

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

Roasted Sunchoke Salad

*with Cara Cara orange, sunchoke purée
and Cara Cara orange vinaigrette*

Charred Endive

*with parmigiano, chive oil and meyer lemon
vinaigrette*

Kohlrabi & Radish Carpaccio

*shaved kohlrabi and radish with kohlrabi pesto and
bay leaf lime vinaigrette*

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 caramelized almonds \$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