

Jules

Dinner Menu

Available at Apr

SHAREBLES

Side Salad Mixed Greens or Caesar Salad	8.00	Jumbo Wings Buffalo / Maple Garlic / BBQ (GF/DF)	15.00
Pretzel Bites served with maple dijon mustard (DF/Veg)	10.50	Artichoke Spinach Dip (GF Option +3)	15.00
Bruschetta (Veg) GF option +3	10.50	Philly Cheese Egg Rolls drizzled with house zesty sauce	18.00
French Fries (GF/V)	10.00	Fried Mozzarella served with house marinara dipping sauce (GF/Veg)	15.00
Sweet Potato Fries (GF/V)	12.00	Onion Rings Served with house zesty sauce	12.00

BETWEEN THE BREAD

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

Vermont Smash Burger VT farm burger served with chef sauce, L/T/O and choice of cheese	18.00	Chicken Club Chicken breast, VT Bacon, Mayo, L/T/O	20.00
Cheddar Blanket Burger Caramelized Cheddar cheese, bacon, L/T/O	22.00	Turkey Burger VT farm burger served with L/T/O & choice of cheese	20.00
VT Bean Burger served with maple Dijon sauce, L/T/O (DF/V)	19.00	Salmon BLT Grilled salmon, VT Applewood bacon, lettuce, tomato, mayo (DF)	22.00

SIGNATURE SALADS

ADD PROTEIN - CHICKEN +8 / SHRIMP +8 SALMON +10 / STEAK TIPS +12

Balsamic Quinoa Salad Tomatoes, cucumbers, scallions, dried cranberries, roasted peppers (V/GF)	17.00	Grilled BBQ Chicken Salad Mixed Greens, tomato, onion, dried cranberries, & cheddar cheese with ranch & BBQ drizzle (GF)	19.00
House Caesar Salad (Veg/GF)	13.00	Essex Salad Grilled romaine, sautéed onions, goat cheese, Caesar dressing (GF)	20.00

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 food-borne illness, especially if you have certain medical conditions.



PASTA

CHOICE OF - FETTUCCINI OR FARFALLE
GNOCCHI +4 / GF PASTA +3

ADD PROTEIN - CHICKEN +8 / SHRIMP +8
SALMON +10 / STEAK TIPS +12

Mac & Cheese Farfalle pasta with a blend of local cheeses (Veg)	21.50
Buffalo Mac & Cheese Farfalle pasta with blend of local cheeses topped with buffalo chicken	26.50
Pasta Marinara Marinara Sauce (DF Option)	22.00
Pasta & Meatballs Marinara Sauce & house made meatballs (DF Option)	24.00
Ala Vodka Pancetta, onions, pink vodka cream sauce	24.00
Carbonara Pancetta, peas, permigiana romano	24.00
Alfredo Broccoli & pancetta in a white cream sauce	26.00
Gnocchi Bolognese Fresh potato pasta in our own savory meat sauce	28.00
Shrimp Marinara Tomato (DF Option)	29.00
Shrimp "Fra Diavolo" Marinara Hot & Spicy (DF Option)	29.00
Shrimp Scampi Garlic Butter (DF Option)	29.00

ENTREES

CHOICE OF STARCH
RICE / POTATO / PASTA / GF PASTA +3

PROUDLY SERVING
BELL & EVANS & COLEMAN CHICKEN

Chicken Parmigiana Marinara sauce, mozzarella over fettuccini (GF option)	25.00
Crispy Chicken Tenders Fried breast strips over fries served with choice of dipping sauce	25.00
Chicken Picatta Lemon & wine sauce, capers, vegetables over starch (GF/DF)	27.00
Chicken Marsala Mushrooms, shallots, marsala wine, spinach over starch (DF option/GF option)	28.00
Fish & Chips Beer battered wild pollock over fries served with tartar sauce	26.00
Pan Seared Salmon Citrus wine sauce, vegetables over starch (GF/DF option)	30.00
Marinated Steak Tips <i>market price</i> Onions, peppers, tomatoes over starch (GF/DF)	
Jules Steak <i>selected cut / market price</i> Jules cut, vegetable, choice of starch (GF/DF)	
Surf & Turf <i>market price</i> Grilled steak tips and Shrimp over rice (GF/DF option)	

Prices listed do not include taxes. 20% Gratuity will be added to parties of 8 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!