

ROÏA

Lunch

APPETIZERS

| | |
|--|------------|
| Heirloom Tomato Salad | 13 |
| <i>with Pecorino di Fossa, pistachios 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

Grilled Endive

with shaved parmigiano, meyer lemon vinaigrette and chives

Soupe du Jour

Entrée

Fettuccine with Roasted Sunchoke

egg-yolk ribbon pasta with brown butter and sage

Pan Seared Arctic Char

with sautéed kale and squash caponata

Dessert

Bread Pudding

with apricots, dried cherries and crème chantilly

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> | |
| Eggplant Three Ways: Smoked, Roasted and Grilled | 23 |
| <i>with heirloom tomatoes and purée of toasted pepitas</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*

No. 171010