

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*

VEGETABLES

\$13

Grilled Carrot and Fennel

with marcona almond purée

Burrata

with heirloom tomatoes, grilled peaches and basil

Turnip and Leek Salad

*with robiolina cheese, hakurei turnips,
cured egg yolk and white poppy seeds*

TO SHARE

(one order serves two to three people)

Pastry Basket with Homemade Butter and Jam

homemade nutella, strawberry jam, salted maple butter \$14

Fruit du Jour with House-Made Gluten Free Granola

granola of quinoa, coconut and roasted nuts \$10

House-Cured Salmon

with sieved egg, capers, red onions, goat cheese and rye crisps \$11

Lettuces from our Local Farmers

hand-picked lettuces with red wine shallot vinaigrette \$9

French Toast with Maple Syrup

topped with chocolate toffee crunch \$13

EGGS

\$14

Shakshuka with Grilled Rye

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

Eggs Benedict with Bacon

poached eggs, grilled sourdough bread and hollandaise

Avocado Toast with Fried Eggs

served on grilled sourdough

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*

Grilled Pancetta

with fettuccine, ramp purée and poached egg