

# ROC & OLIVE

## RAW BAR

BLUE POINT OYSTERS\* ( 6 | 12) 13. | 24. GF

LITTLE NECK CLAMS\* ( 6 | 12) 11. | 20. GF

## APPETIZERS

SWEET POTATO & CARROT BISQUE apple garnish 8.

STUFFED PRETZELS brie cheese | fig jam 11.

BANG BANG SHRIMP mild spiced thai dressing | scallions | sesame seeds 15.

KUNG PAO CALAMARI orange-ginger glaze | sesame seeds or TRADITIONAL marinara | lemon 16.

CRISPY CAULIFLOWER paprika & cumin | pickled shallots | jalapeno aioli | micro cilantro 13.

BUFFALO WINGS chunky blue cheese dressing | carrots | celery or bbq sauce | ranch dressing 14.

BRUSSEL SPROUTS honey mustard | toasted almonds | togarashi spice | mint 14.

TRUFFLE-PARMESAN FRENCH FRIES parsley | garlic aioli | ketchup 12.

LOCAL MUSSELS cherry tomatoes | garlic | basil | white wine | sweet vermouth 16. GF

## THIN CRUST FLATBREADS

SUB GLUTEN FREE CAULIFLOWER CRUST +2.5

WILD MUSHROOM & TRUFFLE shitake & oyster mushrooms | whipped lemon ricotta | parmesan | truffle oil | scallions 16.

PROSCIUTTO & BURRATA prosciutto de parma | homemade pesto | toasted pine nuts | balsamic reduction 20.

THE OLIVE caramelized onions | button mushrooms | goat cheese | fresh basil | evoo 15.

BBQ CHICKEN shaved red onion | monterey-jack cheese | ranch dressing | cilantro 19.

FIG & BACON fig jam | button mushrooms | crispy bacon | blue cheese crumbles | arugula 16.

SPICY MARGHERITA fontina cheese | spicy tomato sauce | basil | jalapenos 14.

FALL HARVEST chickpea puree | artichoke hearts | grilled zucchini | caramelized onions | roasted red pepper | white balsamic glaze 15. V + CHEESE 1.

GF- GLUTEN FREE

V-VEGAN

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*\*If you have a food allergy, please notify your us.\*\**

## SALADS

+AVOCADO 2. | +CHICKEN 8. | +SHRIMP 11. | +SALMON 14.

**GOAT CHEESE** mesclun greens | pistachios | cranberries | shaved carrots | raspberry vinaigrette 15. GF

**WEDGE** baby iceberg | cherry tomatoes | red onion | bacon | blue cheese crumbles | blue cheese dressing 14. GF

**CLASSIC CAESER** romaine | garlic-herb croutons | shaved parmesan | homemade caesar dressing 13.

**THE ORCHARD** arugula | granny smith apples | blue cheese | candied walnuts | balsamic vinaigrette 15. GF

**CHOPPED** arugula | red peppers | cucumber | red onion | tomatoes | carrots | feta cheese | white balsamic vinaigrette 15. GF

**WATERCRESS & AVOCADO** hearts of palm | red onion | cherry tomatoes | cucumber | cilantro-lime vinaigrette 16. GF

## HANDHELDS

SUB TRUFFLE FRIES 3. | SUB HOUSE OR CAESER SALAD 3.

**GRILLED CAJUN CHICKEN** bacon | swiss cheese | arugula | siracha aioli | french fries 17.

**TRADITIONAL BURGER** bib lettuce | tomato | red onion | french fries 18.

**BUTTERMILK FRIED CHICKEN** pickled shallots | watercress | bbq aioli | french fries 18.

+AVOCADO 2. | +CHEESE 1. | +BACON 1.5 | +GARLIC AIOLI .5

## ENTREES

**DUCK BREAST** sweet potato mash | burnt broccolini | orange-red wine glaze 31. GF

**SHORT RIB** creamy polenta | baby carrots 30. GF

**RED SNAPPER FILET** yellow basmati rice | sauteed spinach | coconut-lemongrass sauce 33. GF

**HALF ROASTED CHICKEN** garlic mashed potatoes | haricot verts | pan jus 27. GF

**BRAISED LAMB SHANK** wild mushroom & pea creamy farro 36.

**BOURBAN CHICKEN PASTA** rigatoni | cajun chicken | basil | fresh tomatoes | spinach | bourbon cream sauce 25.

**14 OZ NY STRIP STEAK** hand cut french fries | watercress | au poivre sauce 40.

**SHRIMP & PESTO BUCATINI** cherry tomatoes | asparagus | homemade pesto cream | shaved parmesan 26.

**CRISPY SKIN ON SALMON** parsnip puree | grilled asparagus 27. GF

**VEGGIE PAELLA FOR TWO** cauliflower | brussel sprouts | cherry tomatoes | button mushrooms 37. V | GF

**TRADITIONAL PAELLA FOR TWO** chicken | chorizo | clams | mussels | calamari | shrimp 51. GF

PLEASE ALLOW 35-45 MINUTES FOR PAELLA PREP

## SIDES

FRENCH FRIES 7. | GARLIC MASHED POTATOES 8. | GRILLED ASPARAGUS 10. | HARICOT VERTS 8. |

HONEY GLAZED CARROTS 9. | SAUTEED SPINACH 8.