



## Lunch Menu

### small plates.

<b>shrimp cocktail</b>	<b>10</b>
vodka pepper cocktail sauce	
<b>fire roasted cauliflower</b>	<b>12</b>
pickled golden raisins, chimichurri, tahini dressing, local seasonal fresh herbs	
<b>collard greens &amp; artichoke dip</b>	<b>12</b>
toasted baguette	
<b>loaded fries</b>	<b>8</b>
cheddar, horseradish sour cream, apple smoked bacon, chives	
<b>fried oysters</b>	<b>13</b>
frisse, horseradish aioli	
<b>chicken liver pâté</b>	<b>15</b>
pickled vegetables, toasted baguette	
<b>smoked trout</b>	<b>14</b>
house-made applesauce, crème fraîche, corn cakes, chives	
<b>fried green tomatoes</b>	<b>6</b>
remoulade	
<b>pickled eggs</b>	<b>5</b>

### salads & soups.

*add chicken or shrimp to any salad \$5*

<b>baby greens</b>	<b>12</b>
crouton dust, white cheddar vinaigrette	
<b>beet &amp; arugula</b>	<b>14</b>
feta, red onions, citrus vinaigrette	
<b>chopped salad</b>	<b>13</b>
pine nuts, tomato, blue cheese, lemon vinaigrette	
<b>roasted cauliflower cheese soup</b>	<b>8</b>
<b>tomato soup</b>	<b>8</b>

### sandwiches.

*choice of chips, house salad, soup add \$3*

<b>meatloaf sandwich</b>	<b>14</b>
lettuce, tomato, red onion, horseradish mayo, sourdough <i>bacon &amp; egg add \$5</i>	
<b>fried oyster po-boy or catfish</b>	<b>16</b>
tabasco remoulade, shredded lettuce, tomatoes, sweet pickles, ciabatta	
<b>chicken salad sandwich</b>	<b>13</b>
oven roasted chicken, mayo, tomato, onion, butter lettuce, lobster roll	
<b>veggie burger</b>	<b>12</b>
tomato, red onion, pesto mayo, lettuce, sprouts, sourdough	
<b>braised short rib grilled cheese</b>	<b>15</b>
cheddar, tomatoes, sourdough	
<b>*steak sandwich</b>	<b>18</b>
sautéed mushrooms, blue cheese, arugula, pickled red onions, horseradish mayo, sourdough	

### more good stuff.

<b>bbq cornish game hen</b>	<b>17</b>
housemade bourbon bbq sauce, spicy coleslaw, cheddar cheese jalapeno cornbread	
<b>pork chops</b>	<b>18</b>
pan-seared, oven roasted cinnamon applesauce	
<b>braised short rib risotto</b>	<b>22</b>
english peas, carrots, onions, parmesan dust, truffle oil	
<b>liver &amp; onions</b>	<b>19</b>
caramelized onions, stone ground mustard, bkbrinery country bread & butter pickles, grilled sourdough toast	
<b>*10oz n.y. steak</b>	<b>36</b>
grilled & perfectly seasoned, red wine jus	

**sides.**

**green beans** 8  
caramelized onion, apple smoked bacon jam

**braised collard greens** 8  
smoked ham hock, jalapeño vinegar

**peas & carrots** 8  
dill crème fraîche

**creole street corn** 8

**after.**

**cherry pie** 8

**peach cobbler** 8

**bread pudding** 8

**a la mode** 3

**teetotaler.**

**coke products** 3  
coke, diet, coke zero, sprite, dr. pepper, lemonade, coke zero

**passion fruit iced tea** 3

**french press coffee** 5/10  
mothership coffee roasters

**hot teas** 5  
organic green, earl gray supreme, pomegranate

**bruce's ginger ale** 5

**san pellegrino** 7

**aqua panna** 7

## **brick of wine.**

### **reds**

**old soul zinfandel 12/48**  
lodi, 2016

**cigar box malbec 14**  
argentina, 2017

**silverpalm cabernet 14**  
california, 2016

**nielson pinot noir 16**  
santa maria valley, 2014

### **rose**

**des amis rose 12**  
napa valley, 2016

### **whites**

**old soul chardonnay 12/48**  
lodi, 2017

**aviary chardonnay 16/60**  
napa valley, 2015

**silverpalm sauvignon blanc 12**  
california, 2016

### **sparkling**

**contratto millesimato 20**  
piedmont, 2012

**house sparkling 8**  
california champagne

## **the bankroll.**

**duke ellington 13**  
maison rouge, homemade coffee tincture,  
chocolate tincture, bourbon barrel smoke

**flapper girl 12**  
juniper spirit, galliano, tangerine

**the long con 13**  
appleton rum, orange, chef made simple syrup  
and ginger

**euclid mule 14**  
choice of house spirit, chef made ginger syrup,  
bruce's ginger ale, mint

## **the vault.**

**corpse reviver #2 12**  
juniper spirit, absinthe,  
cocchi americano, orange liqueur

**sazerac 12**  
high west double rye, psychaud's,  
sugar, absinthe mist



euclid's bar