

626 ON ROOD

MODERN AMERICAN CUISINE AND WINE BAR

LUNCH MENU...

APPETIZERS, SALADS & ENTREES

Cherry Wood Smoked Duck Salad, fresh goat cheese, organic mixed greens, avocado, sun-dried tomatoes, couscous, pepper bacon, lemon-thyme vinaigrette. half ..10 full..17

626 Beefalo Meat Loaf ... Choice Black Angus Ribeye and Buffalo Tenderloin, onions, and celery, bacon - onion - blueberry bar – b – que sauce, melted Dutch Beemster cheese, sautéed vegetables, **626**fries. 13

Choice Black Angus Flatiron Steak Salad, parsley – paprika marinade, organic baby spinach, pomegranate vinaigrette and bacon simmered black beans. 16

Feta Cheese and Black Garbanzo Bean Salad...blood orange juice vinaigrette, garnished with marinated roasted artichoke. half . . . 7 full . . . 12

Roasted Beet Mixed green salad with, toasted walnuts, balsamic dressing, fresh fruit and parmesan reggiano cheese. half . . . 7 full . . . 12

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

Sweet Potato Agnolotti Pasta (house made), basil – walnut pesto sauce, tree oyster mushrooms, and porcini “dust”. 12

Country Style Pâté (house made); pork tenderloin (Kurobuta pork), pancetta, chicken liver (Red Bird Farms, all natural); Armagnac marinated prunes 11

626 Quiche; caramelized onion confit, sundried tomatoes and spinach. Served with organic mixed greens, lemon thyme vinaigrette, fresh goat cheese. 10

SANDWICHES

Smoked Duck Club Sandwich . . . House cherry wood smoked duck breast, brie, pepper bacon, Napa cabbage slaw with vinaigrette, challah bread, sweet potato fries . 12

Citrus Cured King Salmon Reuben ... red pepper remoulade, manchego cheese, sauerkraut, served with toasted dark rye bread (Homestyle Bakery) and sweet potato fries. 13

Pulled Pork Cubana Sandwich (Kurobuta, Snake River, Idaho) slowly smoked in house, spicy red bell pepper sauce, sliced pickles, Napa cabbage slaw, queso fresco, 3 cheese bread, **626** fries. 12

Roan Creek Avocado Bacon Mushroom Burger; Roan Creek Ranch, DeBeque, CO; grass fed beef (never – never), ½ pound, manchego, sweet potato fries. 13

626 Chicken Melt; marinated grilled chicken breast (Red Bird, all natural), fresh mozzarella cheese, roasted red bell pepper, avocado, basil - walnut 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. 10

Black Bean Burger with black rice, panko, chipotle chili, and lime, aged manchego, served with cilantro lime aioli and **626** fries. 10

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. 11

• Three Check Maximum Per Table •

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

11AM-11PM Mon-Sat Sunday 4-10

