

ROÏA

Brunch Menu

APPETIZER

Lettuces from our Local Farmers

hand-picked lettuces with red wine shallot vinaigrette \$9

Fried Panisse

with coppa, olive tapenade, arugula, parmesan and pinenuts \$12

Pastry Basket with Homemade Butter and Jam

homemade nutella and preserves, salted maple butter \$12

Fruit du Jour with Homemade Gluten Free Granola

*granola of wild rice, coconut, roasted nuts
with yogurt and honey \$10*

ENTREES

Buttermilk Pancakes

homemade buttermilk pancakes with warm maple syrup \$11

Omelette du Jour

french omelette with a side of local lettuces \$14

Venison Sausage and Egg Sandwich

with spicy aioli and arugula \$14

Benedict

two poached eggs, grilled sourdough and hollandaise sauce

with bacon \$14

with cured char \$18

ROÏA's Organic Burger

*served on challah bun
with lettuce, onions and pommes frites \$16*

add cheese \$2 add bacon \$3

Potato Latkes

with onion fonduta, boquerones and sundried tomato pesto \$13

Steak and Eggs

*with crispy potato, fried over easy eggs
and salsa verde \$16*

Croque Monsieur

*brioche, bechamel, gruyère and prosciutto \$13
add one egg \$2*

DRINKS

Fresh Squeezed Juice

orange 5

grapefruit 5

Espresso

single 3.5

double 6

Cappuccino 5

Latte 5

Americano 4

SPECIALTY COCKTAILS

Classic Mimosa

*Prosecco
and fresh squeezed orange juice*

12

Bellini Français

*sparkling rosé
with white peach purée*

11

San Marzano Bloody Mary

*Vodka with San Marzano
tomato juice and spices*

10

ROÏA's Cup

*gin, Dimmi liqueur,
Yellow Chartreuse, cucumber
and tonic*

11

*Dietary restrictions or allergies?
No problem.*

*Please ask your server to help you
with menu selections.*