Jules

Brunch ~ Lunch

AVAILABLE TILL 4PM

SUBSTITUTE GLUTEN FREE +3

Jules Breakfast Sandwich 14.00
Egg, cheese, bacon or sausage served on a brioche roll with choice of fresh fruit or potatoes (GF option)

Jules Breakfast Bowl 19.50
Scramble of eggs, potato, bacon, sausage and cheddar cheese topped with hollandaise sauce (GF)

Buttermilk Jumbo Pancakes 14.00
Chocolate Chips or Strawberries or Blueberries +3
(Also available Gluten Free +3)

Breakfast Burrito 15.00
Egg, tomato & cheddar cheese served with potatoes (Veg)

Farm Fresh Eggs 16.00
2 Eggs any style, bacon or sausage, potatoes & toast (DF/GF Option)

Jules Benedict 18.00
2 Eggs over easy placed on top of VT bacon and english muffin topped with hollandaise sauce served with potatoes (DF/GF Option)

Creme Brule French Toast 15.50
Chocolate Chips or Strawberries or Blueberries +3 (Veg)

Fluffy Omelet 16.00
Served with potatoes & choice of cheese and toast. Add vegetables or meat (bacon or sausage) for an additional charge (Veg / GF Option)

Steak & Eggs Market Price
Jules's steak, 2 eggs any style, potatoes & toast (GF Option)

Lumberjack 19.50
3 eggs any style, 3 maple sausage, 3 strips of bacon, potatoes & choice of toast or pancake (GF Option)

Classic Crepes 14.00
Served with VT Maple syrup
Add chocolate chips or strawberries or blueberries +3 (Veg)

Breakfast Quattro 17.00
Select four of the following items... (no substitutions / GF Option)
Scrambled Egg / Bacon / Sausage / Toast / Fruit / Mini Pancakes / House Potato / Hollandaise sauce

STARTERS

Fresh Fruit Bowl 8.00

Pretzel Bites Veg 10.50
with honey mustard dipping sauce

Parmesan French Fries 14.00
with garlic aioli dipping sauce (GF)

Sweet Potato Fries (GF) 14.00
with honey mustard dipping sauce

Housemade Meatballs 10.00
served over marinara sauce (GF)

Fried Mozzarella GF 15.00
with marinara dipping sauce

Onion Rings 14.00
with honey mustard dipping sauce

Philly Cheese Egg Rolls 18.00

Mixed Green or Caesar Salad 8.00

Please note that we offer a 3.9% Non-Cash Adjustment built into all pricing. Any purchase made with a debit / credit card will receive a non-cash adjustment which will be displayed on your receipt.

Vermont Department of Health ADVISORY
***Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

SALADS

ADD 5OZ PROTEIN
CHICKEN +7 / SHRIMP +8 SALMON +10 / STEAK +18

Balsamic Quinoa Salad 17.00
Tomatoes, cucumbers, scallions, dried cranberries, roasted peppers (V/GF)

House Full Caesar Salad 13.00
(Veg/GF)

Grilled BBQ Chicken Salad 19.00
Mixed Greens, tomato, onion, dried cranberries & cheddar cheese with ranch & BBQ drizzle (GF)

Cobb Salad 19.00
Mixed greens, tomato, onion, egg, goat cheese, chicken, bacon (GF)

Essex Salad 20.00
Grilled romaine, sauteed onions, goat cheese, Caesar dressing drizzle (GF)

Quattro Plate Sampler 20.00
Select four of the following items... (no substitutions)
Chicken salad / mixed green salad / Caesar salad / fruit / French fries / onion rings / Philly cheesesteak eggroll / sweet potato fries / Pretzel Bites

Personal Salad (Veg/GF) 16.00
Fresh Greens - Select 1...
Mixed greens / romaine
Toppings - Select 5...
mushrooms / broccoli / onions
carrots / tomatoes / cheddar / mozzarella
dried cranberries / cucumbers /
roasted peppers / goat cheese +3
House made Dressings - Select 1...
Buttermilk Ranch / Balsamic Vinaigrette /
Honey Mustard / Oil & Vinegar (GF)

BETWEEN THE BREAD

SERVED WITH FRENCH FRIES
SUBSTITUTE GF BREAD OR UPGRADE YOUR SIDE +3

Vermont Smash Burger 18.00
Proudly serving 8oz VT farm burgers
Choice of cheese, L/T/O

Turkey Burger 20.00
Choice of cheese, L/T/O

BLT 15.00
VT Applewood bacon, lettuce, tomato, mayo

Grilled Veggie Sandwich 16.00
Mushrooms, roasted peppers, goat cheese, tomato & onion (Veg)

Salmon BLT 22.00
Grilled salmon, VT Applewood bacon, lettuce, tomato, mayo

Jules Whaler 20.00
Beer battered wild Pollock on brioche roll, tartar sauce

Chicken Club 20.00
Grilled chicken, VT bacon, mayo, L/T/O

Buffalo Chicken Wrap 16.00
Crispy chicken, goat cheese, buffalo sauce, L/T/O

Tarragon Chicken Salad Wrap 16.00
Dried cranberries, tarragon mayo, lettuce & tomato (DF)

Chicken Caesar Wrap 16.00
Grilled chicken, parmigiana cheese, romaine

ENTREES

Gluten Free Pasta +3

Mac & Cheese (GF option) 21.50
Farfalle pasta with a blend of local cheeses

Pasta and Meatballs (GF option) 28.00
Marinara sauce and house made meatballs

Crispy Chicken Tenders (GF / DF) 25.00
French fries with choice of dipping sauce
Buffalo, Ranch, BBQ, Honey Mustard

Pan Seared Salmon (DF / GF) 30.00
Citrus wine sauce, vegetables over rice

Prices listed do not include taxes. 20% Gratuity will be added to parties of 6 or more guests. Our restaurant is 100% Peanut/Tree Nut Free. Our team happily designs many of our menu items for those with food allergies, vegan, vegetarians and those who are gluten-intolerant in mind. We work hard to ensure no cross contamination and/or cross contact but can make no guarantees. We ask our guests to use the information that we provide based on their personal dietary needs before consuming any of our dishes. Since not all food allergies are the same, we advise guests to assess their own requirements and consume dishes at their own risk. We invite you to ask management for assistance prior to ordering or consuming any of our menu items. If you are unhappy with the meal you received for any reason, we will gladly remake or refund any item if it is returned and not consumed.

To help with our stated mission as well as following the VT Department of Liquor Control policies, we ask our guests not to bring any outside food or beverages into our restaurant. Thank you for your understanding!