



DINNER

SHARE

NC SMOKED TROUT DIP | TOAST POINT, CRACKERS 7.5

LOCAL CHEESE PLATE | 3 GRACES SELECTIONS, SPICY APRICOT MARMALADE, CANDIED PECANS 6

CRISPY CALAMARI | SPINACH, SPICY AIOLI 9

HUMMUS & HOUSE CURED OLIVES | GRILLED PITA, EVOO 5

CRAB CAKES | JUMBO LUMP, GRILLED NAPPA SLAW 7/11

FRIED SHRIMP | PBR BATTER, SPICY AIOLI 7

THAI STICKY WINGS | HALF DOZEN 4

START

CHEF'S KETTLE | OUR DAILY SELECTION OF SOUPS 3/5

ROUX HOUSE SALAD | ROMAINE & SPRING MIX, TOMATOES, BACON, CHEDDAR, CUKES, CARROTS, RIPE OLIVES 6

SPINACH SALAD | ORGANIC SPINACH, FRESH BERRIES, LOCAL CHEVRE, CANDIED PECANS, SPICY APRICOT VIN 6

ROMAINE SALAD | SHAVED PARMESAN, CREAMY GARLIC DRESSING 6

FRIED GOAT CHEESE | ROASTED BEETS, ROSEMARY SEA SALT 5

MAIN PLATES

BISTRO MEATLOAF

LOCAL BEEF & PORK, WHITE CHEDDAR, RED-ONION MARMALADE, GARLIC SMASHED REDS 16

CHICKEN CHOP

PRESERVED LEMONS, ROASTED FINGERLINGS, PAN GRAVY 16

ROUX'S BBQ SALMON*

DRY RUB, MASHED POTATOES, GRILLED ASPARAGUS 18

AHI TUNA

CORN & CILANTRO FRITTER, CARROT SLAW, THAI CURRY AIOLI 18

CAROLINA COAST TRIGGERFISH

PAN SEARED, LOCAL ASIAN PEAR CHUTNEY, VEGETABLE RICE PILAF 17

HAND CUT 12 OZ RIBEYE

AU GRATIN POTATOES, FRESH VEGETABLE, ROSEMARY CABERNET DEMI 22

STRAIGHT UP PORK CHOP

GRILLED, THICK CUT BONE-IN, ROASTED SWEET POTATOES, TODAY'S VEGETABLE 18

THREE CHEESE RAVIOLI

ORGANIC SPINACH, BLUE CHEESE, ROASTED TOMATOES, ARTICHOKE HEARTS 16

SIDES

FARM FRESH
VEGETABLES | 4

GRILLED ASPARAGUS | 4

SAUTÉED MUSHROOMS | 5

GARLICKY SPINACH | 4

CHEEZY AU GRATIN | 4

ROASTED FINGERLINGS | 4

WE SUPPORT LOCAL: SEE THE LIST OF LOCAL PARTNERS AT - WWW.ROUXASHEVILLE.COM

Executive Chef Randy Dunn | Sous Chef Joe Koenig

*May contain raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you have any food allergies.