

ROÏA

Sunday Brunch

10:30am - 2:00pm

FROM THE CAFE

Homemade Buttermilk Scone	3.5
Pain Au Chocolat	3.5
Fruit du Jour	6
Gluten Free Granola with Greek Yogurt and Fruit Preserves.....	7

A BREAKFAST MUST

Buttermilk Pancakes with Maple Syrup.....	12
French Toast with Maple Syrup.....	12

ORGANIC FREE RANGE EGGS

Uovo al Forno.....	10
<i>baked eggs, creamed mushrooms with grilled sourdough bread</i>	
Omelette du Jour	12
<i>served with local lettuces</i>	
Les Benedictines	12
<i>poached eggs, grilled sourdough bread, hollandaise, and choice of one: avocado, bacon or grilled salmon (add \$2)</i>	
Avocado Toast and Eggs.....	12
<i>two over easy eggs with avocado mash on grilled bread</i>	

ENTREES

Moules Frites	14
<i>steamed mussels in white wine with homemade aioli and pomme frites</i>	
ROÏA's Organic Burger	15
<i>served on challah bun with lettuce, tomato, onions and pommes frites add cheese \$2 add bacon \$3</i>	
Steak Frites	26
<i>8 oz. grass-fed beef onglet, tarragon-shallot butter with arugula salad</i>	

SANDWICHES

served with salad of local lettuces

Breakfast Sandwich.....	12
<i>on challah bun with bacon, fried egg, smoked tomato condiment and melted gruyere cheese</i>	
Roasted Chicken Sandwich.....	12
<i>dijon mustard and herbs, arugula with salad of hand-picked local lettuces</i>	

DRINKS

Fresh Squeezed Juice	
<i>orange</i>	5
<i>grapefruit</i>	5
Espresso	
<i>single</i>	3.5
<i>double</i>	6
Cappuccino	5
Latte	5
Americano	4

SPECIALTY COCKTAILS

Classic Mimosa	
<i>Mionetto prosecco and fresh squeezed orange juice</i>	
	11.5
Bellini Francais	
<i>Col Mesian Rosé with white peach purée</i>	
	10.5
San Marzano Bloody Mary	
<i>Vodka with San Marzano tomato juice and spices</i>	
	9
ROÏA's Cup	
<i>Hayman's Old Tom gin, Dimmi liqueur, Yellow Chartreuse, cucumber and tonic</i>	
	10

SIDES

Avocado	3
Bacon	5
Chicken Sausage	5
Rösti Potato	4
Maple Syrup	2
Toast	2

Executive Chef: Avi Szapiro

**Thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses*