

# ROÏA

## Brunch Menu



### APPETIZER

#### Lettuces from our Local Farmers

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

#### Fennel Salad

*with candied hazelnuts, blood orange and olive oil tuile \$10*

#### Shaved Brussel Sprouts

*with crispy speck, pickled mustard seed and parmesan vinaigrette \$12*

#### Homemade Ricotta Toast

*with pickled plums and shiso \$12*

#### 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*

#### Pork Belly Hash

*crispy pork belly with onion, delicata squash, herbs*

*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 pumpkin bread and maple butter \$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*

*Dietary restrictions or allergies?*

*No problem.*

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

*Executive Chef: Avi Szapiro*