

ROÏA

Brunch Menu



APPETIZER

Lettuces from our Local Farmers

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

Watermelon Salad with Ajo Blanco

white gazpacho of almonds and grapes served with melon \$12

Grilled Peaches

with ricotta, charred bread and lemon thyme \$13

Heirloom Tomato Salad

with tomato gelée, ricotta salata and aged balsamic \$14

Eggplant Caviar on Toast

with tomato, basil and a fried egg \$14

Pastry Basket with Homemade Butter and Jam

homemade nutella, orange marmalade, salted maple butter \$14

Fruit du Jour with Homemade Gluten Free Granola

granola of quinoa, coconut, roasted nuts, yogurt and honey \$10

DRINKS

Fresh Squeezed Juice

orange 5

grapefruit 5

Espresso

single 3.5

double 6

Cappuccino 5

Latte 5

Americano 4

ENTREES

Buttermilk Pancakes

homemade buttermilk pancakes with warm maple syrup \$11

Omelette du Jour

french omelette with a side of local lettuces \$14

Sausage, Egg and Cheese

homemade sausage, two eggs, gruyère, served on challah bun

with salad of hand-picked local lettuces \$14

Bacon Benedict

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

ROÏA's Organic Burger

served on challah bun

with lettuce, tomato, onions and pommes frites \$16

add cheese \$2 add bacon \$3

Lamb Belly Hash

crispy lamb belly with potatoes, peppers, corn, onion

and two sunny side up eggs \$16

Steak and Eggs

with crispy potato, fried over easy eggs

and salsa verde \$16

Buttermilk Fried Chicken

with hot pepper conserva and fermented corn bread \$16

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