

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

Grilled Apricot Toast

with house-made ricotta, aged balsamic and fresh herbs

Soupe du Jour

Entrée

Grilled Arctic Char

with poached asparagus, charred shallots and chili emulsion

Fettuccine Cacio e Pepe

egg-yolk ribbon pasta with ramp butter

Dessert

Lemon Panna Cotta

with poppyseed shortbread crumble

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*