

SUNDAY BRUNCH BUFFET & LIMITED A LA CARTE SELECTIONS 10AM TO 2PM

CHEF'S CHOICE SUNDAY FAMILY DINNER

3 courses for \$35

-or-

4 courses for \$40

Please let us know if you have any dietary restrictions
and we will happily accommodate them!

yesterday's soup	\$6.00
house-smoked salmon, deviled eggs, pickled red onions	\$10.00
bowl o' mussels & fries, your choice of:	\$14.00
- coconut-lime	
- saison beer, mint and sugar snap peas	
Lyonnaise salad, mustard vinaigrette, house bacon, potatoes, soft egg	\$8.00
arugula salad, citrus vinaigrette, shaved veggies	\$7.00
cheeseburger with house-made pickles & fries*	\$12.00
"pick your toppings" burger (bacon, shrooms, fried egg, whatever)	\$14.00
big salad (bigger salad from above) and seared salmon.....	\$16.00
or chicken or smoked salmon	\$13.00
open faced lentil and tuna salad sandwich with a arugula salad	\$13.00

• FEATURED COCKTAILS •

Maple Old fashioned	J.R.Ewing Private Reserve, orange bitters & Maple	\$10
Brookside Manhattan.....	Colonel E. H. Taylor & Cocchi Sweet Vermouth	\$10
JULIAN Sparkler.....	French berry liqueur & sparkling wine	\$9
South Fork.....	J.R.Ewing Private Reserve, Ginger & pomegranate liquors	\$9
Herbal Refreshment.....	chamomile-citrus vodka, elderflower liquor & grapefruit	\$9
English Summer....	Hendricks, elderflower liquor, grapefruit & orange-thyme syrup	\$11
Southern Belle.....	W.L.Weller Special Reserve, St. Germain & lemon	\$9

* consuming raw or undercooked items may increase your chance of food-borne illness.
please let your server know if you would like anything prepared with less sodium
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