

ROÏA

Lunch

APPETIZERS

Raw Endive Salad	11
<i>with bagna cauda, roasted garlic croûtons and parmigiano</i>	
Lettuces from our Local Farmers.....	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Grilled Octopus.....	14
<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

Charred Harissa Carrots

with rye breadcrumbs, homemade ricotta, roasted pistachios and watercress

Soupe du Jour

Entrée

Pan Seared Branzino

with celeriac purée, brown-butter, hazelnuts and herb salad

Tarragon Fettuccine and Meyer Lemon Butter

with peperoncino, parmigiano and parsley

Dessert

Homemade Pistachio 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 with Tarragon, Dijon and Pastis	13
<i>steamed PEI mussels with garlic, shallots and fennel</i>	
Marcona Almond Mousse	23
<i>with braised and roasted celeriac, golden raisin vinaigrette and celery seeds</i>	
ROÏA's Organic Burger	16
<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. 180211