

ROCA

restaurant & bar

LUNCH MENU

SOUPS & SALADS

	Gumbo 4/6	Roca Soup (Made Daily)	3/5
Mixed Green	Cherry Tomatoes/Jack Cheese/Red Onions/Herb Croutons/Sugarcane Vinaigrette		5/11
	Chicken Salad	Mixed Greens/Sweet Peppers/Toasted Almonds	9
Greek Wedge	Romaine/Buttermilk Dressing/Olives/Feta/Tomatoes/Cucumbers/Pepperoncini/Red Onion		12
	Caesar	Romaine/Parmesan Crisp/Buttermilk Dressing	5/10
	Spinach	Apples/Onions/Blue Cheese/Candied Pecans/Sugarcane Vinaigrette	6/12
Spiced Tuna	Field Greens/Cucumbers/Tomato/Wontons/Sesame Seeds/Ginger Soy Vinaigrette		15
Southern Cobb	Grilled Chicken/Charred Onions/Egg/Jack Cheese/Tomato/Bacon/Sugarcane Vinaigrette		15

Add To Any Of The Above:

Grilled Chicken \$5, Roasted Shrimp \$7, Blue Cheese \$3, Seared Sushi Grade Tuna \$8

Dressings:

Sugarcane Vinaigrette, Black Pepper Buttermilk, Balsamic Vinaigrette, Creole Honey Mustard, 1000 Island, Spicy Blue Cheese, Ginger Soy Vinaigrette. Add Extra Dressing \$.25

BLUE PLATE OF THE DAY

Served with your choice of two Home-Style Blue Plate Vegetables and Iced Tea. (no substitutions) 12

TUESDAY — Meatloaf **WEDNESDAY** — Lasagna **THURSDAY** — Red Beans and Rice

FRIDAY — Braised Beef **SATURDAY** — Three Piece Buttermilk Fried Chicken

Blue Plate Vegetables: Collard Greens, Blackeyed Peas, Mac & Cheese, Buttermilk Mashed Potatoes, Garlic Sautéed Beans. *Add any side for an additional \$3 per side.*

LUNCH ENTREES

Fried Chicken	Buttermilk Mashed Potatoes/Garlic Sautéed Beans/Maple Chili Glaze	12
	Shrimp & Grits	Tomatoes/Mushrooms/Garlic Butter Broth 14
Creole Seared Catfish	Hoppin' John/Garlic Sautéed Beans/Remoulade	14

SANDWICHES

	Roca Cheeseburger	Sourdough Bun/Lettuce/Tomatoes/Pickles/Onion	10
	Shrimp or Oyster Po Boy	Lettuce/Tomatoes/Remoulade	12
Chicken Salad	Toasted Sourdough/Cranberries/Toasted Almonds/Celery/Poppyseed Dressing		9
	Buttermilk Fried Chicken BLT	Mississippi Comeback	12
	Pimento Cheese	Sour Dough	10

Served With Your Choice of Soup or Fries. Add a half salad at regular price.

PASTA

	Lasagna	Ground Beef/Three Cheese Blend/Tomato Sauce	12
	Tomato Braised Pork Shoulder	Rigatoni/Parmesan Cheese	12
	Chicken Fettuccine	Garlic Cream/Nutmeg/Shaved Parmesan Cheese	12
Gulf Shrimp	Artichoke Hearts/Sun Dried Tomatoes/Pesto Cream/Penne		14
	Scampi	Garlic Butter/Tomatoes/Herbs/Angel Hair	14
Spicy Crawfish	Benton's Bacon/Mushrooms/Spinach/Creole Cream/Penne		14
	Chicken Parmesan	Penne	14

**Foodborne Illness Warning: Consuming raw or undercooked eggs or fish may increase your risk of food born illness, especially if you have certain medical conditions. Please alert your server of any food allergies and we will be happy to accommodate you.*

A \$4 split charge will be added to all split entrees.

Jay Parmegiani, Owner, Executive Chef

Stanley Gleese, Chef

Tina Smith, General Manager