

Euclid Hall Bar & Kitchen

\$45 Per Person

Appetizers –Choose two items served family style
The sausage tasting will automatically be served

Roasted Cauliflower Salad

Haystack goat cheese, shishito pepper marmalade, scallions, tempura crunchies

Daily Artisanal Cheese Selection

Chips and Dip

lemon goat cheese dip, oolong tea smoked duck breast, duck confit, Kennebec potato chips, baby dill, extra virgin olive oil.

Pad Thai Pig Ears

tamarind chili sauce, scallion, peanut, egg, sprouts, mint, cilantro

Shucked Oysters by the Half Dozen

served neat with Jorel's Hot Sauce, lemon

Pickle Sampler

Sweet Bread and Butter Pickles, Hops Infused Pickles, Hot, Spicy and Very Sincere Pickles, Pickled Green Beans

Sausage Tasting

Beef Short Rib Kielbasa, Leberkäse, Boudin Noir, Butcher's Choice Sausage

Salad Selection - automatically listed on the menu

Choice of:

Simple Salad

organic baby heads of mixed lettuce, extra virgin olive oil, sherry gastrique

Warm Frisée Salad,

roasted squash, warm frisée, duck fat hazelnut vinaigrette, thyme

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Entrée

Choose three to be listed on the menu

Choice of:

Chicken and Waffles

crispy chicken mousseline and confit "nuggets", sourdough waffle, black pepper Béchamel, maple gastrique

Chicken Schnitzel Sandwich

double decker, double wide, dill rye, aioli, apple cabbage caraway slaw

Steamed PEI Mussels

New Belgium Trippel ale, grilled bread, garlic, shallots, basil, thyme

Brat Burger

pretzel bun, pickled cabbage, 10,000 island dressing, Jarlsberg cheese

Steak n'Sauce

steak d'jour, black garlic A2 (it's like A1 but twice as good), butter, parsley

Seared Diver Scallops

roasted sunchokes, cider and shallot beurre blanc, red mustard

Wild Mushroom Poutine

porcini gravy, cheddar curds

Carnitas Papas Fritas,

tomatillo green chili, cheddar curds and goat cheese, cilantro, chili lime fries

Hash Fries

house corned beef, braised cabbage, Jarlsberg hollandaise, black pepper and coriander fries

Brussels Sprout Casserole

garlic cheddar fondue, lemon, French fried onions

Dessert Duet - automatically listed on the menu

S'mores Pot de Crème

house made graham crackers and marshmallows

Red Velvet Cupcake