

ROÏA

Lunch

APPETIZERS

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| Burrata | 13 |
| <i>with heirloom tomatoes, grilled peaches and basil</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

Summer Squash Carpaccio

with marcona almonds and tarragon vinaigrette

Soupe du Jour

Entrée

Grilled Arctic Char

with sautéed corn, zucchini, fennel and cherry pepper relish

Tjarin Corn Cacio e Pepe

thin egg-yolk ribbon pasta with sautéed corn, black pepper and parmigiano

Dessert

Watermelon Sorbet

Organic Watermelon

ENTREES

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| 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*