

Dinner

STARTERS

Roasted Figs \$14

Manchego & Sourwood Honey
Add Local Prosciutto \$2

Stuffed Piquillo Peppers \$14

Local Ham, Oaxaca Cheese, Salsa Macha,
Pickled Onions, Microgreens

Pork Lettuce Wraps \$15

Local Pulled Pork, Pickled
Vegetables Gochujang Aioli,
Sesame & Peanut

Mama Phan's Spring Rolls \$17

Pork or Veggie - Thai Chili Sauce, Cilantro

Calamari Frites \$16

Thai Tartar, Cocktail Sauce, Lemon Aioli

Roca Spreads

With French Baguette

Smoked Pimento Cheese,
Walnut Mushroom Ricotta,
Curried Butternut Squash Hummus, **DF**
Smoked Olives **DF**, Bacon Jam **DF**
Two/\$8 Four/\$15 Five/\$18

Eggplant Frites \$12 **V**

Honey Mustard, Marcona Almonds

Mussels de Casa* \$17

Prince Edward Island Mussels
White Wine, Cream,
Sundried Tomatoes & Basil **GF**

OR

Preserved Lemon, Capers,
Sage, Crispy Country Ham **DF**

BISTRO SPECIALTIES

Chicken Paprikash

N.C. Chicken Leg Quarter,
Caramelized Onions, Spaetzle,
Charred Peppers, Hungarian Pepper
Sauce
\$29

Black & Bleu*

C.A.B. Ribeye, Horseradish
Cream, Bleu Cheese Butter,
and Crispy Onions over
Mashed Potatoes
\$45

NC Mountain Trout **GF**

Roasted Root Vegetables, Brussel
Sprouts, Preserved Lemon, Sage,
Capers & Crispy Country Ham
\$32

Salmon* **GF**

Herbs de Provence, Chestnut Grits,
Smoked Olives, Shaved Brussel
Sprouts, Basque Pepper Sauce
\$32

Crab Cakes

Chestnut Grits, Chow Chow, Grilled
Broccolini, Lemon Aioli, Crispy Beets
\$40

Brisket* **GF**

Chorizo Hash Browns,
Smoked Tomato Bourbon
Glaze, Grilled Broccolini, Local
Egg, Peppadew Relish
\$30

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

Birria Pie \$15

C.A.B. Brisket, Oaxaca Cheese, Smoked Olives, Pickled Onions, Cilantro, Red Chili Broth

Smoked Duck \$15

Poached Pear, Pickled Cherries, Caramelized Onions, Walnut Ricotta, Gruyere, Balsamic

Buffalo Chicken \$15

Fried Chicken, Chipotle Buffalo Sauce, Grilled Red Onion, Smoked Bleu Cheese, Mozzarella

Antlers \$15

Marinara, Italian Sausage, Mozzarella

Roca \$15

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

Artisan Pepperoni \$15

Marinara, Mozzarella

SANDWICHES

SERVED WITH CHOICE OF SIDE

BR Burger* \$15

Local Beef, Ashe County Cheddar, Lettuce, Tomato
Add Bacon \$2 Crispy Onions \$0.50

Habi Burger* \$17

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

Beyond Veggie Burger \$17

Ashe County Cheddar, Lettuce, Tomato

Venison Burger* \$20

Smoked Bleu, IPA Mustard, Bacon Jam, Pickled Onions, Baby Kale on Stick Boy Bun

Lobster Roll \$27

Maine Lobster Claw, Lemon Aioli, Brioche

Cuban Crepe \$15

Slow Braised Pork, Local Country Ham,
Swiss Cheese, Chickpea & Hominy Salad,
Coconut Coriander Chutney,
Sweet Plantains (Side items extra)

SIDES

Salada de Casa

Caesar Salad

Pomme Frites

Sweet Frites

Mashed Potatoes

Chestnut Grits

PREMIUM SIDES

Mac & Cheese

Grilled Broccolini

Shaved Brussel Sprouts

Sweet Plantains

Collard Greens

Wedge Salad

Roasted Root Vegetables

MAC & CHEESE

Plain \$8

Bechamel, Gruyere, Ashe County Cheddar,
Parmesan

Habi \$12

Bacon, Crispy Onions, Habanero Sauce

Lobster \$23

Bacon & Green Onion

Veggie* \$15

Collard Greens, Grilled Broccolini, Brussel Sprouts, Local Egg, Crispy Beets, Peppadew Relish

SALADS

NC Chicken Thigh \$7 · 3 oz. Salmon* \$7 · 6 oz. Salmon* \$13 · Ribeye* \$10 · Crabcake* \$19

Cobb

Grilled NC Chicken Thigh, Iceberg &
Romaine, Boiled Egg, Tomato,
Bleu Cheese Crumbles, Red Onion,
Bacon, Avocado, with
Smoked Shallot Vinaigrette
\$17

Poached Pear

Smoked Bleu Cheese, Pickled Onions,
Candied Walnuts, Mixed Greens, Pickled
Cherries, Shallot Vinaigrette
\$15

Wood Fired Brussel

Sprouts

Pickled Onions, Roasted Root
Vegetables, Baby Kale, Local
Mushroom Vinaigrette, Horseradish
Cream, Seeded Rye Croutons
\$18

Caesar

House Croutons, and
Parmesan Cheese with
Classic Anchovy Dressing
\$12

Waldorf Wedge

Apricot, Apples, Bleu Cheese
Crumbles, Candied Walnuts,
Applewood Smoked Bacon with
Port & Bleu Cheese Dressing
\$16

Salada de Casa

Mixed Greens, Bacon,
Bleu Cheese, and Sun-Dried
Tomatoes with Dijon Vinaigrette
\$12

*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