

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

\$12

Charred Spigarello Salad

*with grapefruit supreme and mustard green
vinaigrette*

Grilled Asparagus

*with meyer lemon, peperoncino, parsley and
pecorino di fossa cheese*

Carciofi alla Judea

*with pecorino di fossa cheese, meyer lemon, parsley
and pickled chilies*

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, roasted nuts, yogurt and honey \$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 and fresh fruit compote \$14

EGGS

\$14

Shakshuka with Grilled Rye

two eggs cooked in spicy tomato sauce and Farm to Hearth grilled rye

Eggs Benedict with Asparagus and Bacon

poached eggs, grilled sourdough bread and hollandaise sauce

Avocado Toast with Fried Eggs

served on grilled sourdough

Arctic Char Benedict

house cured arctic char, grilled sourdough bread, poached egg and hollandaise

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*

Buttermilk Fried Chicken

served with biscuit and red-eye gravy