Dining at Euclid Hall Bar & Kitchen poses a culinary conundrum: When does comfort food enter the discomfort zone, in terms of both strained waistbands and a doctor announcing that your cholesterol level looks like a Harvard whitewash kid's SAT score?

The LoDo restaurant opened in August, the latest venture from chef Jennifer Jasinski and her business partner, Beth Gruitch, who also operate Rujia and Bistro Vendome.

While Euclid Hall is just around the corner from its sister restaurants, the soul-satisfying food is a departure from the refined fare that made Jasinski a star.

This is hearty cooking that salutes its Old World roots and embraces the recent return of American comfort food to the menus of ambitious chefs. The results are largely laudable, although not by your cardiologist.

Chicken and waffles, at $12.50, featured a lightly breaded palliard of yard bird, with sourdough waffles, maple syrup and walnuts that added notes of salt and crunch to that Atlantic coast favorite.

Veal schnitzel had a crunchy, golden crust. A dining companion who is a native German pronounced it perfectly sautéd, but noted that it could be thicker. As it was, it had been pounded to the thickness of a poker chip.

Pan-braised sturgeon, the priciest item on the menu, at $17.50, was peppery, the firm white flesh transfixed in the middle. It came in a dark broth asswim with diced potatoes and winter vegetables.

Sandwiches include basics such as brisket, cheese and eggs and oyster po'boys, plus an inventive take with grilled camembert and sweet-tart pear preserves. The last came with a throwback side: A Waldorf salad balancing all the flavor and textural elements of sweet apple and crunchy cabbage.

Roasted cauliflower salad arrived with an eye-opening but worthwhile addition of goat cheese, layered atop a sweet pepper marmalade.

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One side dish was a great, Caraway spatzel, the gnocchi-like noodle from southern Germany, was properly firm and beautifully browned. So why douse it in "10,000 Island dressing," basically a 1,000 island dressing that went up to it, sort of like the volume knobs on the Spinal Tap amps. It was an outright flavor mismatch, totally out of character for a Jasinski restaurant.

Hats off to the waiter who voluntarily struck it from the tab, reflecting the uniform friendliness of the staff.

A quartet of house-made sausages proved a winner. The plate featured boudin blanc, which is a French pork sausage, and Bavarian veal weisswurst. Both were savory, but the knockout was a kielbasa made of beef short ribs, which was dense and intense, and a boudin noir. The latter had the color and texture that light grain of a chocolate brownie. Made with pate morte, beef blood, pork, a bit of roasted eggplant to bind it, and crunchy curry and golden raisins, it was borderline revelatory.

There are three routes, the classic gravy-smothered French-fry dish from Quebec. A wild mushroom version featured sauteed crimini and oyster mushrooms with cheddar curds, smothered in porcini gravy. Roast duck and braised-beef versions are also offered. Mercifully, the kitchen will send out half-portions of these belt-busters.

Condiments are artful. Four homemade mustards are available: yellow, whole-grain Dijon, horseradish and a spicy-brown. There are several pickle types, running the flavor gamut, plus a tomato jam that is at once sweet and bright in the mouth.

About the beverages: While there is a large selection of wines and craft cocktails, Euclid Hall prides itself on beer and wine, whether a $5.49 Oskar Blues pilsner or a 750-milliliter bottle of Boulevard Brewing Bourbon Barrel Quad, yours for $17.75.

The soil main course is divided into six sections whose nomenclature teeters on that fine line between clever and cuteness. The categories are Arithmetic, Algebra, Geometry, Trigonometry, Calculus and Quantum Mathematics, based on the ascending complexity of the brews.

Personally, having to think about trigonometry while ordering beer makes me want to skip the sudsy and head straight for a double shot of something more deconstructive. Yes, the building's mathematics namesake was the father of geometry, but still.

The restaurant has two levels, with a bar on each one. The motif is bare brick walls, familiar to folks who recall when this 1892 building, originally a home, housed Soapy Smith's Double Eagle Bar. The upstairs features a tin ceiling, an atrium with a view of the kitchen's front line, and windows offering some of the prettiest mountain views of any downtown restaurant.

Crowds grow young — the menu doesn't favor middle-aged metabolisms — which perhaps accounts for the thudding music. The dim lighting comes evening also doesn't favor middle-aged eyesight. On one recent night, a couple at a neighboring table read the menu with a penlight.

The restaurant's motto is "Crafted. Not cracked out."

This shows, and save for a stumble or two on the menu, Jasinski and Gruitch — along with chef de cuisine Jorel Pierce — can be proud.

Dining Out: At Euclid Hall, comfort fare served with a Euro-twist

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Jennifer Jasinski's new cookbook, "The Perfect Bite," is available now at Euclid Hall or online at rujiaandvendome.com.