

MONTHLY SPECIALS



Coffee

“JULES” Special Blend French Press Coffee (serves 2+) \$9.00

Organic Arabica beans created the foundation for our *Jules Blend*

Cocktails

Apple Cider Mimosa \$10.00

Starters

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.

(GF, DF) 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 warm local maple syrup & cinnamon whipped cream.

(Gluten Free option available +\$3.00)

Apple Compote Pancakes \$17.00

Fresh local apples added to the top of our famous pancakes batter for this delicious seasonal special, with warm local maple syrup.

(Gluten Free option available +\$3.00)

Harvest Risotto(GF)..... \$20.00

Our most requested special is made with fresh local butternut squash, spinach, mushrooms, tomatoes, onions and asparagus with just the right amount of imported saffron, Romano

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

Dessert

Individual Caramel Apple Crisp(GF / DF)..... \$10.00

New York Apple Cheesecake drizzled with house made caramel sauce \$12.50

Make your dessert ala mode with vanilla ice cream + \$2.50