



SAMPLE DINNER MENU

(Weekly specials also available)

SHARE

NC SMOKED TROUT DIP | TOAST POINT, CRACKERS

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

CRISPY CALAMARI | SPINACH, SPICY AIOLI

HUMMUS & HOUSE CURED OLIVES | GRILLED PITA, EVOO

CRAB CAKES | JUMBO LUMP, GRILLED NAPPA SLAW

FRIED SHRIMP | PBR BATTER, SPICY AIOLI

THAI STICKY WINGS | HALF DOZEN

START

CHEF'S KETTLE | OUR DAILY SELECTION OF SOUPS

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

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

ROMAINE SALAD | SHAVED PARMESAN, CREAMY GARLIC DRESSING

FRIED GOAT CHEESE | ROASTED BEETS, ROSEMARY SEA SALT

MAIN PLATES

BISTRO MEATLOAF

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

CHICKEN CHOP

PRESERVED LEMONS, ROASTED FINGERLINGS, PAN GRAVY

ROUX'S BBQ SALMON*

DRY RUB, MASHED POTATOES, GRILLED ASPARAGUS

AHI TUNA

CORN & CILANTRO FRITTER, CARROT SLAW, THAI CURRY AIOLI

CAROLINA COAST TRIGGERFISH

PAN SEARED, LOCAL ASIAN PEAR CHUTNEY, VEGETABLE RICE PILAF

HAND CUT 12 OZ RIBEYE

AU GRATIN POTATOES, FRESH VEGETABLE, ROSEMARY CABERNET DEMI

STRAIGHT UP PORK CHOP

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

THREE CHEESE RAVIOLI

ORGANIC SPINACH, BLUE CHEESE, ROASTED TOMATOES, ARTICHOKE HEARTS

SIDES

FARM FRESH
VEGETABLES |

GRILLED ASPARAGUS |

SAUTÉED MUSHROOMS |

ROASTED FINGERLINGS |

GARLICKY SPINACH |

CHEEZY AU GRATIN |

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.