

ROÏA

Lunch

APPETIZERS

Charred Endive.....	11
<i>with parmigiano, chive oil and meyer lemon vinaigrette</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

Turnip Carpaccio

with hazelnuts, anchovies, chive oil and meyer lemon vinaigrette

Soupe du Jour

Entrée

Fettuccine and Sautéed Calamari

with fennel ragù, cured lemon, bay leaf, white wine and peperoncino

Grilled Arctic Char

with butternut squash purée, salt roasted beets and watercress

Dessert

Homemade Orange Sorbet

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>	
Lentil and Rice Pancake.....	23
<i>with roasted sweet potato, kale chutney and red curry sauce</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*