



• MENU •

STARTERS

1. yesterday's soup..... \$5.00
2. house-smoked salmon, caraway pain perdue, creme fraiche, pickled onion... \$9.00
3. braised rabbit, friseé, pomery mustard vinaigrette..... \$10.00
4. "gambas al ajillo" Laughing Bird shrimp, spicy garlic sauce, panise..... \$9.00
5. caesar salad, anchovy, lemon, garlic, cheesy crisps..... \$7.00
6. house salad, red wine pears, black pepper walnuts, blue cheese, arugula..... \$6.00
7. bowl o' mussels, meyer lemon cream sauce..... \$10.00
8. sweet potato and goat cheese terrine, hazelnuts, raisins, verjus..... \$8.00
9. housemade pretzels, horseradish cheese dip..... \$6.00

SANDWICHES

10. JULIAN short rib sandwich, horseradish-havarti, caramelized onions, dijon... \$10.00
11. cheeseburger with house-made pickles & fries* \$11.00
"pick your toppings" burger (bacon, shrooms, fried egg, whatever)..... \$13.00
12. the pork BIGwich, pulled pork, slaw & fries all on a toasted egg bun..... \$10.00

MAIN PLATES

13. seared mahi mahi, beans and rice, fried hominy, gribiche* \$16.00/\$19.00
14. strozzapreti pasta, La Quercia speck, Grana Padano, garlic, tomato sauce..... \$16.00
15. sauteed beef, turnip gratin, turnip greens* \$22.00
16. seared sea scallops, lemon cauliflower puree, pistachio, treviso* \$20.00
17. Duroc pork loin, parsnips, brussels sprouts, red wine apple butter* ... \$16.00/\$19.00
18. crispy pork shoulder, celeriac-mashed potatoes, brussels sprouts leaves..... \$17.00
19. cassoulet, cannellini beans, housemade anise sausage, local chicken... \$19.00
20. seared whole trout, brown and wild rice, braised celery, lemon..... \$15.00/\$20.00

SIDE DISHES

- onion rings, french fries, brussels sprouts with bacon vinaigrette, cheesy broccoli, Boulevard Pale Ale mac & cheese with broccoli..... \$4.00

DESSERTS

21. lemon poppy seed cake with sour cream semifreddo..... \$4.00
22. apple pie with vanilla semifreddo..... \$4.00
23. walnut financier with maple-bacon creme anglaise..... \$4.00
24. butternut squash cheesecake..... \$4.00
25. arborio rice pudding..... \$4.00
26. chocolate puddin' with a ginger doughnut..... \$4.00
27. cheese board & accompaniments..... \$6.00/\$10.00

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

juliankc.com 816-214-8454 Mon-Sat 5:30 to 10:00, Sunday until 9:00

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DINNER