

ROÏA

Lunch

APPETIZERS

Charred Endive	13
<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

Fennel and Kumquat Salad

with cured black olives, kumquat vinaigrette and fennel dust

Soupe du Jour

Entrée

Tajarin and Roasted Leeks

thin egg-yolk ribbon pasta with fonduta di pecorino, peperoncino and herbed bread crumbs

Coq Au Vin

red wine braised chicken with potato purée, mushrooms, carrots and bacon

Dessert

Nutmeg Panna Cotta

with caramelized apples and oat crumble

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*