

ROÏA

Brunch Menu

APPETIZER

Lettuces from our Local Farmers

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

Ricotta Toast

*homemade ricotta on grilled sourdough
with eggplant agrodolce and basil \$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

Duck Confit Benedict

with two poached eggs and duck fat hollandaise \$15

Homemade Pork Sausage and Egg Sandwich

with spicy aioli and greens \$14

Bacon 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*

Toad in a Hole

*organic sunny egg baked inside challah toast with avocado,
shiitake mushrooms, sautéed local greens and cheesy spice \$14*

Steak and Eggs

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

Rosemary French Toast

with sourdough, fresh raspberry, crème fraîche and maple syrup \$12

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

*Dietary restrictions or allergies?
No problem.*

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