

ROÏA

Brunch Menu

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 Liquore,
Yellow Chartreuse, cucumber and tonic \$11*

FRUIT AND VEGETABLES

\$11

Dragon's Tongue Bean and Celery Salad

*with charred bean pesto, toasted caraway powder
and celery vinaigrette*

Heirloom Tomato Salad

with Pecorino di Fossa, pistachios and basil

Peach Carpaccio

*sliced summer peaches, charred purslane, lemon-
thyme robiolina and aged balsamic*

TO SHARE

Pastry Basket with Homemade Butter and Jam

homemade nutella, orange marmalade, salted maple butter \$14

Fruit du Jour with House-Made Gluten Free Granola

granola of quinoa, coconut and roasted nuts \$10

Buttermilk Pancakes

homemade buttermilk pancakes with warm maple syrup \$11

Lettuces from our Local Farmers

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

French Toast with Maple Syrup

topped with chocolate toffee crunch \$13

EGGS

\$14

Shakshuka with Grilled Rye

two eggs cooked in spicy tomato sauce and Farm to Hearth grilled rye

Eggs Benedict with Bacon

poached eggs, grilled sourdough bread and hollandaise

Avocado Toast with Fried Eggs

served on grilled sourdough

BEVERAGES

Fresh Squeezed Juice \$5

*orange
grapefruit*

Espresso

*single \$3.5
double \$6*

Cappuccino \$5

Latte \$5

Americano \$4

MEATS

\$16

ROÏA's Organic Burger

*served on challah bun
with lettuce, tomato, onions and pommes frites
add cheese \$2 add bacon \$3*

Steak and Eggs

*with crispy potato, fried over easy eggs
and salsa verde*

Fettuccini Carbonara

with homemade pancetta and poached egg