

ROÏA

Brunch Menu



APPETIZER

Lettuces from our Local Farmers

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

Apple Crudo

with shaved rutabaga, candied pecans, gorgonzola vinaigrette and thyme \$10

Fried Panisse

with copa, olive tapenade, arugula, parmesan and pinenuts \$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.*