

ROÏA

Lunch

APPETIZERS

Salad of Chicories with Blue Cheese & Honey Lemon Dressing.....	12
<i>castelfranco, trevisiano, tardivo radicchio with gorgonzola dolce and almonds</i>	
Lettuces from our Local Farmers.....	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Grilled Octopus.....	13
<i>fried fingerling potatoes, pickled carrots, green onion and black garlic butter</i>	
Soupe du Jour.....	7/9

Prix Fixe

\$19 Two-Course Menu/ \$25 Three-Course Menu

Appetizer

Kale Caesar Salad

with toasted quinoa, grated parmigiano and meyer lemon vinaigrette

Soupe du Jour

Entrée

Grilled Calamari Risotto

with preserved meyer lemon and parsley

Grilled Chicken Leg & Thigh

with fava bean purée, radishes, baby carrots and jus

Dessert

Bergamot Panna Cotta

with extra virgin olive oil, quinoa crumble and sea salt

ENTREES

Roasted Chicken Sandwich.....	12
<i>dijon mustard and herbs, arugula with salad of hand-picked local lettuces</i>	
Duck Confit Sandwich.....	13
<i>garlic aioli, cucumber pickles, gruyère cheese with salad of hand-picked local lettuces</i>	
Moules Frites.....	14
<i>steamed PEI mussels with garlic, shallots, thyme, cured meyer lemon and bay leaf oil</i>	
Salt Roasted Beets.....	23
<i>with quinoa salad and lemon-honey emulsion add goat cheese \$3</i>	
ROÏA's Organic Burger.....	15
<i>served on challah bun with lettuce, tomato, onions and pommes frites</i> <i>add cheese \$2 add bacon \$3</i>	
Steak Frites.....	28
<i>8 oz. grass-fed beef onglet, tarragon-shallot butter with arugula salad</i>	

SIDES

Homemade Pommes Frites 6

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