

ROÏA

Sunday 21, Brunch

10:30am - 2:00pm

Prix Fixe

\$35.00

includes regular or decaf Counter Culture coffee

1ST COURSE

Poppy Seed Scone
with rhubarb preserves

Fresh Yogurt & Gluten Free Granola
*with strawberry jam and granola of quinoa, coconut
and roasted nuts*

Grilled Asparagus
with formaggio di fossa and meyer lemon

Kale Caesar Salad
*local baby kale, homemade croutons, parmigiano
and anchovy dressing*

House Cured Salmon
with sieved egg, capers, red onions, goat cheese and rye crisps

DRINKS

Fresh Squeezed Juice
*orange 5
grapefruit 5*

Espresso
*single 3.5
double 6*

Cappuccino 5

Latte 5

Americano 4

2ND COURSE

Shakshuka with Grilled Rye*
*two eggs cooked in spicy tomato sauce
and Farm To Hearth grilled rye*

Avocado Toast & Organic Eggs
*two over-easy eggs with avocado mash
on grilled bread**

French Toast
topped with chocolate toffee crunch

ROÏA's Organic Burger
served on challah bun with lettuce, tomato,
onions and pommes frites*

Moules Au Citron
*steamed PEI mussels with garlic, shallots, thyme and bay leaf oil
served with grilled sourdough bread**

Executive Chef: Avi Szapiro

* gluten free option available

[We are required to inform you that thoroughly cooking meats, fish, poultry and dairy products
reduces the risk of food-borne illnesses]

SPECIALTY 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 liqueur,
Yellow Chartreuse, cucumber
and tonic*
11