

ROÏA



Lunch

APPETIZERS

Grilled Asparagus.....	13
<i>with meyer lemon, peperoncino, parsley and pecorino di fossa cheese</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 Endive Salad

with parmesan, garlic croûtons and poached egg vinaigrette

Soupe du Jour

Entrée

Grilled Arctic Char

with roasted carrots, sautéed swiss chard and bagna cauda

Tajarin

thin egg-yolk ribbon pasta with basil pesto and parmesan

Dessert

Homemade Lime Sorbet

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>	
Haricots Verts, New Potato and Maitake Mushroom Salad.....	16
<i>with tarragon, red wine vinaigrette, confit garlic and almonds</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*