

LUNCH

BISTRO Roca

Antlers Bar

BISTRO SPECIALTIES

Soup du Jour	3 / 5
Mac & Cheese	4
Mediterranean Duo <i>Hummus & Basque Olive</i>	7
Cheese Spread Duo <i>Boursin & Pimento Cheese, Crudité</i>	6
Plantains <i>Green Coriander Coconut Cream</i>	10
Wood-Fire Roasted Mussels <i>PEI Mussels in White Wine Sauce with Yellow Tomatoes and Crusty Garlic Bread</i>	7 / 12
Charcuterie <i>Selection of Artisan Salami, Manchego Cheese</i>	11

WOOD-FIRED FLATBREADS

Classic Neapolitan or Multi-Grain Crust 8

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

SALADS

Julia's Caesar	The Classic	7
Salada de Casa	Mixed Greens, Sun Dried Tomatoes, Bacon & Blue Cheese tossed with Dijon Vinaigrette	7
Iceberg Wedge	Eden Farms Bacon, Strawberries & Tomato tossed with Creamy Port Wine & Gorgonzola Dressing	8
Fried Chicken Salad	(or grilled) Lettuce, Fried Okra, Vermont Cheddar & Red Onion tossed in Buttermilk Dressing	9
Capresé	Tomato, Mozzarella, Basil, Basque Olives & warm Balsamic Vinaigrette	8
Tuna Stuffed Tomato	Wood fire Roasted, Boursin Cheese, Baby greens	9

Add Grilled Chicken or Salmon 4
Crabcake, or Steak 6

Daily Wood Fired Vegetable Platter 9
Chef's daily selection from the Farmer's markets

Create your own Pick Two 8 Pick Three 10

<i>Soup du Jour</i>	<i>Caesar Salad</i>	<i>Grilled Sandwiches:</i>
<i>Mac & Cheese</i>	<i>House Salad</i>	<i>Cheddar Cheese</i>
<i>Plantains</i>	<i>Fried Chicken</i>	<i>Boursin Cheese</i>
<i>Capresé Salad</i>	<i>Salad</i>	<i>Pimento Cheese</i>
	<i>Iceberg Wedge</i>	

Cuban Crêpe 10
Slow Braised Pork, Ham, Swiss Cheese on a Crêpe served with Fried Plantains, White Bean & Grilled Chile Salad

BISTRO SANDWICHES

B.R. Burger	8.5
<i>Vermont cheddar, lettuce, Tomato on a Kaiser (Bacon \$2, Crispy Onions \$1)</i>	
Habi Burger	10
<i>All the Toppings, Basted in House-made Habanero Sauce</i>	
Blackened Salmon Sandwich	10
<i>Caper Mayonnaise, fresh Spinach, Tomato and Red Onion</i>	
Carolina Bison Burger	12
<i>Applewood bacon, Southern Slaw, Artisan Roll</i>	
The "Original" Reuben	8
<i>Hand-cut corned beef served open-faced on rye with red onion, Swiss cheese & red cabbage salad</i>	
Roasted Chicken Salad	9
<i>Raisins, Vermont Cheddar & Dijon Aioli</i>	
Guacamole Melt	9
<i>House-made Guacamole, White Cheddar on Artisan Rye with Tomato Fennel Fresca</i>	
Vegetable Burger	8
<i>Lentil, Basmati & Roasted Vegetables Lettuce, Tomato, Red Onion, Pimento Cheese, Potato Roll</i>	

Lunch: 11 - 3 Brunch: Sunday 11 3 Dinner: Nightly @ 5 Closed Tuesday
828 - 295 - 4008 Book online at BistroRoca.com Join us on Facebook

We use local purveyors when possible.