

# 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
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## **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 / \$10.00 lg
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## **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 to make this entrée your personal favorite.*  
Traditional VT Turkey Dinner ..... \$25.00  
Enjoy fresh oven roasted local VT turkey, homemade cranberry sauce, gravy and your choice of mashed potatoes or stuffing & oven roasted brussel sprouts or our farm fresh vegetable of the day
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## **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](http://www.julesvt.com)

