

THE ROCKFORD

A Raleigh Icon Since 1994

SUNDAY BRUNCH MENU

SHRIMP & GRITS 14

cheddar cheese & garlic stone-ground grits with sauteed north carolina shrimp

CHICKEN & WAFFLES 12

crispy fried white meat chicken served atop a fluffy belgian waffle, peach-jalapeno, and smoky collards

BIRD'S NEST 13

whipped black truffle goat cheese, asparagus, onions, bell peppers, and poached eggs, topped with house made bacon bits

CHICKEN WRAP 10

spinach tortilla filled with white meat chicken, heirloom tomato, pico, cheddar, bibb lettuce, chipotle aioli, kettle cooked chips
(substitute fries \$2)

TUNA CEVICHE 14

Sashimi tuna mixed with red onions, cherry tomatoes, spicy honey, blueberries, jalapeno, cilantro with egg roll crisps

BREAKFAST BURRITO 11

seasoned ground beef, house potato hash, scrambled eggs, cheese sauce, mixed greens, chipotle aioli
(substitute heritage farm's bacon \$2)

MEATLOAF PLATE 13

southern-style angus meatloaf smothered in a savory tomato gravy, accompanied with smokey collard greens and creamy mashed potatoes

FRISÉE BLUEBERRY SALAD

frisee, local lettuces, locally grown blueberries, goat cheese, candied cashews,
tossed with our house made champagne vinaigrette

ROCKFORD BURGER 13

8oz angus beef topped with our spicy pimento cheese, bibb lettuce,
tomato, pickles, crispy tabasco onions served inside a brioche bun - fries

ADD EGG FOR 1.50

VEGAN BURGER 13

blackened beyond meat patty, vegan pepper jack cheese, bibb lettuce,
tomato, pickle, served on a pretzel bun - fries

SUNDAY DRINK SPECIALS

\$3 MIMOSA

\$5 BLOODY MARY

\$5 BAILEYS

EXECUTIVE CHEF: KEVIN RUIZ