

BISTRO Roca

Antlers Bar

Our Story: Bistro Roca is a true neighborhood Restaurant where we welcome you warmly and serve satisfying foods that change with the seasons. It is a casual Bistro to enjoy the company of friends and family and relax with easy cuisine and drink.

POUR LA TABLE

Appetizers & Small Plates to Share with Cocktails

- CALAMARI FRITES *Trio of Sauces* 6/10
- ROASTED FIGS *Manchego & Sourwood Honey* 7
Prosciutto Wrapped Figs 9
- CHIPS & BLUE *House-Cut Chips, Bleu Cheese Sauce* 10
- WOOD FIRED MUSSELS *White Wine, a Splash of Cream, Roma Tomato & Crusty Garlic Bread* 7/12
- PLANTAINS *Green Coriander Coconut Sauce* 8
- CHEESE SPREAD DUO *Boursin & Pimento Cheese, Crudité* 6
- MEDITERRANEAN DUO *Hummus, Basque Olives* 7
- CHARCUTERIE *Artisan Meats, Manchego Cheese* 11
- FROMAGE *Four Artisan Cheeses* 11

MAC & CHEESE

Our Wood fired Mac & Cheese Plain or:

- “BLT” *Bacon, Chow Chow, Heirloom Tomato* 8
- “BBQ” *Coleslaw Steak Sauce* 10
- “HABI” *Bacon, Crispy Onions, Habi Sauce* 8

SALADS

- JULIA'S CAESAR *“The Classic”* 7
- SALAD DE CASA *Mixed Greens, Sun-Dried Tomatoes, Bacon, Bleu Cheese & Dijon Vinaigrette* 7
- ICEBERG WEDGE *Eden Farms Bacon, Tomato, Strawberries & Port/Bleu Cheese Dressing* 8
- CAPRESÉ *Tomato, Mozzarella, Basil, Basque Olives & warm Balsamic Vinaigrette* 7
- TUNA STUFFED TOMATO 9
Add Grilled Chicken or Salmon 4
Crabcake or Steak 6

WOOD-FIRED ARTISAN PIZZAS (Classic Neapolitan or Multi-Grain Crust)

- MARGHERITA *Tomato, Fresh Mozzarella & Pesto* 10
- ANTLER'S *House-made Sauce, Italian Sausage & Mozzarella* 10
- ROCA *Prosciutto, Caramelized Onion & Manchego* 10
- PEPPERONI *Tomato, Fresh Mozzarella & Artisan Pepperoni* 10
- FLORENTINE *Spinach, Manchego, Roasted Peppers & Alfredo Rouge* 10

BISTRO SPECIALTIES

Accompanied by Roca Salad Sampler

- “BLACK & BLEU” *Blackened/Grilled Ribeye, Mashed Potatoes, Bleu Cheese, Crispy Onions & Roca Steak Sauce* 29/35
- N.C. MOUNTAIN TROUT *Wood-Fired, Creamy Grits, Vodka-Cured Lemons & Natural Pan Sauce* 22
- CRAB & CRAWFISH CAKES *Creamy Grits, Lemon Aioli, Roasted Corn Salad* 18/22
- SOUTHERN FRIED CONFIT DUCK *Rhubarb jus, Horseradish Mashed Potatoes, Roasted Garlic Beans* 24
- SEARED SCALLOPS *Brown Basmati, quick seared Asian Greens, Sweet Ginger Broth* 27
- BLACKENED SALMON *Lentil-Basmati-Cake, Wilted Spinach, Asparagus, Truffle Aioli* 22
- NC PORK LOIN CHOP *Bourbon Glaze, Bacon, Goat Cheese, Mashed Potatoes & Carrots & Summer Squash* 24
- ORGANIC CHICKEN BREAST *NC Organic Chicken, marinated and hard seared, Fingerling Potatoes with Butter poached Broccoli, Wild Mushroom au-jus* 19
- WOOD-FIRE ROASTED VEGETABLE PLATTER *Chefs daily selection from our Farmer's Market* 18
- SLOW BRAISED PORK FETTUCINI *Roasted Garlic, Leeks, Tomatoes, Fresh Oregano, Giganda Beans* 21

SANDWICHES

Includes Choice of Sides

- BR BURGER *Vermont Cheddar, Lettuce, Tomato Potato Roll* 9
(Bacon \$2, Crispy Onions \$1)
- HABI BURGER *All the Toppings, Basted in House-made Habanero Sauce* 11
- CAROLINA BISON BURGER *Applewood bacon, Southern Slaw, Artisan Roll* 12
- CUBAN CREPE *Slow-Braised Pork, Prosciutto, Swiss cheese; Plantains & White Bean/Hominy Salad* 12
- BLACKENED SALMON *Caper Mayonnaise, fresh Spinach, Tomato and Red Onion* 12

STEAKHOUSE SPECIAL

The best beef value for the serious steak lover.

CAROLINA CATCH SPECIALS

Daily trucks bring fresh seafood from the coast of North and South Carolina to the mountains.

We have committed to this because it is both environmentally and economically responsible. And wild caught fish is generally healthier than farmed raised fish.