

ROÏA

Lunch

APPETIZERS



Salad of Chicories	13
<i>with gorgonzola picante, aged balsamic and marcona almonds</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>	
Squash Panzanella	12
<i>with garlic confit, sourdough and sherry vinaigrette</i>	
Soupe du Jour	7/9

Prix Fixe

\$19 Two-Course Menu/ \$25 Three-Course Menu

Appetizer

Baked Pear and Radicchio Salad

with watercress, roquefort cheese and sherry vinaigrette

Soupe du Jour

Entrée

Pan Seared Arctic Char

with pickled kelp, shaved radish, shaved carrot and herb salad

Fettuccine

with mint and pea pesto, bacon and parmigiano

Dessert

Fried Pain Perdu à la Mode

with salted caramel and vanilla gelato

ENTREES

Roasted Chicken Salad 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>	
Purple Cauliflower Steak	23
<i>with fried sunchokes, vegetable demi glace, hazelnuts and herbs</i>	
ROÏA's Organic Burger	16
<i>served on challah bun with lettuce, 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*