



roux

Local starts here

starters

chef's kettle | 3/5

daily selection of housemade soups

pimento cheese | 7 (GF)

fresh potato chips

hummus & olives | 7

grilled pita, cured olives, carrots, celery

calamari | 9

spinach, sambal aioli

bacon cheddar fries | 8.5 (GF)

applewood bacon, sharp & white cheddar, house cut fries

wings half dozen 6 | full dozen 12

thai sticky, buffalo, carolina reaper buffalo, or house made bbq

local charcuterie board | 13.5

chefs selections including: three graces dairy, cane creek creamery, hickory nut gap farms and the american pig charcuterie with lusty monk mustard, house pickles

salads

add chicken or smiling hara tempeh 6, salmon, shrimp or tuna* 8*

house | 8

spring mix, bacon, cheddar, olives, cukes, tomatoes, carrots, lemon herb vinaigrette

caesar | 8

romaine, parmesan, croutons, Caesar dressing

spinach | 9

fresh berries, local chevre, candied pecans, spicy apricot vinaigrette

rocket | 9

arugula, gorgonzola, granny smith apple, cranberries, pine nuts, white balsamic vinaigrette

sandwiches

choice of hand cut fries, sweet potato fries, chips, simple greens

turkey club | 11

applewood smoked bacon, swiss cheese, lettuce, tomato, jalapeno apricot marmalade, texas toast

grilled vegetable hummus wrap | 10

peppers, eggplant, squash, arugula, spinach tortilla

broken yolk sandwich | 11

2 fried local eggs*, bacon, tomato, cheddar, mayo, grilled sourdough bread

local beef burgers* | 12

1/3 lb hormone free, grass fed beef on brioche

roux burger*: roasted peppers, local chevre

black & blue burger*: cajun spice, gorgonzola

p b & j burger*: pimento cheese, bacon & jalapeno

roasted chicken philly | 11

peppers, onions, provolone, mayo, lettuce, tomato, on local Cuban bread

**may contain raw or undercooked food products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions. GF= Gluten Free.*

2 for \$32 entrees

pasta bolognese | 19

rich homemade pasta sauce, featuring hickory nut gap italian sausage and ground beef, cooked with fresh onions, carrots, tomatoes, and garlic; tossed with penne pasta and parmesan cheese

springer mountain farms chicken pot pie | 17

all natural chicken slow cooked in our creamy chicken broth with peas, potatoes, and carrots; topped with a flaky puff pastry shell

fried oyster platter | 17

lightly breaded, fried gulf oysters, with housemade spicy louisiana style tartar sauce; served with fries or your choice of one signature side

accompanied by your choice of two roux signature sides

scottish salmon* | 18

bbq rubbed and sauced or grilled/seared with dijon-honey glaze

frenched chicken | 17

pan seared with cider sherry gastrique

hickory nut gap pork tenderloin | 20

apple ginger chutney

local sunburst farms trout | 18

toasted almond brown butter

ahi tuna* | 18

grilled or seared with citrus caper pesto

red beans and rice | 18

slow simmered red kidney beans with onions, garlic, and cajun spices, served over steamed rice; finished with your choice of smiling hara tempeh or hickory nut gap andouille sausage

vegetable plate | 14/17

choice of 3 or 4 roux signature sides

signature sides

3

Mash o' Day
Cheddar Grits
Steamed Rice

4

Grilled Asparagus
Crispy Brussel Sprouts
Sherry Mushrooms

5

Roasted Cauliflower
Fall Quinoa Salad
Grilled Sweet Potato Salad

chef's steakhouse cuts

6 oz filet* or 12 oz hickory nut gap ribeye | 26

add ons: mushrooms | 2
blue cheese | 3
lump crab | 4

house steak sauce; choice of two signature sides

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