

## RAW

**PICK:** ½ doz. OYSTERS\* or NC CLAMS\*

cocktail sauce, pickled banana peppers,  
lemon, fried saltines, mignonette **MP**



**ST  
ROCH**  
*Fine Oysters • Bar*

## BRUNCH

**Brioche Beignets** bourbon caramel sauce 7

**BBQ'd Crawfish and Grits** Geechie Boy Grits,  
roasted peppers, cremini mushrooms, chives 16

**Cornmeal Johnny Cake** braised collards,  
chili mole, 2 sunny eggs\*, queso fresco 14

**Belgian Waffle**

**Boudin** sausage, creole cane syrup,  
powdered sugar, soft cream 14

**Seasonal** fruit, maple syrup, powdered  
sugar, soft cream 12

**Strawberry, Cheese and Endive** N.C. strawberries,  
smashed walnut brittle, hook's aged blue cheese,  
creole mustard vinaigrette 12

**No Bullsh\*t Salad** local lettuces, aged goat cheese,  
champagne vinaigrette 6

**Breakfast Biscuit Sandwich** scrambled eggs,  
cheddar, housemade breakfast sausage 9

**Black Eyed Pea Hummus** fried saltines, pickles,  
roasted peppers, red quinoa, west african spice 12

**Fried Catfish Poboy** roasted tomato,  
tabasco aioli, pickles & local lettuce on a  
yellow dog baguette 14

## ROASTED

**NORTH CAROLINA OYSTERS** **MP**

*SERVED SIX PER ORDER AS:*

**Collar'd** smoked tomato, tasso ham, tabasco

**BBQ'd**

lemon, rosemary,  
cayenne, parmesan

**Pimento'd**

smoked pimento cheese,  
bread crumbs, jalepeño

## SIDES

**Grits** 4 add cheddar 1 **Bacon** 6

**Home Fries** 4 **Breakfast Sausage** 6

**Roasted Tomatoes** 4 **Two Eggs, Your Choice\*** 4

**Avocado** 4 **Winter Fruit** 4

**Big Biscuit and Jam** 4



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#EATMOREOYSTERS

\*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Items with an astrisk may be served undercooked.

Parties of 7 or more are kindly asked to split their check evenly. Gratuity of 20% will be added.

## GLASSES

**Champagne** *Aubry, premier cru, meunier+, nv, fr 16*

**Cremant de Loire** *Pierre Bise, Non Dose, chenin blanc, nv, fr 11*

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**Rosé** *Guilhem, Moulin de Gassac, syrah+, languedoc, fr 10*

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**Muscadet** *Jo Landron, melon, severe et maine, fr 9*

**Moscofilero** *Georges Skouras, peloponnese, greece 8*

**Sauvignon Blanc** *fossa mala, friuli, ita 12*

**Chardonnay** *LIOCO, sonoma coast, ca 13*

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**Mondeuse** *Franck Peillot, bugey, fr 8*

**Grenache+** *Usseglio, Panorama, southern rhone, vin de france 11*

**Shiraz** *Sidewood, adeliade hills, australia 12*

**Pinot Noir** *Becker Estate, pfalz, ger 13*



## POP

**Counter Culture Coffee** *Regular or Decaf 3*

**Abita Root Beer**

**Jarritos Grapefruit**

**Blenheims Hot Ginger Ale**

**Coca-Cola**

**Alley Twenty Six Tonic**

4 ea.

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## BRUNCH COCKTAILS

**Strawberry & Orange Mimosa** 8

**Nancy's Dress** dark rum, balsamic vinegar, orange oil, lime 10

**Matcha Gimlet** dry gin, matcha tea & lime cordial 10

**Bloody Mary** smoked tomato, worchestershire, hot sauce, vodka, lemon 10

**Bourbon Street Breakfast**

housemade Counter Culture coffee shot & beignet 8

## OYSTER SHOT\*



spicy cocktail sauce, vodka, black pepper, lemon 8

## BEER

**Grapefruit Radler** Stiegl, tallboy, aus 7

**Gose** westbrook, mt. pleasant, sc 6

**Farmhouse** standard, Prairie Artisan, tulsa, ok 7

**IPA** hop on top, Lynnwood Brewing, tall boy, raleigh 6

**Scottish Ale** Ponysaurus, tall boy, durham 6

**Fizzy Yellow** Narragansett, tall boy, usa 3.5

**M'Lite** Miller, usa 2.5

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