

ROC & OLIVE

RAW BAR

BLUE POINT OYSTERS* (6 | 12) 14. | 25. **GF** LITTLE NECK CLAMS* (6 | 12) 12. | 24. **GF**

APPETIZERS

STUFFED PRETZELS brie cheese | fig jam 12.

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

JUMBO LUMP CRAB CAKE corn flake crumbs | creamy mustard | petite greens | arugula chimichurri 20.

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

BLISTERED SHISHITO PEPPERS smoked paprika | garlic aioli 12.

SAUTEED LITTLE NECK CLAMS chorizo | garlic | fresh tomatoes | white wine 16. **GF**

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

BUFFALO WINGS chunky blue cheese dressing | carrots | celery or bbq sauce | ranch dressing 15.

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 or fra diavolo 16. **GF**

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

THIN CRUST FLATBREADS

SUB GLUTEN FREE CAULIFLOWER CRUST +3.

WILD MUSHROOM & TRUFFLE shitake & oyster mushrooms | whipped lemon ricotta | parmesan | truffle oil | scallions 17.

PROSCIUTTO & BURRATA prosciutto de parma | homemade pesto | toasted pine nuts | balsamic reduction 21.

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

BBQ CHICKEN shaved red onion | monterey-jack cheese | ranch dressing | cilantro 20.

FIG & BACON fig jam | button mushrooms | crispy bacon | blue cheese crumbles | arugula 17.

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 16. **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

BRONZINO FILET spring vegetable cous cous | lemon butter 29. GF

BRAISED SHORT RIB hand whipped creamy polenta | baby carrots 31. GF

PAN SEARED SCALLOPS cucumber-crab salad | butternut squash puree | arugula chimichurri 35. GF

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

14OZ BONE-IN PORK CHOP sweet potato mash | asparagus | blueberry-ginger chutney 34. GF

BOURBAN CHICKEN PASTA rigatoni | cajun chicken | basil | fresh tomatoes | spinach | bourbon cream sauce 26.

14 OZ NY STRIP STEAK hand cut french fries | watercress | au poivre sauce 41.

SHRIMP & WILD MUSHROOM BUCATINI shitake & oyster mushrooms | cherry tomatoes | asparagus | garlic cream sauce 27.

CRISPY SKIN ON SALMON fennel-vegetable quinoa | coconut-lemongrass sauce 28. GF

GARDEN PESTO PASTA fusilli | broccolini | spinach | cherry tomatoes | pesto cream | grated parmesan 24.

SIDES

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

BURNT OR SAUTEED BROCCOLINI 10. | HONEY GLAZED CARROTS 9. | SAUTEED SPINACH 8. V | GF | VEGGIE QUINOA 13. V

Please note, 20% Gratuity will be added to all tables of 8 or more guests.