

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

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