



Brunch ~ Lunch

AVAILABLE TILL 4PM

SUBSTITUTE GLUTEN FREE +3

Jules Breakfast Sandwich 9.00

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

Jules Breakfast Bowl 19.50

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

Belgium Style Waffle 12.00

Chocolate Chips or Strawberries or Blueberries +3 (Veg)

Buttermilk Jumbo Pancakes 14.00

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

Berry Infused Jumbo Pancakes 16.50

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 16.00

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

Breakfast Quatro 17.00

Select four of the following items... (no substitutions / GF Option)

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

Crepe Brule French Toast 15.50

Chocolate Chips or Strawberries or Blueberries +3 (Veg)

Fluffy Omelet 16.00

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 served with fresh fruit

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, choice of toast or pancake (GF Option)

BENEDICTS

Traditional 16.50

served with house roasted potatoes (GF Option)

Veggie Benedict 17.50

Spinach, Tomato & Mushroom (GF Option)

Hash Benedict 20.00

House made from fresh NYC Corned Beef (GF Option)



SHAREABLES

Fruit Bowl V 8.00

Pretzel Bites Veg 10.00

French Fries GF 10.00

Sweet Potato Fries GF 12.00

Onion Rings 12.00

Fried Mozzarella GF 15.00

Jumbo Wings GF 15.00

Buffalo / Maple Garlic / BBQ

Philly Cheese Egg Rolls 18.00

SALADS

ADD PROTEIN - CHICKEN +6 / SHRIMP +8
SALMON +10 / STEAK TIPS +12

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 (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 / bruschetta / Pretzel Bites

Personal Salad 16.00

Fresh Greens - Select 1

Mixed greens / romaine

Toppings - Select 5

mushrooms / peas / broccoli / onions
carrots / tomatoes / cheddar / mozzarella
dried cranberries / cucumbers /
roasted peppers / goat cheese +3

House made Dressings - Select 1

Buttermilk ranch / maple balsamic /
maple Dijon mustard / 1000 Island

BETWEEN THE BREAD

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

Vermont Smash Burger 18.00

Proudly serving 8oz VT farm burgers
Choice of cheese, chef sauce, 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

Reuben 19.00

NYC corned beef, sauerkraut, Swiss cheese,
1000 Island dressing

VT Bean Burger 19.00

served with maple dijon sauce, L/T/O
(DF/Veg)

Jules Whaler 20.00

Beer battered wild Pollock on Italian bread,
tartar sauce

Chicken Club 20.00

Grilled chicken, VT bacon, mayo, L/T/O

Buffalo Chicken Wrap 16.00

Fried 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 FOR LUNCH

Gluten Free Pasta +3

Mac & Cheese 21.50

Farfalle pasta with a blend of local cheeses

Pasta and Meatballs 24.00

Marinara sauce and house made meatballs

Crispy Chicken Tenders 25.00

French fries with choice of dipping sauce

Pan Seared Salmon 30.00

Citrus wine sauce, vegetables over starch

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.

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!