



Brunch ~ Lunch

AVAILABLE TILL 3PM

Jules Breakfast Sandwich 9.00

Egg, cheese, bacon or sausage served on a brioche roll (Veg/GF option)

Oatmeal with Fresh Berries 12.00

Served with warm VT Maple Syrup (V/GF)

Belgium Style Waffle 12.00

Chocolate Chips or Strawberries or Blueberries +3 (Veg)

Buttermilk Jumbo Pancakes 15.50

Chocolate Chips +3 (Veg/GF & DF Option)

Berry Infused Jumbo Pancakes 18.50

Select from Strawberry or Blueberry Infusion (Veg/GF/DF Option)

Breakfast Burrito 15.00

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

Farm Fresh Eggs 15.00

2 Eggs any style, bacon or sausage, toast (DF/GF Option)

Breakfast Flight 17.00

Select **four** of the following items...

(no substitutions / GF Option)

Scrambled Egg / Bacon / Sausage / Toast / Fruit / Mini Pancakes / Mini Waffle / Potato

HOUSE MADE CREPES

Classic Plain 12.00

Add Chocolate Chips +3 (Veg)

Berries Galore 16.00

With fresh strawberries and blueberries (Veg)

Savory Crepes 18.50

Chicken, broccoli, mushrooms, onions, cheddar cheese with hollandaise sauce

SUBSTITUTE GLUTEN FREE +3

Creme Brule French Toast 15.50

Chocolate Chips or Strawberries or Blueberries +3 (Veg)

Fluffy Omelet 16.50

Choice of cheese and toast. Add vegetables or meat (bacon, sausage or hash) for an additional charge (Veg / GF Option)

Big Italian Omelet 18.50

Tomato, bacon, garlic, onion, mozzarella, pesto, balsamic drizzle over baguette bread (GF Option)

Hash Omelet 20.00

House made NYC corned beef hash, choice of cheese & toast (GF Option)

Hole In One 18.50

2 eggs, roasted peppers, onions, bacon, choice of cheese baked inside our challah bread with side of fruit

Steak & Eggs Market Price

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

Jules Breakfast Bowl 19.50

Scramble of eggs, potato, bacon, sausage and cheddar cheese topped with hollandaise (GF Option)

Lumberjack 19.50

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

BENEDICTS

Traditional 16.50

served with house roasted potatoes (GF Option)

Veggie Benedict 17.00

Spinach, Tomato & Mushroom (GF Option)

Hash Benedict 20.00

House made from fresh NYC Corned Beef (GF Option)

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.**



STARTERS

Fruit Bowl <small>v</small>	8.00
Parsnip Chips <small>GF</small>	9.00
Pretzel Bites <small>Veg</small>	10.00
French Fries <small>GF</small>	10.00
Sweet Potato Fries <small>GF</small>	12.00
Onion Rings	12.00
Fried Mozzarella <small>GF</small>	15.00
Jumbo Wings <small>GF</small> Buffalo / Maple Garlic / BBQ	17.00
Philly Cheese Egg Rolls	18.00

SALADS

ADD PROTEIN - CHICKEN +6 / SHRIMP +8
SALMON +9 / STEAK TIPS +9

Balsamic Quinoa Salad	18.00
Tomatoes, cucumbers, scallions, dried cranberries, roasted peppers (V/GF)	
House Caesar Salad	16.00
(Veg/GF)	
Grilled BBQ Chicken Salad	19.50
Mixed Greens, tomato, onion, dried cranberries, & cheddar cheese with ranch & BBQ drizzle (GF)	
Cobb Salad	19.50
Mixed greens, tomato, onion, egg, blue cheese, chicken, bacon (GF)	
Essex Salad	20.00
Grilled romaine, sauteed onions, goat cheese, Caesar dressing (GF)	
Quattro Plate	20.00
Select four of the following items.. (no substitutions) Chicken salad / mixed greens / Caesar salad / fruit / French fries / onion rings / parsnip chips / Philly egg roll	
Personal Salad	18.00
<u>Fresh Greens - Select 1...</u>	
Mixed greens / romaine	
<u>Toppings - Select 5...</u>	
mushrooms / peas / broccoli / onions	
carrots / tomatoes / cheddar / mozzarella	
dried cranberries / cucumbers / roasted	
peppers / crumbled blue or goat cheese +3	
<u>House made Dressings - Select 1...</u>	
Buttermilk ranch / maple balsamic /	
maple Dijon mustard / 1000 island	

HANDELDs

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

Vermont Smash Burger	18.00
Proudly serving 8oz VT farm burgers Choice of cheese, chef sauce, L/T/O	
Turkey Burger	19.00
Choice of cheese, L/T/O	
BLT	16.00
VT Applewood bacon, lettuce, tomato, mayo	
Grilled Veggie Sandwich	16.00
Mushrooms, roasted peppers, goat cheese, tomato & onion (Veg)	
Salmon BLT	20.00
Grilled salmon, VT Applewood bacon, lettuce, tomato, mayo	
Reuben	19.00
NYC corned beef, sauerkraut, Swiss cheese, 1000 island dressing	
Jules Whaler	20.00
Hand battered haddock on ciabatta roll, tartar sauce	
Chicken Club	20.00
Grilled chicken, VT bacon, mayo, L/T/O	
Buffalo Chicken Wrap	18.00
Fried chicken, buffalo sauce, blue cheese, L/T/O	
Tarragon Chicken Salad Wrap	18.00
Dried cranberries, tarragon mayo, lettuce & tomato (DF)	
Chicken Caesar Wrap	18.00
Grilled chicken, parmigiana cheese, romaine	

LARGE PLATES

Gluten Free Pasta +3

Traditional Mac & Cheese	21.50
Farfalle pasta with a blend of local cheeses (Veg)	
Pasta ala Vodka	24.00
Pancetta, onions, pink vodka cream sauce	
Crispy Chicken Strips	25.00
French fries with choice of dipping sauce	
Pan Seared Salmon	29.00
Citrus wine sauce, vegetables over starch	

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!