



# JULIAN

## • MENU •

Happy Sunday!

### STARTERS

1. doughnut holes dusted with ginger sugar.....\$5.00
2. house made wheat bagels with tarragon-lemon cheese/smoked salmon.....\$9.00
3. bacon and scallion scones.....\$4.00
4. caesar salad with anchovies, lemon, garlic and cheesy crisps.....\$6.00
5. house salad with spinach, salted turnips, orange vinaigrette & brioche.....\$6.00
6. yesterday's soup.....\$4.00

### MAIN PLATES

7. Rittenhouse OE\* eggs with griddled corn muffin, peppers & onions.....\$10.00
8. house made granola with maple yogurt and pear compote.....\$7.00
9. oatmeal and quinoa with butter and maple creme fraiche.....\$7.00
10. Cuban "Benedict" with serrano ham, pulled pork, pickles and manchego\*...\$10.00
11. cinnamon brioche French toast with brown sugar, bananas and walnuts.....\$9.00
12. tofu scramble with roasted veggies and breakfast potatoes.....\$8.00
13. eggs your way with sausage, buttered English muffin and potatoes\*.....\$8.00
14. dried beef gravy with rye toast (add eggs, \$2.00).....\$8.00
15. brunch burger poached egg, bacon, spicy Hollandaise on an English muffin.....\$11.00
16. cheeseburger with house-made pickles and fries.....\$11.00  
"pick your toppings" burger (bacon, shrooms, fried egg, whatever).....\$13.00
17. the pork BIGwich, pulled pork, slaw and fries all on a toasted egg bun.....\$10.00
18. cobb salad with Campo Lindo chicken, eggs, bacon, avocado and blue cheese...\$9.00
19. crispy shrimp lettuce wraps with asian slaw.....\$8.00

### BEVERAGES

- freshly squeezed orange or grapefruit juice.....\$4.00
- JULIAN's fair-trade, organic press-pot coffee.....\$5.00
- San Pellegrino water.....\$3.00
- iced tea.....\$2.50
- JULIAN cocktail, freshly squeezed orange and lemon juice w/ 360 organic vodka.\$7.00
- caraway Bloody Mary.....\$7.00
- grapefruit mimosa.....\$9.00

\* consuming raw or undercooked items may increase your chance of food-borne illness.

[juliankc.com](http://juliankc.com) 816-214-8454 Wed-Sat 11:30 to 2:00

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LUNCH