

Brunch

STARTERS

Roasted Figs \$13

Manchego & Sourwood Honey
Add Local Prosciutto \$2

Eggplant Frites \$11 **V**

Honey Mustard, Marcona Almonds

Mussels de Casa* \$16

Prince Edward Island Mussels
White Wine, Cream,
Sundried Tomatoes & Basil **GF**
OR
Green Tomatillo Curry,
Cilantro, Peanuts

Pork Lettuce Wraps \$14

Local Pulled Pork, Cucumber Kimchi,
Gochujang Aioli, Sesame & Peanut

Potato Latkes \$7 **V**

Sour Cream, Chives

Roca Spreads

With French Baguette
Smoked Pimento Cheese,
Fava Bean Hummus, **DF**
Artichoke Tapenade, **DF**
Smoked Olives **DF**, Boursin
Two/\$7 Four/\$14 Five/\$17

BISTRO SPECIALTIES

Buttermilk Biscuits

Grits, Applewood Smoked Bacon,
Scrambled Eggs, Choice of:
Sausage Gravy or Bourbon Pecan
Butter & Raspberry Fig Preserves
\$16

Brisket*

Stone Ground Grits, Pimento
Cheese, Roasted Corn Salad,
Over Easy Egg, Asparagus,
Chorizo Bourbon Glaze
\$18

Brioche French Toast

Applewood Smoked Bacon,
Scrambled Eggs, Fresh Berries,
Raspberry Fig Preserves &
Bourbon Pecan Butter
\$16

Black & Bleu*

C.A.B. Ribeye, House Steak
Sauce, Smoked Bleu Cheese
Butter, and Crispy Onions
over Pommes Frites
\$41

Local Pork Tamales*

Smoked Chili Sauce, Pico de Gallo,
Over Easy Egg, Lime Crema,
Crispy Tortillas
\$18

Cuban Crepe

Slow Braised Pork, Prosciutto,
Swiss Cheese, Chickpea &
Hominy Salad, Coconut Coriander
Chutney, Sweet Plantains
\$14

Pork Schnitzel*

Pretzel Crusted Pork Loin,
Potato Latkes, Over Easy Eggs
& Dill Pickle Hollandaise
\$20

Ingredients Sourced Locally

STICK BOY BAKERY

JEFF CHESTER BLACKBERRIES

MOUNTAIN MEMORIES FARM

BOONE FUNGI

LETT-US-PRODUCE

GREEN EARTH MICROGREENS

FULL MOON FARM

CAMP COFFEE

BISTRO ROCA



WOOD FIRED PIZZAS

Classic Neapolitan or Gluten Free +\$6

Greek Pie \$14 🍴

Local Loukaniko Sausage, Grape Tomatoes,
Smoked Olives, Feta, Parmesan, Arugula, Tzatziki

Artichoke & Local Mushroom \$14 🍴

Benton's Bacon, Herb Goat Cheese, Peppadews,
Manchego Cheese

C.A.B. Brisket \$14

Smoked Chili Sauce, Cheddar, Chicharrónes,
Pico de Gallo & Goat Cheese Crema

Antlers \$14

Marinara, Italian Sausage, Mozzarella

Roca \$14

Local Prosciutto, Herb Oil, Caramelized Onions,
Manchego, Sundried Tomatoes

Artisan Pepperoni \$14

Marinara, Mozzarella

MAC & CHEESE

Plain \$7 V

Bechamel, Gruyere, White Cheddar, Parmesan

Habi \$11 🌶️

Bacon, Crispy Onions, Habanero Sauce

Lobster \$23

Bacon & Green Onion

Veggie* \$14 V 🍴

Grilled Asparagus, Roasted Spring Vegetables, Corn Salad,
Pistachio Pesto, Over Easy Egg & Spicy Corn Nuts

SANDWICHES

BR Burger* \$14

Local Beef, Ashe County Cheddar,
Lettuce, Tomato

Add Bacon \$2 Crispy Onions \$0.50

Habi Burger* \$16 🌶️

Local Beef Basted with Habanero Sauce,
Topped with Cheddar, Crispy Onions,
Lettuce, Tomato, Bacon

Beyond Veggie Burger \$16

Ashe County Cheddar, Lettuce, Tomato

Lobster Roll \$27

Maine Lobster Claw, Lemon Aioli, Brioche

SIDES XTRAS*

Caesar Salad Sweet Plantains

Salada de Casa Asparagus

Pomme Frites Mac & Cheese

Sweet Frites Wedge Salad

SALADS

NC Chicken Thigh \$6 · 3 oz. Salmon* \$6 · 6 oz. Salmon* \$12 · Ribeye* \$9 · Crabcake \$18

Cobb

Grilled NC Chicken Thigh, Iceberg
& Romaine, Boiled Egg, Tomato,
Bleu Cheese Crumbles, Red Onion,
Bacon, Avocado, with Avocado
Chive Dressing

\$16

Seafood Salad

Avocado Dressing, Romaine Hearts,
Spring Mix, Grape Tomatoes, Roasted
Corn, Boiled Egg, Smokey Corn Nuts,
Radish, Crab Cake, Maine Lobster,
Fried Calamari

\$32

Wedge

Diced Tomatoes, Green
Onions, Bleu Cheese Crumbles,
Applewood Smoked Bacon
with Port & Bleu Cheese
Dressing

\$13

Salada de Casa

Mixed Greens, Bacon, Bleu Cheese,
and Sun-Dried Tomatoes
with Dijon Vinaigrette

\$11

Fried Chicken Salad

Cheddar, Red Onion, Tomatoes,
Fried Okra and Fried Chicken
with Smoked Tomato
Buttermilk Dressing

\$13

Caesar

House Croutons, and
Parmesan Cheese with
Classic Anchovy Dressing

\$11

*These menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions