

**1 COMMONWEALTH AVE
ESSEX, VT 05452
(Corner of Old Stage Rd & Rt. 15)**



**TAKE OUT MENU
(802) 857-5994
Revised July 2018**

Breakfast Selection – available all day for your enjoyment

JULES Breakfast Sandwich – any style of egg with choice of cheese on a toasted Bagel or English Muffin..... 7 (GF Option)
(Add VT cured bacon or butterflied VT maple sausage links for +2 additional)

Breakfast Burrito - two eggs omelet style, Vermont Cheddar cheese & Pico de Gallo
Served in a floured tortilla with house roasted potatoes..... 10

2 Farm Fresh Eggs - Choice of bacon or sausage with house roasted potatoes and toast..... 10 (GF Option)

2 Farm Fresh Eggs & Homemade Corned Beef Hash – served with house roasted potatoes & toast..... 13 (GF Option)

JULES Hole in One - 2 Farm Fresh Eggs omelet style mixed with fresh roasted peppers, onions, bacon, sausage & choice of cheese
Served inside a slice of multigrain toast with a side of fresh fruit or roasted potatoes.....(Goat Cheese +2 additional) 12

Fluffy Omelet - Choose from 3 eggs or 4 egg whites, filled with your choice of 3 items
(veggies, cheese, bacon or sausage) and toast..... 11 (GF Option)

Hash Omelet 3 egg omelet made with our homemade hash, choice of cheese, house roasted potatoes and toast..... 14 (GF Option)

Daily Individual Frittata (ask for today's ingredients) served with a side of fresh fruit..... 10 (GF)

Oatmeal - Served with mixed berries & brown sugar or VT maple syrup..... 8 (GF/DF)

The Norwegian - Sliced Nova lox, tomato, red onion & capers served on a toasted bagel with cream cheese..... 14 (GF Option)

Griddled Pancakes - 3 Old Fashioned pancakes served with warm local Vermont maple syrup..... 9
(Add chocolate chips or Strawberries or Blueberries +1 additional)

Gluten Free Pancakes - 3 Old Fashioned pancakes served with warm local Vermont maple syrup..... 11 (GF Option)
(Add chocolate chips or Strawberries or Blueberries +1 additional)

Silver Dollar Pancakes – 3 smaller than our Griddle Pancakes served with warm local Vermont maple syrup..... 6 (GF Option)
(Add chocolate chips or Strawberries or Blueberries +1 additional)

Warm Crepes - 3 thin French style pancakes served with powdered sugar and warm VT maple syrup..... 9

House Made Cinnamon French Toast - 2 slices of our homemade Cinnamon Loaf soaked in an egg custard and warm VT maple syrup..... 11 (GF Option)

House Made Gluten Free Cinnamon French Toast - 2 slices of our homemade GF Cinnamon Loaf and warm VT maple syrup..... 12

Belgium Style Waffle – served with powdered sugar and warm VT maple syrup..... 9
(Add chocolate chips or Strawberries or Blueberries to either..... +1 additional)

Steak & Eggs – 8oz JULES steak served with 2 eggs any style with house roasted potatoes & toast..... 22 (GF Option)
(upgrade to our NY Strip +5..... add hollandaise +1.5 additional)

JULES Benedicts – Choice of...

Traditional Eggs Benedict - Served with VT uncured pork loin & 2 poached eggs over toasted english muffins
with hollandaise sauce & roasted potatoes..... 13 (GF Option)

Salmon Eggs Benedict - Served with sliced Nova lox & 2 poached eggs over toasted english muffins
with hollandaise sauce & roasted potatoes..... 14 (GF Option)

Vegetarian Eggs Benedict – Spinach, tomato & 2 poached eggs over portabella mushroom caps,
with hollandaise sauce & roasted potatoes..... 12 (VEG/GF Option)

Hash Benedict – 2 poached eggs over our homemade corn beef hash served with toasted english muffin,
with hollandaise sauce & roasted potatoes..... 14 (GF Option)

Lite Fare / Appetizers

Homemade Garlic Bread..... 5 (V/DF) w/cheese..... 6 (VEG)

Parsnip Chips – enjoy a bowl of our own homemade parsnip chips perfectly seasoned for you to enjoy or share..... 5

Pretzel Bites – 10 Bites served with a choice of Honey or Dijon Mustards..... 8

House Spiced Chick Peas - Sautéed chick peas with a hint of spice..... 5 (V/GF)

Stuffed Portabella Cap - portabella mushroom cap stuffed with roasted peppers, tomato & VT cheddar cheese..... 6 (VEG/GF)

Individual Caprese Salad - Fresh mozzarella, tomato and basil drizzled with imported balsamic vinegar..... 7 (VEG/GF)

Homemade Bruschetta – 6 Slices of grilled baguette bread drizzled with olive oil topped w/ tomatoes & herbs..... 7 (V/GF Option)

Traditional Wings - Choose from Buffalo, Maple BBQ, Asian or JULES signature sauce 10 (GF/DF)

Shrimp Cocktail - 5 Jumbo shrimp served with cocktail sauce and lemon..... 12 (GF/DF)

Homemade Hummus Platter - Chick pea puree served with sliced vegetables and pita chips w/GF Option..... 9 (V/GF Option)

JULES Antipasto - imported Italian meats, giardiniera, cheeses, roasted peppers, oil cured olives and warm bread..... 8 /per person (GF Option)

Cheese Quesadilla - grilled tortilla filled with VT cheddar cheese served with sour cream & Pico de Gallo..... 7
(Add Grilled Chicken or BBQ Chicken +5)

Broths and Soups

Just Broth—a mug of our house made chicken or vegetable broth..... 3 (GF/DF)

Bowl of our Chef made soups..... 4 small Bowl / 7 large Bowl Takeout 8oz 4 / 32oz 10

- *Chicken Vegetable Soup* with VT Farm Shredded Chicken and a choice of rice or pasta (DF/ GF Pasta Available)
- *Garden Vegetable Soup* made with a daily selection of VT Farm vegetables (V/GF)
- *Soup of the Day* (Chef Selection)

Personal Salad - "Make It Your Own"..... 7 small / 10 large

Pick your Greens

Romaine
Spinach
Mix Greens

Basics (Choose 5)

Mushrooms Chick Peas Black Olives
Broccoli Onions Cheese
Carrots Tomatoes Cucumbers
Greek Olives Corn Dried Cranberries

Add a Protein

Chicken / Chicken Salad + 5
Egg +2 Shrimp (3) +7
Bacon +2
Salmon +8

Dressings

House -Balsamic Vinaigrette (DF)
Herbed Ranch
Classic Blue Cheese
Olive Oil & Balsamic Vinegar
Honey Mustard

Caesar Salad – Romaine Lettuce tossed with creamy Caesar dressing and parmigiana Romano cheese..... 9 (VEG/GF)

Asian Noodle Salad - Chilled rice noodles, julienned carrots, red peppers, cucumber & cabbage in a ginger soy dressing..... 10 (V/GF)

Vegetable Quinoa Bowl - Quinoa mixed with tomato, cucumber, scallions and dried cranberries & balsamic dressing..... 9 (V/GF)

BBQ Chicken Salad - Made with mixed greens, chick peas, tomato, chicken, corn with zesty ranch & BBQ sauce drizzle..... 13 (GF)

Homemade Taco Bowl – served on our tortilla bowl and a choice of Chicken or Beef tossed with mixed greens, corn, Pico de Gallo, cheddar cheese, olives and spices..... 9 (V/GF)

Trio Platter – select 3 of the following items for a delicious sampler that's just enough(no substitutions) 12 (GF/DF Option)
Chicken Salad / Quinoa Salad / Mixed Greens / Caesar Salad / Soup of the day / Fruit Bowl / Asian Noodle Salad

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Sandwiches - served with a choice of Mixed Greens or Fries or Onion Rings (Sweet Potatoes Fries available for +2 additional)

(***Gluten Free Bread Available***)

JULES Burgers — Choice of ground Beef, Turkey or Black Bean Veggie (V) Served with lettuce, tomato, onion and choice of cheese... **12.5 (GF options)**
Add Egg or Bacon +2 Additional

JULES Pizza Burger — Choice of ground Beef, Turkey or Black Bean Veggie (V) Served with Marinara Sauce & Mozzarella Cheese **12.5 (GF options)**

Portabella Mushroom Burger — served with lettuce, tomato, onion, choice of cheese and side **11 (GF options)**

Traditional Sliders—3 beef slider size burgers served with lettuce, tomato, onion and choice of cheese..... **12.5**

Salmon BLT—Grilled salmon with thick cut bacon, lettuce and tomato with mayo on the side..... **16 (DF)**

Grilled Chicken With lettuce, tomato and choice of cheese..... **12**

Half Sandwich Combo select one of the below sandwiches & pair it with a choice of cup of soup or side salad..... **9**

Caprese—Fresh mozzarella, roasted peppers and basil served grilled cheese style..... **12 (Veg)**

Bambini—Traditional Grilled cheese with Vermont cheddar and tomato on thick cut bread..... **11 (Veg)**

Veggie Sandwich—Portobello mushrooms, roasted red peppers, tomato, red onion and goat cheese..... **12 (Veg)**

BLT—Thick cut VT cured bacon, lettuce and tomato with mayo on the side **11 (DF)**

Wraps - served with a choice of Mixed Greens or Fries or Onion Rings (Sweet Potatoes Fries available for +2 additional)

(Choice of White or Sundried Tomato or Spinach Wheat Wraps)

Buffalo Chicken Wrap -
Our fresh chicken diced and tossed with buffalo sauce, lettuce, cherry tomatoes & onion..... **12**

Chicken Caesar Salad Wrap -
Our fresh chicken diced and tossed with romaine lettuce, Caesar dressing and grated parmigiana Romano cheese..... **12**

Cheeseburger & Fries Wrap -
Fresh VT ground beef mixed with your choice of cheese wrapped with French Fries **13**

Chicken Salad -
Our fresh chicken salad tossed with cranberry tarragon mayonnaise..... **12**

Mediterranean Wrap -
Choice of chicken or steak wrapped with hummus, rice, lettuce, tomato & red onion..... **14**

Entrees

Pasta al Forno - baked pasta with mozzarella cheese in our own marinara sauce **16 (GF Option)**

Pasta alla Vodka - pasta sautéed with VT cured bacon, red onions & garlic in a pink cream sauce **17 (GF Option)**

Pasta Agilo e' Olio - Ribbons of pasta with fresh garlic, olive oil, fresh parsley & parmigiana Romano cheese **15 (GF/DF Option)**

Pasta Primavera - Ribbons of pasta with broccoli, tomatoes, zucchini, mushrooms & peppers in our own marinara sauce..... **17 (GF Option/DF)**

Chicken & Broccoli Alfredo - Ribbons of pasta mixed with our homemade Alfredo cream sauce & VT cured bacon..... **19 (GF Option)**

Chicken Marco Polo - chicken breast wrapped around Mozzarella, roasted peppers & broccoli served over pasta in a lemon/wine sauce... **21 (GF Option)**

VT Beer Battered Chicken - Strips of chicken fried in our own special blend of beer batter & spices (w/ dipping sauce)..... **19**

Pan Roast Chicken - Lemon wine sauce topped with capers. Served over pasta or sautéed spinach..... **19 (GF Option/DF)**

New York 12oz Strip Steak - Perfectly grilled and served with house roasted potatoes and vegetables..... **27 (GF/DF)**

"JULES" Cut 8oz Steak - Equally as perfect just slightly smaller. Served with house roasted potatoes and vegetables..... **22 (GF/DF)**

American Mixed Grill - 3 Beef Tips, 3 Shrimp & Chicken breast grilled with vegetables served over a bed of rice..... **27 (GF/DF)**

Fish & Chips - fried fillet of Haddock served over a bed of French fries..... **15**

Pan Seared Salmon - Olive oil and herb sauce served with roasted potatoes & vegetables..... **24 (GF/DF)**

Chicken Primavera-Grilled marinated chicken breasts served with an array of assorted vegetables over a bed of rice..... **19 (GF/DF)**

Shrimp Scampi - Sautéed in a lemon wine broth. Served over pasta or sautéed spinach..... **22 (GF Option/DF)**

Shrimp Fra Diavolo (Hot & Spicy) - Sautéed in a marinara sauce with red pepper, garlic & oregano served over pasta..... **22 (GF Option/DF)**

"JULES" Kebabs (3) - Marinated beef tips served on skewers with onions, tomatoes and vegetables over rice..... **21 (GF/DF)**

SIDES

<i>Fresh Fruit Bowl</i> 5	<i>Pancake</i>(1).....(GF Option)..... 4	<i>French Fries</i>(GF)..... 5
<i>Extra Egg</i> (any style)..... 2	<i>Onion Rings</i> 6	<i>Sweet Potatoes Fries</i>(GF)..... 7
<i>French Toast</i>(1)..... (GF Option)... 5	<i>Side House or Caesar Salad</i> 5	<i>Roasted Potatoes</i>(GF)..... 6
<i>Bacon or Sausage</i>(3)..... 4	<i>Side Vegetables (varies)</i> 6	<i>"Cheese & Onion" Roasted Potatoes</i> ... 8
<i>Toast or Bagel or English Muffin</i> . 3 (GF Option)	<i>Side Pasta (GF Option)</i> 5 Choice of Plain or Butter Sauce or Marinara Sauce	<i>Apple Sauce</i> 3
<i>Homemade Corned Beef Hash</i> (GF). 5	<i>Basket of Bread (GF Option)</i> 4	<i>Mac & Cheese</i>(GF Option)... 7

We celebrate the relationship of Vermont and our communities with quality food and beverages. We believe partnering with many local influences helps make your experience more enjoyable. We are proud to share that our restaurant is 100% Peanut/Tree Nut Free and allergy aware. Our Kitchen does use and makes items with Wheat, Eggs, Dairy, Soy & Shellfish/Fish but welcomes any special request to assure no cross contamination and/or cross contact. 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.