuit	11
Grilled Ribeye, Onions, Mushrooms, Roasted Peppers & Smoked Gouda on Homemade Biscuits & Two Eggs	
House Cured Salmon Lox	10
Herb/Caramelized Fennel, Boursin, Bagel, Capers, Red Onion & Baby Greens with Lemon/Tahini Vinaigrette	
Southern Fried Chicken & Eggs	14
Creamy Grits & White Gravy	

Bistro Sandwiches

B.R. Burger	8.5
Vermont Cheddar, Lettuce, Tomato on Potato Roll (Eden Farms Bacon \$2, Crispy Onions \$1)	
Habi Burger	10
All the Toppings, Basted in House-made Habenero Sauce	
Roasted Chicken Salad	9
Vermont cheddar on Potato Roll	
Tuna Melt	9
Open-faced on English Muffin, Boursin, Tomato, Truffle Aioli	
Cuban Crêpe	10
Braised Pork, Ham, & Swiss Cheese; Finished with Plantains & White Bean/Hominy Salad	

Lunch/Sunday Brunch: 11 --3
828 - 295 - 4008

Dinner: Nightly @ 5 Closed Tuesday
Book online at BistroRoca.com