

Jules

Dinner Menu

Available at 4pm

STARTERS

Side Mixed Green Salad 8.00
Dressings - Buttermilk Ranch / Oil & Vinegar
Balsamic Vinaigrette / Honey Mustard

Side Caesar Salad 8.00

Pretzel Bites 10.50
Served with honey mustard (DF/Veg)

Philly Cheese Egg Rolls 18.00

Housemade Meatballs 10.00
Served over marinara sauce (GF)

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

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

Onion Rings 14.00
Served with honey mustard sauce

Fried Mozzarella 15.00
Served with house marinara (GF/Veg)

BETWEEN THE BREAD

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

Vermont Smash Burger 18.00
VT farm burger served with L/T/O and
choice of cheese

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

Chicken Caesar Wrap 16.00
Grilled chicken, parmigiana cheese,
romaine lettuce

Chicken Club 20.00
Chicken breast, VT Bacon, Mayo, L/T/O

Turkey Burger 20.00
VT farm burger served with L/T/O &
choice of cheese

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

SIGNATURE SALADS

ADD 50Z PROTEIN
CHICKEN +7 / SHRIMP +8 SALMON +10 / STEAK +18

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

House 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)

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

Please note that we offer a 3.5% 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 50Z PROTEIN
CHICKEN +7 / SHRIMP +8 / SALMON +10 / STEAK +18

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

Buffalo Mac & Cheese 26.50
Farfalle pasta with blend of local cheeses
topped with buffalo chicken (GF option)

Pasta Marinara 20.00
Marinara Sauce (DF / GF Option)

Pasta & Meatballs 28.00
Marinara Sauce & house made meatballs
(DF / GF Option)

Ala Vodka 24.00
Pancetta, onions, pink vodka
cream sauce (GF option)

Alfredo 26.00
Broccoli & pancetta in a white cream sauce
(GF Option)

Gnocchi Bolognese 28.00
Fresh potato pasta in our own savory
meat sauce

Shrimp Marinara 29.00
Regular or "Fra Diavolo (spicy)"
(DF/GF Option)

ENTREES

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

PROUDLY SERVING
RFP & EVANS & CO. FARM CHICKEN

Chicken Parmigiana 25.00
Marinara sauce, mozzarella over fettuccini
(GF option)

Crispy Chicken Tenders 25.00
Fried breast strips over fries served with
choice of dipping sauce (GF)

Chicken Picatta 27.00
Lemon & wine sauce, capers, vegetables
over choice of starch (GF/DF)

Chicken Marsala 28.00
Mushrooms, shallots, marsala wine, over
choice of starch (GF / DF option)

Fish & Chips 26.00
Beer battered wild pollock over fries
served with tartar sauce

Pan Seared Salmon 30.00
Citrus wine sauce, vegetables over choice of
starch (GF/DF option)

Jules Steak *selected cut / market price*
Jules cut, vegetable, choice of rice or potato
(GF/DF)

Barnyard & Pasture 34.00
Grilled 5oz steak and 5oz Chicken breast
with vegetables over rice (GF/DF)

**We're proud to offer our house-made desserts, so be sure to
save room for a sweet treat to finish your meal!**

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. We work hard to ensure no cross contamination and/or cross contact but can not make any 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 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!