

# 626 ON ROOD

## MODERN AMERICAN CUISINE AND WINE BAR

**EVENING MENU...** 626 Brunch Every Sunday 11AM-2:30

**Happy Anniversary Michelle and Keith!!  
Happy 42<sup>nd</sup> Anniversary Bonnie and Tim!!**

### STARTERS & SALADS

- Roast Baby Beet salad...mixed (organic) greens, toasted walnuts, orange slices, aged balsamic dressing and roasted walnut, Parmigiano-reggiano, black pepper tuiles. half **..6** full..**10**
- Feta and New Mexican spiced walnut salad with creamy raspberry vinaigrette, strawberries, and mixed greens. half **..6** full..**10**
- Alder Wood Smoked Duck (smoked in-house) Salad, fresh goat cheese, citrus herb couscous, organic mixed greens, avocado, pepper bacon, and lemon-thyme vinaigrette. half **..9** full..**16**
- Choice Black Angus Flatiron Steak Salad, parsley – paprika marinade, organic baby spinach, pomegranate vinaigrette and bacon simmered black beans. **16**
- Soup of the moment Cup **..5** Bowl **.. 7**
- House Salad ... organic mixed greens tossed with balsamic vinegar, olive oil and Maytag blue cheese. half..**5** full..**8**
- 626** Spinach Salad...baby organic spinach tossed with pomegranate vinaigrette, topped with Parmigiano reggiano cheese. half..**5** full..**8**

### ENTRÉES

- Fresh Hawaiian Uku (Green Snapper, overnight from Honolulu), pan-seared, orecchiette pasta with porcini-lemon-pancetta-sage cream sauce. **29**
- Butter Poached Lobster Tail, smoked paprika green lentils, and saffron risotto with white truffle oil. **29**
- Chicken Breast stuffed with brie, organic spinach, and sun-dried tomatoes, rolled in pumpkin flakes, black sesame seeds and panko, sautéed, lemon beurre blanc sauce and black rice. **20**
- Spring Carrot and Feta Cheese Agnolotti Pasta (house made), cilantro - walnut pesto sauce, tree oyster mushrooms and porcini "dust". **19**
- Black (squid ink) Linguini, Hawaiian Sea Scallops, cherry wood smoked, in-house, blood orange – roasted garlic - clam tomato sauce. **26**
- Cider Brined Duck Breast, pan-seared, foie gras – porcini mushroom sauce, quinoa. **26**
- Choice Black Angus Delmonico, (14oz ribeye, Painted Hills Natural Beef, Oregon) charbroiled, shallot-herb compound butter, sweet potato fries. **32**
- Roast Rack of Lamb, marinated in garlic, rosemary, and olive oil, with Montmorency Cherry (Bilyeu Orchards, Palisade), cardamom, chili pepper, ginger sauce; rosemary fingerling potatoes (purple, red, white). **34**
- Wagyu Bone-in Ribeye (American style Kobe beef, Snake River Farms, Idaho), forty-three ounces, white truffle oil **626** Fries, alder smoked sea salt, red wine - shiitake mushroom reduction sauce. **74**

**We proudly serve filtered water!**

**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....**

**Reservations 970-257-ROOD (7663) We do not accept checks.....We gladly accept Cash, MC, Visa, Discover, AMEX Mon-Sat 11AM-11PM Brunch Sun 11-2:30 11- 10PM Sunday**

**GOOD FOOD! GOOD WINE! GOOD LIFE!**