

ROÏA

Special Beer Brunch Presented by:
ROÏA and Black Hog Brewery
Sunday, September 28th

Prix Fixe

\$25.00

APPETIZER

Homemade Scone

“Gose” infused strawberry preserves

Fruit Plate

*sliced ruby grapefruit with homemade pancetta
and “S.W.A.G” beer reduction*

Cheese and Toast

*“Granola Brown” soaked melinda mae
served with grilled bread, confit garlic and arugula*

ENTREE

Les Benedictines

*“Ginga Ninja” cured arctic char served on grilled bread
and hollandaise*

or

*bacon benedict with “Granola Brown” glaze
add beer foam for \$2*

Duck Confit with “S.W.A.G”

*duck legs marinated in “S.W.A.G.” sautéed greens, rösti potato, with
poached egg and hollandaise*

Uovo al Forno

baked eggs with creamy “Gose” infused mushrooms

Omelette du Jour

served with local lettuces

French Toast

with candied ginger and “Ginga Ninja” caramel

Buttermilk Pancakes with Maple Syrup

Executive Chef: Avi Szapiro in collaboration with Chef Jason Sobocinski

**Thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses*

DRINKS

Fresh Squeezed Juice

orange 5

grapefruit 5

Espresso

single 3.5

double 6

Cappuccino 5

Latte 5

Americano 4

SPECIALTY COCKTAILS

Woodstock

*Black Hog Granola Brown
Four Roses bourbon
with maple syrup*

11

S.W.A.Ger

*“S.W.A.G” beer, grapefruit juice,
champagne and sage leaf*

11

Beer Tasting

Selection of three

Black Hog beers

4 oz each

8

San Marzano Bloody Mary

*Vodka with San Marzano
tomato juice and spices*

9

PASTRIES

Fresh Baked Croissant 3

Pain Au Chocolat 3.5

Almond Croissant 4

SIDES

Avocado 3

Bacon 5

Rösti Potato 4

Chicken Sausage 5

Maple Syrup 2

Toast 2