



• MENU •

STARTERS

1. yesterday's soup.....\$5.00
2. deviled eggs, pickled red onion.....\$6.00
3. Romaine lettuces, buttermilk-sage dressing, croutons\$6.00
4. arugula, blue cheese, dried cranberries, hazelnuts, red wine vinaigrette\$5.00
5. short ribs & potato croquettes with gravy.....\$7.00
6. crispy polenta, agro-dolce mushrooms\$6.00

MAIN PLATES

7. chicken and arugula salad, cauliflower, mustard vinaigrette, Manchego.....\$9.00
8. chicken "pot pie", carrots, potatoes, puff pastry.....\$10.00
9. house-smoked salmon, caraway pain perdue, creme fraiche, pickled onion\$10.00
10. crispy pork shoulder, sweet potato puree, marshmallow, jus\$18.00
11. flatbread, house-made sausage, red onions, tomato sauce, mozzarella\$9.00
12. breakfast poutine, dried beef gravy, house fries, 2 eggs cooked your way*\$9.00
13. cheeseburger with house-made fries*\$11.00
"pick your toppings" burger (bacon, shrooms, fried egg, whatever)\$13.00
14. Reuben, pickled cabbage, gruyere, house corned beef, Russian dressing\$11.00
15. seared trout, butternut squash puree, bacon-mustard greens.....\$15.00
16. saffron cream mussels and house-made fries\$14.00

SIDE DISHES

- potato salad, Boulevard Pale Ale macaroni & cheese with bacon, French fries,
Jordan's sprouts with caramelized onions & pecans \$5.00

DESSERTS

17. cocoa bread pudding with creme anglaise\$4.00
18. butternut squash cheesecake with pepita brittle.....\$4.00
19. casius diem ("cheese (of) the day").....\$4.00
20. orange creamsicle panna cotta.....\$4.00

BEVERAGES

See our wine list for additional selections

- Lunch red or white wine\$6,\$10,\$25
- Coca-Cola products\$2
- Julian's fair-trade, organic press pot coffee\$5
- San Pellegrino water.....\$3
- Iced tea.....\$2.50

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

juliankc.com 816-214-8454 Wed-Sat 11:30 to 2:00

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LUNCH