

ROÏA

Lunch

APPETIZERS

Kale and Radish Salad	10
<i>with toasted quinoa, grated parmigiano and meyer lemon vinaigrette</i>	
Salad of Chicories with Blue Cheese & Honey Lemon Dressing	12
<i>castelfranco, trevisiano, tardivo radicchio with gorgonzola dolce and almonds</i>	
Lettuces from our Local Farmers	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Grilled Octopus	13
<i>fried fingerling potatoes, green onion butter and pickled carrots</i>	
Soupe du Jour	7/9

Prix Fixe

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

Appetizer

Fava Bean & Haricot Vert Salad

with ricotta tartinette

Soupe du Jour

Entrée

Pork Belly Pastrami Sandwich on Croissant

with fried egg and diavolo sauce

Apple and Ricotta Ravioli

with honeycrisp - apple - butter, fried rosemary and pepitas

Dessert

Rice Pudding

with vanilla bean, salted caramel and roasted pistachios

ENTREES

Roasted Chicken 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>	
Gnocchi	18
<i>homemade potato gnocchi with brown butter and sage</i>	
Moules Frites	14
<i>steamed PEI mussels with garlic, shallots, thyme, cured meyer lemon and bay leaf oil</i>	
Salt Roasted Beets	23
<i>with quinoa salad and lemon-honey emulsion add goat cheese \$3</i>	
ROÏA's Organic Burger	15
<i>served on challah bun with lettuce, tomato, 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
No. 170417*