

Dinner

BISTRO Roca Antlers Bar

Starters

Calamari Frites	10
Lemon Aioli, BBQ Cocktail & Thai Tartar	
Roasted Figs	7
Manchego & Sourwood Honey	
Prosciutto Wrapped Figs	9
Wood-Fired Mussels	7/12
White Wine, a Splash of Cream, Yellow Tomato & Crusty Garlic Bread	
Mediterranean Trio	8
Hummus, Basque Olives, Boursin & Pita	
Rock Shrimp Ceviche	10
Roasted Peppers, Avocado, Lime, Cilantro, Blistered Tomato in Bibb Cups	
Plantains	8
Green Coriander Coconut Sauce	
Chips & Bleu	10
House-Cut Chips, Bleu Cheese & Apple Leather	

Wood-Fired Artisan Pizzas (Classic Neapolitan or Multi-Grain Crust)

Margherita Pizza	9
Tomato, Fresh Mozzarella & Pesto	
Antlers Pizza	9
House-made Sauce, Italian Sausage & Mozzarella	
Roca Pizza	9
Prosciutto, Caramelized Onion & Manchego	
Chicken Alfredo Pizza	9
Grilled Chicken, Alfredo Sauce, Bacon & Red Onion	
BLT Galletta	9
Eden Farm Bacon & Tomato Finished with Baby Greens	

Salads

Julia's Caesar "The Classic"	7
Salada de Casa	7
Mixed Greens, Sun-Dried Tomatoes, Bacon, Bleu Cheese & Dijon Vinaigrette	
Iceberg Wedge	8
Eden Farms Bacon, Tomato, Green Onion & Port/Bleu Cheese Dressing	
Watermelon/Tomato Caprese	8
Fresh Mozzarella, Basil & Arugula	

Grilled Chicken/Salmon 4 Crabcake/Steak/Tuna 6

Bistro Specialties

Accompanied By Roca Salad Sampler

"Black & Bleu"	26/32
Blackened/Grilled Ribeye, Mashed Potatoes, Bleu Cheese, Crispy Onions & Roca Steak Sauce	
N.C. Mountain Trout	22
Wood-Fired, Creamy Grits, Vodka-Cured Lemons & Natural Pan Sauce	
Crab & Crawfish Cakes	18/22
Fresh Crab, Crawfish Tail Meat & Smoked Gouda over Creamy Grits with Roasted Corn Salad	
Pan-Seared Sea Scallop	27
Tomato, Basil, Petite Squash, Asparagus & Rock Shrimp over Thyme Scented Polenta	
Blackened Salmon	21
Cous Cous, Roasted Peppers, Anaheim Peppers, Green Coriander Coconut Sauce & Lentil Salad	
Wagyu Flank Steak	25
Grilled Sweet Onion, Marinated Peppers, Shitake Mushrooms & Broccoli Rabe over Mac & Cheese	
N.C. Pork Loin Chop	23
Goat Cheese Mashed Potatoes, Roasted Corn, Hominy, Churri Grilled Baby Carrots & Bourbon Glaze	
Chipotle Crusted Tuna	Market
Roasted Spring Vegetable Napoleon, Rocket Pesto & Hominy/Blistered Tomato Salad	
Roca Baby Back Ribs	18/24
Fava Beans, Sage, Mint, Roasted Tomatoes & Capers over Moroccan Style Cous Cous	
Coq au Riesling	19
Organic Petite Chicken, Local Mushrooms, Eden Farms Bacon, Leeks, Petite Squash & White Beans over Mashed Potatoes	
Roca "Risotto"	17
Wild Mushrooms, Fresh Herbs, Fava Beans	

Light Fare

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 Habañero Sauce	
Tuna Melt	9
Open-Faced on English Muffin, Boursin, Tomato & Truffle Aioli	
Cuban Crêpe	12
Slow-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