

# 626 ON ROOD

## MODERN AMERICAN CUISINE AND WINE BAR

### LUNCH MENU...626 Brunch – Every Sunday 11AM-2:30PM

#### APPETIZERS, SALADS & ENTREES

Apple Wood Smoked Duck Salad, fresh goat cheese, organic mixed greens, avocado, sun-dried tomatoes, couscous, pepper bacon, lemon-thyme vinaigrette.	half ..9	full..16
Eight ounce Choice Black Angus Sirloin Steak, pan seared, achiote dry rub, sautéed vegetables, 626 fries.		16
Curry Chicken Salad; roasted natural chicken breast, dried fruit, chopped romaine, crispy won-ton strips, hard boiled egg.		12
Choice Flatiron Steak, oregano-garlic marinated, Salad with baby organic spinach, pomegranate vinaigrette and bacon simmered white beans.		16
Fresh Hawaiian Fish (shipped overnight direct to 626 from Honolulu, ask your server for today's selection) black rice, with orange-coriander sauce.		18
Roasted Beet Salad with orange slices, mixed greens, toasted walnuts, balsamic dressing, and parmesan reggiano cheese.		10
New Mexican Spiced Walnut Salad with organic mixed greens, feta cheese, creamy raspberry vinaigrette and red-wine poached apples.		10
Seasonal local vegetables and goat cheese strudel, with basil oil, sun-dried tomato paste, and organic mixed greens.		10
Soup of the Moment	Cup 5	Bowl 7
626 House Salad ... mixed greens tossed with balsamic vinegar, olive oil and blue cheese		8
626 Spinach Salad . . . baby spinach tossed with pomegranate vinaigrette, topped with Parmigiano reggiano cheese.		8
Soup & Salad ... bowl of soup of the moment and house salad		11
Butternut Squash Fettuccini (house made), wild mushrooms, seasonal vegetables, red wine tomato sauce . . .		12
626 Quiche . . . Sundried tomatoes, spinach, onion confit with red bell pepper coulis , served with mixed greens tossed in lemon-thyme vinaigrette		9

#### SANDWICHES

Smoked Duck Club Sandwich . . . House apple wood smoked duck breast, brie, pepper bacon, Napa cabbage slaw with vinaigrette, challah bread, sweet potato fries .		12
Pulled Pork Cubana Sandwich (Kabuta, Snake River, Idaho), slowly smoked in house, spicy red bell pepper sauce, sliced pickles, Napa cabbage slaw, queso fresco, 3 cheese bread, 626 fries.		11
Buffalo Avocado Bacon Mushroom Burger, half pound, aged manchego cheese, served with sweet potato fries.		12
626 Chicken Melt; marinated grilled chicken breast (Red Bird, all natural), smoked mozzarella cheese (house made and smoked), roasted red bell pepper, avocado, cilantro pesto, open face on toasted challah bread, 626 fries.		11
626 Burger ... half-pound choice Angus beef, melted Dutch Beemster cheese, roasted garlic mayonnaise and 626 fries.		9
Black Bean Burger with black rice, panko, chipotle chili, and lime, served with cilantro lime aioli and 626 fries.		9
Citrus Cured Wild King Salmon Reuben ... red pepper remoulade, manchego cheese, caramelized bourbon shallots, sauerkraut, served with toasted dark rye bread (Homestyle Bakery) and sweet potato fries.		12
626 Famous Tuna Salad Sandwich ... Italian tuna (in olive oil), mayonnaise, capers, red onion, and Japanese 7-spice. On dark rye (Homestyle Bakery) with a side spinach salad tossed with pomegranate vinaigrette.		9

626 proudly serves an organic, French roast coffee, from single family estates in Indonesia (50%), Nicaragua (25%), and Mexico (25%); provided by Traders Coffee & Tea in Grand Junction.

**GOOD FOOD! GOOD WINE! GOOD LIFE! Reservations 970-257-ROOD (7663)**

**We do not accept checks.....We gladly accept cash, MC, Visa, Discover, AMEX  
11AM-11PM Mon-Sat Brunch Sun. 11-2:30 Sunday 11-10**