

ROC & OLIVE

RAW BAR

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

LITTLE NECK CLAMS (6 | 12) 11. | 19. **GF**

APPETIZERS

LOBSTER CROQUETTES (4) saffron aioli 17.

STUFFED PRETZELS brie cheese | fig jam 11.

COCONUT CRUSTED SHRIMP (6) thai chili dipping sauce 14.

SHANGHAI CALAMARI banana peppers | bean sprouts | scallions | cilantro | sweet thai chili 18.

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

GRILLED OCTOPUS chorizo | black eyed peas | tomatoes | chickpea puree 19. **GF**

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**

BUFFALO WINGS carrots | celery | chunky blue cheese dressing 14.

THIN CRUST FLATBREADS

SUB GLUTEN FREE CAULIFLOWER CRUST +2.

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

SALADS

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

GOAT CHEESE mesclun greens | pistachios | cranberries | shaved carrot | goat cheese | 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

HOUSE mesclun greens | cucumber | red onion | cherry tomatoes | carrots | red wine vinaigrette 12. GF

HANDHELDS

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

GRILLED CAJUN CHICKEN bacon | swiss cheese | arugula | siracha aioli | french fries 16.

TRADITIONAL BURGER bib lettuce | tomato | red onion | french fries 17.

BUTTERMILK FRIED CHICKEN pickled shallots | watercress | bbq aioli | french fries 17.

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

ENTREES

DUCK BREAST creamy farro | cashews | cranberries | wilted watercress | plum reduction 29.

BRAISED SHORT RIB creamy polenta | baby carrots 30. GF

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

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

14 OZ NY STRIP STEAK french fries | watercress salad | au poivre sauce 39.

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

FALL SCALLOPS butternut squash risotto | sundried tomatoes | bacon lardon 33.

PORK OSSO BUCCO garlic mash | sauteed spinach 29. GF

WINTER SALMON fennel | zucchini | tomato | quinoa | coconut-lemongrass sauce 27. GF

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

SEAFOOD PAELLA FOR TWO lobster | clams | mussels | calamari | shrimp | salmon 59. GF

PLEASE ALLOW 35-45 MINUTES FOR PAELLA PREP

SIDES

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

HONEY GLAZED CARROTS 9. | SAUTEED SPINACH 8. | CREAMY WINTER FARRO 13. | BUTTERNUT SQUASH RISOTTO 12.