

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 coppa, olive tapenade, arugula, parmesan and pinenuts \$12

Pastry Basket with Homemade Butter and Jam

homemade nutella and preserves, salted maple butter \$12

Fruit du Jour with Homemade Gluten Free Granola

granola of wild rice, coconut, roasted nuts

with yogurt and honey \$10

ENTREES

Buttermilk Pancakes

homemade buttermilk pancakes with warm maple syrup \$11

Omelette du Jour

french omelette with a side of local lettuces \$14

Venison Sausage and Egg Sandwich

with spicy aioli and arugula \$14

Benedict

two poached eggs, grilled sourdough and hollandaise sauce

with bacon \$14

with cured char \$18

ROÏA's Organic Burger

served on challah bun

with lettuce, onions and pommes frites \$16

add cheese \$2 add bacon \$3

Potato Latkes

with onion fonduta, boquerones and sundried tomato pesto \$13

Steak and Eggs

with crispy potato, fried over easy eggs

and salsa verde \$16

Croque Monsieur

brioche, bechamel, gruyère and prosciutto \$13

add one egg \$2

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

*Dietary restrictions or allergies?
No problem.*

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