

root 246



a restaurant by  
bradley ogden

## Bar Menu

Artisan cheese plate, house-made raspberry-balsamic jelly	choice of 3 - \$12 or 5 - \$15
Morro Bay oysters “four,” traditional accompaniments	\$12
Mom’s meatloaf sandwich, special sauce, Hobb’s Bacon	\$12
Crispy fried calamari and rock shrimp, tempura vegetables, spicy remoulade	\$14
Roasted Stonecrest Farms heirloom radishes, sweet butter, sea salt	\$7
Hobbs foot-long hot dog, “Chicago Style,” Monterey Jack cheese, coleslaw	\$15
“Margarita” flatbread, Mozzarella, tomato, basil, Andouille sausage	\$15
Smoked corn beef Ruben, house-made sauerkraut, Swiss Cheese	\$12
Grilled fresh ground steak Burger, parmesan roll, House-made peach mustard	\$15
Maytag blue cheese soufflé, marinated Mission Nueva Farms strawberries	\$12
Root-246 organic romaine Caesar salad, farm-fresh poached egg & shaved Parmesan Reggiano	\$12