

# 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*

#### Beets Three Ways

*pickled, salt roasted and puréed  
with quinoa crumble, honey goat cheese and  
watercress*

### 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*