

ROÏA

Brunch Menu

APPETIZER

Lettuces from our Local Farmers

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

Fennel Salad

with celery walnuts and parmesan vinaigrette \$12

Pastry Basket with Homemade Butter and Jam

homemade nutella and preserves, salted maple butter \$12

Fruit du Jour with Homemade Gluten Free Granola

with puffed rice granola, yogurt mousse and raspberry coulis \$10

ENTREES

Buttermilk Pancakes

homemade buttermilk pancakes with warm maple syrup \$11

Asparagus and Gruyère Frittata

with a side of local lettuces \$14

Homemade Pork Sausage and Egg Sandwich

with spicy aioli and arugula \$14

Benedict

two poached eggs, bacon, grilled sourdough and hollandaise sauce \$14

ROÏA's Organic Burger

served on challah bun

with lettuce, onions and pommes frites \$16

add cheese \$2 add bacon \$3

Baked Eggs all'Arrabiata

with grilled sourdough \$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

Executive Chef: Avi Szapiro

{We are required to inform you that thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses}

*Dietary restrictions or allergies?
No problem.*

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