



## EVERYDAY BRUNCH SPECIALTIES available until 3pm

~ Substitute Gluten Free Bread +3

### \*JULES Breakfast Sandwich - 9 (Veg/GF Option)

With Cheese, Bacon **or** Sausage links served on Brioche Roll

### \*Breakfast Burrito - 15 (Veg)

Fresh tomato & cheddar served with potatoes

### Crème Brûlée French Toast - 15 (Veg)

Chocolate chips or Strawberries or Blueberries +3

### \*2 Farm Fresh Eggs - 15 (DF/GF Option)

Choice of bacon or sausage (hash +4) served with potatoes and toast

### \*The Lumberjack - 19

3 eggs any style, 3 maple sausage links, 3 strips of bacon, & choice of toast **or** 1 pancake (GF Pancake +3)

### Oatmeal and Fresh Berries - 12 (V)

Served with warm VT Maple Syrup

### \*The Big Italian Omelet - 18 (GF Option)

Tomato, bacon, garlic, onion, mozzarella with pesto & balsamic drizzle over baguette

### Pancakes - 15 (Veg)

Jumbo Buttermilk Cakes - add Chocolate chips or Berries +3

### Gluten Free Pancakes - 20 (Veg)

Jumbo Buttermilk Cakes - add Chocolate chips or Berries +3

### \*Fluffy Omelet - 16 (Veg/GF Option)

Choice of cheese and toast / Added vegetables or Meats priced accordingly

### \*Hash Omelet - 20 (GF Option)

Potatoes, choice of cheese and toast

### \*Steak & Eggs - 26 (DF/GF Option)

8oz Jules steak, 2 eggs any style, potatoes and toast

### Belgium Style Waffle - 12 (Veg)

Add Chocolate chips or Strawberries or Blueberries +3

### \*Jules Breakfast Bowl - 19 (GF)

Scramble of eggs, potatoes, bacon, sausage, and choice of cheese topped with hollandaise sauce

### Breakfast Flight - 16 (GF/DF Option) (No Substitutions)

Select four of the following items for a delicious sampler that is just enough

\*Scrambled Egg / Bacon / Maple Sausage / Toast / Fresh Fruit / Mini Pancakes / Mini Waffle / Potatoes

## HOUSE MADE CREPES

### Classic Plain - 12

### Berries Galore - 16

### Heavenly Chocolate - 16

### Savory Crepes - 18

Chicken, broccoli, mushrooms, onions, cheddar topped with hollandaise sauce

## JULES BENEDICTS

### \*Traditional - 16

### \*Vegetarian Eggs Benedict - 17

Spinach, Tomato & Mushroom

### \*Salmon Cake Benedict - 19

### \*Hash Benedict - 19

#### Vermont Department of Health ADVISORY

\*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

GF = Gluten Free V = Vegan VEG = Vegetarian DF = Dairy Free

Please inform our staff of food allergies or preferences so we can personalize your dining. We are proudly 100% Peanut / Tree Nut Free

Please note that we offer a 3.9% Non-Cash Adjustment built into all pricing. Any purchase made with a debit / credit card will receive a non-cash adjustment which will be displayed on your receipt.

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## SHAREABLES

**Garlic Bread - 7.5** (VEG) w/cheese - **9.5** (GF option +2)

**Parsnip Chips - 9** (V/GF)  
crisp chips perfectly seasoned

**Pretzel Bites - 10.5** (Veg)  
yellow mustard for dipping

**Bruschetta - 10.5** (V/GF option) (GF Bread +2)  
olive oil, balsamic reduction, tomatoes & herbs

**Fried Mozzarella - 14** (VEG/GF)  
marinara sauce

**Philly Cheese Egg Rolls - 16**  
w/shaved steak, onions, cheese and zesty aioli drizzle

**Basket of Focaccia Bread - 8**

**Individual Caprese Salad - 10.5** (VEG/GF)  
Fresh mozzarella, tomato, basil & balsamic puree drizzle

**Wings - 16** (GF/DF)  
Buffalo / Maple Garlic / BBQ / Asian Teriyaki

**Artichoke Spinach Dip - 14** (VEG/GF option) (GF bread +2)  
3 cheeses, artichoke heart, crostini & pita chips

**Taste of Italy - 16** (VEG/GF option) (GF Bread +2)  
fried mozzarella, caprese salad, bruschetta, marinara sauce

**Fried Meatballs - 17** (GF) (Veal / Pork / Beef)  
Ricotta, Romano, Parmigiana, Marinara

**Quattro Sampler Plate - 20** (GF/DF Option)

Select four of the following items for a delicious sample that is just enough **(No Substitutions)**

**Chicken Salad / Mixed Greens / Caesar Salad / Fruit Bowl / Quinoa Salad / French Fries / Onion Rings / Caprese Salad / Philly Egg Roll**

## PERSONAL SALAD - 16

### Fresh Greens **Select 1**

Hydro Mixed Greens  
Romaine  
Spinach

### Basic Toppings **Select 5**

Mushrooms Peas Greek Olives  
Broccoli Onions Grated Parm cheese  
Carrots Tomatoes Shredded Cheddar  
Cucumbers Zucchini Shredded Mozzarella  
Raw Peppers Dried Cranberries

Crumbled Blue or Goat Cheese +3

### Dressings **Select 1**

Herbed Ranch  
Classic Blue Cheese  
Maple Balsamic Vinaigrette (DF)  
Olive Oil & Balsamic Vinegar (DF)  
Caesar  
Honey Mustard  
Asian Ginger (DF)  
Thousand Island

### Add a Protein

Hardboiled Egg +3  
Bacon +3  
\*Chicken +6  
Chicken Salad +6  
Shrimp +8  
Steak Tips +9  
Salmon +9

## SPECIALTY SALADS

**House Caesar Salad - 12** (Veg/GF)

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

**Quinoa Salad - 16** (V/GF)

Mixed with tomatoes, cucumbers, scallions, and dried cranberries

**BBQ Chicken Bowl - 19** (GF)

Mixed greens, tomato, chicken breast, onions, dried cranberries & cheddar w/ranch & BBQ drizzle

**Cobb Salad - 19** (GF) Mixed greens, tomato, red onion, hardboiled egg, crumbled blue cheese, diced chicken & diced bacon

**Essex Salad - 19** (GF)

grilled romaine, sauteed onions, goat cheese and Caesar dressing

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

## ENHANCEMENTS

**Sauteed Onions or Mushrooms - 5**

**Caesar Salad - 8**

**French Fries - 9**

**Sweet Potato Fries - 10**

**House Roasted Potatoes - 10**

**Side Mixed Green Salad - 8**

**Rice Pilaf - 8.5**

**Beer Battered Onion Rings - 10**

**Side Vegetables - 10**

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## HANDHELDS

Served with French Fries - substitute Fries for Mixed Greens or Caesar Salad or Onion Rings or Sweet Potato Fries +3 additional

### \*Buffalo Burger - 18 (GF Option)

Local beef, blue cheese and buffalo

### \*Cheddar Blanket Burger - 19 (GF Option)

Local beef wrapped with caramelized cheddar & bacon

### Veggie Bean Burger - 21 (V/GF Option)

VT Bean Craft patty served with lettuce & tomato

### \*Mt. Mansfield Burger - 23 (GF Option)

Local beef, Pork, Bacon, Blue cheese & sautéed onions

### The Sicilian - 16 (Veg/GF Option)

Roasted peppers, pesto mozzarella

### Bambini - 16 (Veg/GF Option)

Traditional grilled cheese & tomato add Bacon +3

### BLT - 16 (DF/GF Option)

Applewood smoked bacon

### Grilled Veggie Sandwich - 16 (Veg/GF Option)

Mushrooms, roasted peppers, onions, tomato & goat cheese

### \*Pesto Grilled Chicken - 18 (Veg/GF Option)

Mozzarella, Pesto & Bruschetta

### \*Chicken Club - 19 (GF Option)

Chicken Breast, Bacon, Lettuce & tomato

### \*Chicken Cordon Bleu - 19 (GF Option)

Fried Chicken Breast, Swiss cheese & pork

### Salmon BLT - 19 (DF/GF Option)

Grilled Salmon, Bacon, Lettuce & Tomato

## Build your Bun Gluten Free bun +2

### Step 1 - Pick Your "Patty"

#### \*Beef Burger - 16

#### \*Chicken Breast - 17

#### \*Turkey Burger - 17

#### Salmon Burger - 20

### Step 2 - Load It Up!!

Cheddar or American or Swiss or Mozzarella are on us!

Goat or Crumbled Blue Cheese +3

Tomato or Raw Onion +2

Fried Egg +3

Bacon or Pork Loin or Sautéed Mushrooms or Sautéed Onions +3

### Step 3 - Enjoy Your Perfectly Crafted Masterpiece!

### \*Buffalo Chicken Wrap - 18 (Veg/GF Option)

Fried Chicken with buffalo sauce & blue cheese

### \*Chicken Caesar Wrap - 18 (Veg/GF Option)

Grilled Chicken, Parmigiana, Romaine

### \*Tarragon Chicken Salad Wrap - 18 (GF Option)

Cranberry Tarragon Mayonnaise

### Cheeseburger Wrap - 18 (GF Option)

Local beef rolled with fries, greens and your choice of cheese

### Reuben Sandwich - 19 (GF Option)

NY Corned beef brisket, sauerkraut, Swiss Cheese & dressing

## PASTA

Make any pasta entree a "3 Course Dinner" for an additional \$12.00 - includes side salad or small soup, Garlic Bread & Pasta Selection

Add Chicken +6 or Shrimp +8 or Salmon +9 to any pasta

~ Substitute Gluten Free Pasta +3

### \*Pollo Pomodoro - 26 (DF/GF Option)

Chicken, Tomatoes, Basil

### Classic - 21 (V/DF/GF Option)

Choice of Garlic & Oil or Marinara

### Pasta & Meatballs - 26 (GF Option)

"Comfy Favorite" with Marinara

### Traditional Mac & Cheese - 21 (GF Option)

Blend of Local Cheeses

### Buffalo or BBQ Chicken Mac & Cheese - 25 (GF Option)

Blend of Local Cheese topped with Buffalo Chicken

### Alfredo - 24 (GF Option)

Broccoli & Pancetta

### Ala Pesto - 20 (DF/GF Option)

Pesto Cream Sauce

### Primavera - 20 (V/DF/GF Option)

Vegetables, Marinara Sauce

### \*Pollo Florentine - 26 (GF Option)

Chicken, Spinach, Cream Sauce

### Shrimp Marinara or Scampi or "Fra Diavolo" - 29 (GF Option)

(Tomato)

(Garlic Butter)

(Tomato Hot & Spicy)

### Ala Vodka - 24 (GF Option)

Pancetta, Onions, Pink Vodka Cream Sauce

### \*Carbonara - 24 (GF Option)

Pancetta, Peas, Parmigiana Romano

### Ala Mare - 30 (DF/GF Option)

Salmon, Vegetables, Lemon

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## ENTREES

Make any entree a "3 Course Dinner" for an additional \$12.00 - includes side salad or small soup, Garlic Bread & entree Selection **Add**  
**Chicken +6 or Shrimp +8 or Salmon +9 to any entree** ~ **Substitute Gluten Free Pasta +3**

**\*Chicken Marsala - 25** (DF/GF Option)

Mushrooms, Shallots, Marsala Wine, Spinach over pasta

**\*Chicken Parmigiana - 24** (GF Option)

Marinara Sauce, Mozzarella over pasta

**\*Chicken Picatta - 24** (GF/DF)

Lemon & Wine Sauce, Capers over rice

**\*Crispy Chicken Strips - 24** (GF/DF)

Fried breast strips with fries & dipping sauce

**Fish & Chips - 25**

Fried haddock, Fries, Tartar Sauce

**\*Marinated Steak Tips - 29** (GF/DF)

Onions, Peppers, Tomato over rice

**\*Jules Steak - selected cut / market price** (GF/DF)

Jules Cut, potato, vegetable

**\*Steak au Poivre - selected cut /market price**

Jules Cut, fresh peppercorn rub, mushroom, potato

**Pan Seared Salmon - 29** (GF/DF)

Citrus Wine sauce, Vegetables over rice

**American Mixed Grill - 32**

Grilled Steak Tips, Shrimp, Chicken over rice

## BEVERAGES

### Mocktails - 8

Virgin Margarita

Lime, Orange & Lemon w/  
sparkling water

Mai Tai

Orange & Pineapple Juice  
w/Grenadine & Bitters

Virgin Mary

Spicy Tomato Juice &  
Horseradish

Cucumber Berry Spritzer

Cucumber, blackberries &  
lemon

Oat Milk + .75

### Specialty - 5

Hot Chocolate

VT Apple Cider Hot or Cold (Seasonal)

Milk White or Chocolate

Bottled Sparkling Water

Assorted Juices (Large - 7)

Orange, Cranberry, Grapefruit,  
Pineapple, Apple

### Espresso Based - 5.5 (Hot or Iced)

Doppio Romano Espresso & Lemon

Cappuccino / Latte Espresso & Foam & some Milk

Macchiato Espresso & Foam Milk

Café Ole Drip Coffee & Steamed Milk

London Fog Earl Grey Tea & Milk

Americano Espresso & Hot Water

Café Affogato Espresso & Ice Cream

Chai Latte Spiced Tea & Milk

Dirty Chai Latte Espresso, spiced Tea & Milk

### Latte Flight - 14 (Hot or Iced) Oat Milk + 1.50

Select 4 - Maple / Mocha / Seasonal / Vanilla /  
Caramel / Traditional / Peppermint

We celebrate the relationship of Vermont and our communities with quality food and beverages. We believe partnering with many local influences help make your experience more enjoyable. We are proud to share that our restaurant is 100% Peanut/Tree Nut Free and food allergy aware. Our Kitchen does use and makes items with Wheat, Eggs, Dairy, Soy & Shellfish/Fish. We work hard to ensure no cross contamination and/or cross contact but can make no guarantees. We ask our guests to use the information that we provide based on their personal dietary needs before consuming any of our dishes. Since not all allergies are the same we advise guests with serious allergies to assess their own requirements and consume dishes at their own risk. We invite you to ask mgt for assistance.

If you are unhappy with the meal you received for any reason, we will gladly remake or refund any item if it is returned and not consumed.

To help with our stated mission as well as following the VT Department of Liquor Control policies, we ask our guests not to bring any outside food or beverages into our restaurant, patio, or banquet room. Thank you for your understanding!

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## BAR SELECTIONS

### DRAFTS - 7

#### Fiddlehead IPA

- Shelburne, VT - ABV 6.2 %

#### Switchback Ale

- Burlington, VT - ABV 5.0 %

#### Cold Hollow Hard Cider

- Waterbury, VT - ABV 5.2 %

#### Seasonal Selection

- ask your server (Price may Vary)

### CANS / BOTTLES

#### Michelob Ultra - 5

- United States - ABV 4.2 %

#### Corona Extra - 5

- Mexico - ABV 4.6 %

#### Zero Gravity Green State Lager - 6.5

- Burlington, VT - ABV 4.9 %

#### Von Trapp Helles - 7

- Stowe, VT - ABV 4.9 %

#### Heady Topper IPA - 8.5

- Stowe, VT - ABV 8%

#### Non-Alcoholic

#### Sam Adams Just the Haze - 5

- Boston Beer Company, MA

### WHITE WINES

#### Prosecco **La Marca** - Treviso, Italy

(Delicately sweet & dry)

glass 12 bottle 34

#### Pinot Grigio **Barone Fini** - Alto Adige, Italy

(Dry & Versatile)

glass 14 bottle 35

#### Chardonnay **J. Lohr** - Monterey, CA

(Citrus & Oaky)

glass 14 bottle 35

#### Sauvignon Blanc **Whitehaven**

(Dry & Citrus)

- Marlborough, New Zealand

glass 16 bottle 40

#### Riesling **Chateau St. Michelle** - Woodinville, WA

(Dry, Crisp & Fruity)

glass 12 bottle 32

#### Rose **Stemari** - Ragusa, Italy

(Light, Ruby Red & Strawberry Bouquet)

glass 12 bottle 32

### RED WINES

#### Paso Robles **Firestone**

(Plum / Berries / Fennel Seed) - Santa Ynez Valley, CA

glass 14 bottle 35

#### Cabernet Sauvignon **75**

(Bold / Berries)

- Napa Valley, CA

glass 16 bottle 40 **\*2021 Winner\***

#### Merlot **14 Hands** - Prosser, WA

(Dark & Earthy)

glass 12 bottle 32

#### Pinot Noir **C&B** - Mendocino, CA

(Full Body / Raspberry Notes)

glass 14 bottle 35

#### Chianti **Quercetto** - Tuscany, Italy

(Ruby Red / Cherry Notes)

glass 14 bottle 35

### SIGNATURE COCKTAILS

*Always serving premium level Spirits*

#### Original Bloody Mary - 12

#### JULES "Queen" Mary - 20

Shrimp, Lemon, Egg, Celery, Olives, Pickles, Tomato, Bacon

#### Traditional Margarita - 12

Frozen or On the Rocks

#### Mimosa - 12

Choice of juice

#### Sangria - 12

#### The Maple Leaf - 14

Bourbon, Maple Syrup, Lemon, Cinnamon

#### On the Green - 14

Vodka, Peach, Melon, Pineapple

#### Mt. Mansfield Sunrise - 14

Vodka, Orange, Cranberry

#### Espresso Martini - 14

Vodka, Kahlua, Espresso

#### JULES Blueberry Cran Margarita - 14

Tequila, Orange, Blueberry, Lime, Cranberry, Lemon

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### BAR FLIGHTS

**Wine - 16** Select any 4 of our wines

**Mimosa - 16** Enjoy our Prosecco with any 4 juices

**Bloody Variations - 18**

Four of our top selling Bloody Mary's

Bloody Mary (vodka) / Bloody Southern Bell (Vodka)

Bloody Marianna (Bourbon) / Bloody Maria (Tequila)

**Margarita - 18** Four samples of our house made favorites

Traditional / Electric Blue / Cranberry / Strawberry

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