

MONTHLY SPECIALS



Cocktails

Apple Cider Mimosa	\$10.00
Harvest Fall Margarita Rimmed with cinnamon sugar	\$14.00
Sex in the Woods Vodka, Kahlua, Amaretto & pineapple juice.....	\$14.00

Starters

(all made with fresh local ingredients from neighborhood farms)

Autumn Brussel Sprouts..... \$16.00

Farm fresh oven roasted brussel sprouts made with or without Vermont cured bacon and finished with our very own apple cider and red wine demi glaze. *(Gluten Free, Dairy Free & Vegan if selected with no bacon)*

Chef's Soup of the Day \$7.00 sm / \$11.00 lg

Large Plates

Pumpkin Spiced Pancakes \$17.00

Fresh local pumpkin & spices mixed with our own pancake batter for this delicious seasonal special, with VT butter and warm local maple syrup & cinnamon whipped cream. *(Gluten Free option available +\$3.50)*

Mushroom Fall Risotto..... \$20.00

Creamy house made risotto with Romano Cheese and Vermont Cabot Cream with fresh mushrooms. *(Gluten Free)*

Add Chicken +6 or shrimp +8 or Salmon +9 or Steak Tips +9

Traditional VT Turkey Dinner ...*Available 11/12 - 11/26*..... \$27.00

Enjoy fresh oven roasted local VT turkey, homemade cranberry sauce, gravy and your choice of mashed potatoes or stuffing & our farm fresh vegetable of the day.

Dessert

Individual Carmel Apple Crisp ...*(Gluten Free / Dairy Free)*..... \$10.00

Make it ala mode with vanilla ice cream +2.50

Order your complete
Thanksgiving Dinner at
www.julesvt.com

