



Starter Specials

Chef's Soup of the Day\$7.00 sm / \$10.00 lg

French Press Coffee Jules Private Blend ...\$9.50

Autumn Brussel Sprouts..... \$15.00

Farm fresh oven roasted brussel sprouts prepared with the tastes of fall spices including shallots, cloves, cinnamon & garlic made with or without Vermont cured bacon for an amazing flavor and finished with our very own apple cider and red wine demi glaze. *(Gluten Free, Dairy Free & Vegan if selected with no bacon)*

Main Course Specials

Pumpkin Pancakes..... \$15.00

Fresh local pumpkin mixed with our own pancake batter and cinnamon makes for this delicious seasonal special, VT butter and warm local maple syrup & Cinnamon Whipped Cream.
(Add fresh local apple compote for +3 / Gluten Free option available +5)

Jules Breakfast Bowl..... \$18.00

A scramble of eggs, local fingerling potatoes, VT cured bacon, maple sausage and cheddar cheese garnished with hollandaise sauce. *(Gluten Free)*

Harvest Risotto..... \$20.00

We create the creamiest risotto and add in fresh local butternut squash, spinach, mushrooms, peppers, onions and zucchini with just the right amount of imported saffron, Romano cheese and Vermont Cabot Cream. *(Gluten Free)*

Add Chicken +6 or Shrimp +8 or Salmon +9 to make this entrée your personal favorite.

Dessert

New York Apple Cheesecake..... \$10.00

From the Bar

Purple Rain \$14.00
Tito's Vodka, Blue Curacao, Grenadine & lemonade

Papa Smurf \$14.00
Blue Curacao, Capt. Morgan Rum, Sour mix & Sprite



Sex in the Woods..... \$14.00
Tito's Vodka, Kahlua, Amaretto & pineapple juice