

Monthly Specials



Coffee

“JULES” Blend French Press Coffee (serves 2+) \$7.00

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

Cocktails *(all made with fresh local ingredients from neighborhood farms)*

Vermont Maple *Ice* Cold Brew \$14.00

Fall From the Tree “*Straight*” or “*On the Rocks*” \$14.00

Bourbon, Frangelico, Apple Cider, Bitters, Fresh Lemon

“Hard” Strawberry or Blueberry Lemonade \$14.00

“Mocktail” Strawberry or Blueberry Lemonade \$6.50

Starter...

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

Fried Shrimp Appetizer (Gluten Free) \$14.00

Main...

Cinnamon Spiced Pancakes \$16.00

Fresh local spices mixed with our own pancake batter for this delicious seasonal special, VT butter and warm local maple syrup. **Add fresh local apple compote for +3 / Gluten Free option available +4.50**

Harvest Risotto \$20.00

Our most requested special is made with 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

Dessert..

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

Make it ala mode with vanilla ice cream +2.50

FAMILY PASTA SPECIAL - \$60

Available Wednesday & Thursday

Served TRUE Italian Family Style (feeds 3-4)

Includes Salad, Garlic Bread and your choice of one of the following Pasta Entrees...

Classic Italian / Mac & Cheese / Alfredo / Ala Pesto / Primavera / Carbonara / Ala Vodka

No Substitutions / Gluten Free +\$8 / Dine-In or Take-Out