

# root 246



a restaurant by  
bradley ogden

## Brunch Menu

### Starters

Artisan Cheese plate, housemade membrillo	choice of 3 - \$11	5-\$15
Fresh squeezed orange mimosa		\$7
House made Bloody Mary		\$7
Maytag blue cheese soufflé, roasted quince & seckle pear salad with wild arugula		\$12
Vanilla orange crepe "blintz" housemade ricotta, organic figs		\$11
Farmers market strawberry-banana smoothie		\$6
Root-246 organic romaine Caesar salad, Lily's farms poached egg, shaved Reggiano		\$12
San Marcos wild mushroom flatbread with "5" onion & goat cheese fondue		\$12

### Entrees

Organic eggs Benedict with quiche Florentine, baby arugula, tomato 100's		\$19
Stuffed French toast with pear, coco NIB jam & maple butter sauce		\$15
Open face omelette, sweet onions & peppers, Hudson Valley camembert cheese		\$14
Rocky Jr. chicken "Cobb" salad, eggs, avocado, lardoons of bacon & green goddess dressing		\$17
Oak fired steak & soft scrambled eggs, crispy red potatoes		\$20
Grilled steak burger, parmesan roll, home made peach onion mustard		\$14
BBQ Berkshire braised pork shoulder, tamale, fried egg & tomatillo sauce		\$19
Colorado lamb "Sheppard's Pie" root vegetable & potato puree		\$20
Hobbs foot long hot dog, wood grilled "Philly style", peppers, sweet onions with aged cheddar & coleslaw		\$12