**Soups & Sides**

- **Ketchup Roll & Sweet Potato Fries**
- **Thai Carrot Curry**
- **Pozole**
- **Shoyu Ramen**
- **Soup & House Salad**
- **House**
- **Beef & Goat Cheese**
- **Charred Broccoli & Farro**
- **Farm to Table Cobb**
- **Yogurt Parfait**
- **Breakfast Burrito**
- **Breakfast Sandwich**
- **Korma Tofu Scrambled**
- **Apple & Pear French Toast**
- **Millet Drop Biscuits & Gravy**

**Salads**

- **Country Fried Tofu** $6
- **Colorado Native Chicken** $7
- **Flat Iron Steak** $8
- **Honey Smoked Salmon** $7
- **Smoked Almonds & Lemon Tahini Dressing**
- **Kale, Zucchini, Goat Feta, Figs, Radish, Squash Pesto, Smoked Almonds & Lemon Tahini Dressing**
- **Arugula, Radish, Toasted Hazelnuts, Beet-Sunflower Pesto & Basil Vin**
- **Beef, Pickled Beet, Egg, Avocado, Dates, Tomato, Point Reyes Blue Cheese, Superseed Mix & Chipotle-Goddess**
- **Scrambled Eggs, Potatoes, Black Beans, Mozzarella, Cherizo, Mole, Avocado Crema & Salsa Roja (Vegetarian Sub Soy Rizo)**
- **2 Eggs Scrambled & Croissant Choice Of: Tender Belly Bacon or Soy Rizo (Paladori Sausage $2)**
- **Croissant, Romesco, Tender Belly Bacon, Aged Cheddar, Avocado & Tomato**
- **Poached Eggs, Waffle, Berkshire Canadian Bacon & Hollandaise**

**Burgers & Sandwiches**

- **Root Down Beef Burger** *16 Never Ever Beef, Tender Belly Bacon, Aged Cheddar, Sriracha Mayo, Pretzel Bun & Sweet Potato Fries**
- **Root Down Veggie Burger** *15 Avocado, Superfood Slaw, Jalapeno Jam, Curry Lime Sauce, Pretzel Bun & Sweet Potato Fries**
- **Colorado Superior Farms Lamb Sliders** *18.5 Bacon, Tillamook Cheddar, Mint-Garlic Slaw, Harissa Aioli & Sweet Potato Fries**
- **Cheese Steak Sandwich** *18 (Add 2 Eggs $2)**
- **Banh Mi Turkey Burger** *15 Sambal Cream Cheese, Jalapeño, Pickled Carrot, Cucumber, Thai Herbs, Sriracha Mayo & Sweet Potato Fries**
- **Crispy Baja Fish Tacos** *17 RockFish, Zoodle Slaw, Sesame Vin, Charred Tomato Salsa & Pepitas**
- **Spiced Carrot Hummus** *12 Cucumber, Jicama, Dates, Olives, Sunflower Seeds, Chili Oil & Pita Bread**
- **Burrata Bruschetta** *14 Pistachio Pesto, Spaghetti Squash, Cranberry Mostarda, Basil, Balsamic Reduction & Sourdough**
- **Colombian Griddled Cheese** *15 Corn Cake, Mozzarella, Smoked Gouda, Poblano Pistachio, Achiote Crema & Cranberry Pico de Gallo**
- **Chicken & Waffles** *15 Superfood Slaw, House Vin & Chipotle Honey**
- **Chile Crunch Duck Wings** *17 Maple Leaf Duck, Scallions & Super-Seed Mix**

**Breakfast** Served until 12:00 P.M.

- **French Toast**
- **Eggs, Bacon, Home Fries**
- **Omelet**
- **Pepper Jack or Blue Cheese**
- **Grits**
- **Breakfast Benedict & Gravy** *17.5 Poached Eggs, Waffle, Berkshire Canadian Bacon & Hollandaise**
- **Whole Grain Pancakes & Whipped Cream**
- **Chili Cheese Fries**
- **-breakfast served until 12:00 p.m.-**

Please notify your server of any allergies. Not all ingredients are listed. Due to the nature of cross-contamination, we are unable to guarantee a 100% allergy free zone.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**By Request:** V/VEGAN GF/GLUTEN-FREE
Denver-based Mission Yogurt, Inc. has more than 25 years’ experience in airport restaurant operations, specializing in full-service and fast-casual dining and bars. We are proud to partner with Root Down to bring you this unique neighborhood dining experience from Denver chef, Justin Cucci. Our focus at Root Down is to consistently and passionately serve every guest remarkable, farm-to-table, globally-inspired cuisine in a dynamic, inclusive atmosphere. We are grateful for the pleasure of serving you and appreciate your continued support. For more information about Mission Yogurt, visit www.missionyogurt.com.

JUST LET US KNOW HOW WE’RE DOING AT: info@rootdowndia.com

JUSTIN CUCCI, CHEF/RESTAURATEUR, has a long history in the business beginning in NYC, immersed in the world of his family’s highly regarded Ye Waverly Inn. His goal is to create spaces where both culinary and design sophistication connect storytelling, community, quirkiness and diversity.

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