



Breakfast - The following items are available ALL DAY for your enjoyment!

*Intensify our house roasted potatoes offered with many of our selections to our "VT Cheese and Onion Potatoes" +2 additional
Substitute toast for bagel or house made cinnamon bread +1*

<i>JULES Breakfast Sandwich - Any style of egg with choice of cheese on a toasted Roll, Bagel or English Muffin.....</i>	<i>7</i>	<i>(Veg/GF Option)</i>
<i>(Add bacon or maple sausage links for +2 / Pork Loin +5 additional)</i>		
<i>Breakfast Burrito - omelet style egg with VT Cheddar cheese & Pico de Gallo wrapped in a tortilla with house potatoes.....</i>	<i>12</i>	<i>(Veg)</i>
<i>2 Farm Fresh Eggs - Choice of bacon or sausage with house roasted potatoes and toast.....</i>	<i>12</i>	<i>(GF Option)</i>
<i>Hash & Eggs - 2 Eggs and house made corned beef hash served with house roasted potatoes and toast.....</i>	<i>17</i>	<i>(GF Option)</i>
<i>Fluffy Omelet - Choose...3 eggs or 4 egg whites and choice of cheese served with house roasted potatoes and toast.....</i>	<i>12.5</i>	<i>(Veg/GF Option)</i>
<i>(Goat or Blue Cheese +2 additional - we will gladly add any vegetable or protein items to your omelet and price accordingly)</i>		
<i>Hash Omelet - 3 egg omelet made with our house made hash, choice of cheese, house roasted potatoes and toast.....</i>	<i>17</i>	<i>(GF Option)</i>
<i>The Big Italian Omelet - 3 eggs with tomato, bacon, garlic, onion, mozzarella with pesto & balsamic drizzle over baguette.....</i>	<i>16</i>	<i>(GF Option)</i>
<i>The Norwegian - Sliced Nova lox, tomato, red onion, cream cheese & capers served on a toasted bagel.....</i>	<i>18.5</i>	<i>(GF Option)</i>
<i>Belgium Style Waffle - Served with powdered sugar and warm local VT maple syrup.....</i>	<i>10.5</i>	<i>(Veg)</i>
<i>(Add chocolate chips or Strawberries or Blueberries +2 additional)</i>		
<i>Pancakes - 3 Large Old Fashioned griddled pancakes served with warm local Vermont maple syrup.....</i>	<i>12</i>	<i>(Veg/GF Option)</i>
<i>Gluten Free +3 (allow a minimum of 20mins to prepare)</i>		
<i>(Add chocolate chips or Strawberries or Blueberries +2 additional)</i>		
<i>Crème Brule French Toast - House made Cinnamon Loaf soaked in an egg custard served with warm local VT maple syrup.....</i>	<i>14</i>	<i>(Veg/GF Option)</i>
<i>Gluten Free +3</i>		
<i>(Add chocolate chips or Strawberries or Blueberries +2 additional)</i>		
<i>The Lumberjack - 3 eggs any style, 3 maple sausage links, 3 strips of bacon, potatoes & choice of toast or 1 pancake.....</i>	<i>18</i>	
<i>(GF Option / No Substitutions)</i>		
<i>Steak & Eggs - 8oz Jules Steak served with 2 Eggs any style with house roasted potatoes and toast.....</i>	<i>24</i>	<i>(GF Option)</i>

~ JULES Crepes and Benedicts are not available after 3pm~

JULES CREPES

<i>Traditional - thin French pancakes w/Maple Syrup.....</i>	<i>11</i>
<i>Heavenly Chocolate - with Chocolate Chips and Sauce.....</i>	<i>13</i>
<i>Savory Crepes - served with Chicken, Broccoli, Mushrooms, Onions, cheddar cheese & topped with Hollandaise Sauce.....</i>	<i>16</i>
<i>Berries Galore - served with seasonal berries.....</i>	<i>16</i>
<i>The International- stuffed with our own Italian custard... </i>	<i>15</i>
<i>Farmers Favorite - VT Goat Cheese, Roasted peppers, Cranberries, Balsamic Demi-glace & maple syrup.....</i>	<i>15</i>

We are proud to be a 100% scratch cook to order kitchen using local top quality, organic or antibiotic free proteins whenever possible. Thank you for appreciating our quality and craft.

JULES BENEDICTS *(GF Option)*

<i>Traditional - VT pork loin & 2 poached eggs over toasted English muffin topped with Hollandaise Sauce & roasted potatoes.....</i>	<i>14.5</i>
<i>Salmon Lox Benedict - sliced Nova lox & 2 poached eggs over toasted English muffin & topped with Hollandaise Sauce.....</i>	<i>18</i>
<i>Vegetarian Eggs Benedict - Spinach, tomato, portabella mushroom caps, 2 poached eggs with hollandaise sauce & roasted potatoes... </i>	<i>14</i>
<i>Hash Benedict - house made corned beef hash, 2 poached eggs toasted English muffin with hollandaise sauce & roasted potatoes.....</i>	<i>17</i>
<i>Salmon Cake Benedict - ground salmon & 2 poached eggs over toasted English muffin & topped with Hollandaise Sauce.....</i>	<i>18</i>

Purchase a JULES Gift Card to Share with Family & Friends



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

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

**Plate Sharing Fee - \$5.00 / 20% Gratuity will be added to parties of 6 or more
We will gladly offer separate checks up to 4 times for any size party**

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



Appetizers / Starters

<i>Garlic Bread</i>	6.5 (V/DF) w/cheese.....	8 (VEG/GF option)
<i>Parsnip Chips</i> - Enjoy a bowl of our own house made parsnip chips perfectly seasoned for you to enjoy or share	8	(V/GF)
<i>Pretzel Bites</i> - 12 Bites served with choice of Honey, Yellow or Dijon Mustards for dipping.....	10	(Veg)
<i>House Spiced Chic peas</i> - Fried chic peas with a hint of spice	8	(V/GF)
<i>Stuffed Portabella Cap</i> - Portabella mushroom cap stuffed with roasted red peppers, tomato & VT cheddar cheese.....	9	(VEG/GF)
<i>Individual Caprese Salad</i> - Fresh mozzarella, tomato and basil puree drizzled with imported balsamic vinegar.....	9	(VEG/GF)
<i>House made Bruschetta</i> - 6 Slices of baguette drizzled with olive oil & Balsamic reduction topped w/ tomatoes & herbs... ..	10	(V/GF option)
<i>Cheese Quesadilla</i> - Grilled tortilla filled with VT cheddar cheese served with sour cream & Pico de Gallo.....	10	(Veg)
(Add Grilled Chicken or BBQ Chicken +6 or Steak +9)		
<i>Fried Mozzarella</i> - 4 pieces of Fresh mozzarella breaded & fried served with house made Marinara Sauce	10	(VEG/GF)
<i>Taste of Italy</i> - a sample of our Fried Mozzarella, Caprese Salad, Bruschetta & Marinara Sauce	(serves 2-3).....	15 (VEG/GF)

Wings (GF) ~ Bone-In Jumbo Size or Hand Breaded Boneless ~ all served with a choice of Blue Cheese or Ranch Dressings

5 Count - \$9 / 10 Count - \$15 / Family Style (20) - \$24

Choose one of the following sauces per selection..... Buffalo / Maple BBQ / BBQ / Asian Teriyaki / JULES Chef Sauce / Carolina Style not GF

Broths and Soups

<i>Just Broth</i> - a mug of our house made chicken or vegetable broth.....	5	(GF/DF)
<i>Bowl of our House made soups</i>	5 small Bowl / 7.5 large Bowl	OR Takeout 7 for 16oz / 10 for 32oz
- <i>Chicken Vegetable Soup</i> with VT Farm Shredded Chicken and a choice of rice or pasta (DF / GF Pasta Available)		
- <i>Garden Vegetable Soup</i> made with a daily selection of VT Farm vegetables (V/GF Pasta Available)		
<i>Soup, Salad & Bread</i> - enjoy a small bowl of our soup, side salad and warm baguette bread	11	(GF option)

Personal Salad ~ "Build Your Own"..... 11 (V/GF)

<u>Greens</u> (Choose 1)	<u>Basics</u> (Choose 5)	<u>Add a Protein</u> (additional)	<u>Dressings</u> (Choose 1)
Romaine	Mushrooms Black Olives Peas	Chicken or Chicken Salad + 6	Herbed Ranch Caesar
Spinach	Broccoli Onions Cheese	Egg +2 Bacon +3	Classic Blue Cheese Asian Ginger (DF)
Arcadian Mixed Greens	Carrots Tomatoes Cucumbers	Salmon +9 Shrimp (3) +8	Honey Mustard
(Mix of all 3 Greens +2)	Greek Olives Dried Cranberries Zucchini	Steak Tips (3) +9	House -Balsamic Vinaigrette (DF)
	Chic Peas Crumbled Blue or Goat Cheese +3		Olive Oil & Balsamic Vinegar

Signature Salads ~ (Add a protein to any Salad - Grilled Chicken +6/ Shrimp +8/ Steak Tips +9/ Salmon +9)

<i>BBQ Chicken Salad</i> - Mixed greens, chickpeas, tomato, chicken breast, onions, dried cranberries & cheddar w/ranch & BBQ drizzle	15.5	(GF)
<i>Caesar Salad</i> - Romaine Lettuce tossed with creamy Caesar dressing and parmigiana Romano cheese.....	11	(GF/Veg)
<i>Asian Noodle Salad</i> - Chilled rice noodles, julienned carrots, peppers, cucumber & cabbage in our Asian ginger dressing.....	13	(V/GF)
<i>Vegetable Quinoa</i> - Quinoa mixed with tomato, cucumber, scallions and dried cranberries & balsamic dressing.....	13	(V/GF)
<i>Trio Platter</i> - Select three of the following items for a delicious sampler that is just enough.....(No Substitutions)	16	(GF/DF Option)
Chicken Salad / Quinoa Salad / Mixed Greens / Caesar Salad / Soup / Fruit Bowl / Asian Noodle Salad / French Fries / Onion Rings		
<i>Steak Salad</i> - Mixed greens, tomato, onion, sliced steak, crumbled blue cheese & balsamic reduction drizzle.....	17	(GF)
<i>Cobb Salad</i> - Mixed greens, tomato, red onion, sliced egg, crumbled blue cheese, diced chicken & diced bacon.....	17	(GF)
<i>Essex Salad</i> - Romaine grilled with Steak <u>or</u> Shrimp, sautéed onions, Romano & Crumbled Blue cheese & Caesar dressing	18	(GF)
<i>Family Style Caesar or Mixed Green Salad</i> - (Feeds 3-4 people) with your choice of dressing.....	20	(GF/Veg)

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Burgers served with French Fries or substitute Mixed Greens, Caesar Salad, Onion Rings or Sweet Potato Fries +2 additional

Cheese... Cheddar or American or Swiss or Mozzarella included

May we suggest - Crumbled Blue Cheese +3/ Goat Cheese +3

<i>Beef Burger - Freshly ground beef served with lettuce, tomato, onion, choice of cheese</i>	14	<i>(GF Option)</i>
<i>Add Fried Egg or Bacon or Sautéed Mushrooms or Sautéed Onions +2 Additional each</i>		
<i>Turkey Burger - Freshly ground turkey served with lettuce, tomato, onion, choice of cheese</i>	14	<i>(GF Option)</i>
<i>Pizza Burger - our beef burger served with fresh marinara sauce & mozzarella cheese</i>	14	<i>(GF Option)</i>
<i>Salmon Burger - Freshly ground salmon served with lettuce, tomato, onion and a side of our Sundried Tomato Aioli</i>	18	<i>(Veg / GF Option)</i>
<i>Black Bean - served with lettuce, tomato, onion, and choice of cheese</i>	15	<i>(Veg / GF Option)</i>
<i>Sweet Potato Burger - Served with lettuce, tomato, onion, and choice of cheese</i>	15	<i>(Veg / GF Option)</i>
<i>Portabella Mushroom - We exchanged the beef for jumbo portabella mushrooms served with lettuce, tomato, onion</i>	13.5	<i>(Veg/GF Option)</i>

Signature Burgers served with French Fries or substitute Fries for Mixed Greens, Caesar Salad, Onion Rings or Sweet Potato Fries +2 additional

<i>Buffalo Burger - Beef burger, crumbled blue cheese and buffalo sauce making this a "hot" burger with lettuce, tomato & onions...</i>	16	<i>(GF Option)</i>
<i>Inside Out Burger - Beef burger wrapped with diced bacon & caramelized cheddar cheese served with lettuce, tomato, onion...</i>	17	<i>(GF Option)</i>
<i>Breakfast Burger - Beef burger piled high with bacon, egg & cheese</i>	17	<i>(GF Option)</i>
<i>Mansfield Burger - Beef burger, VT uncured pork & bacon, crumbled blue cheese & sautéed onions</i>	18	<i>(GF Option)</i>
<i>Double Monster Burger - Two beef patties piled high on one bun with double cheese served with lettuce, tomato & onions...</i>	21	<i>(GF Option)</i>
<i>Twin Bronx Burgers - Two beef burgers, choice of double cheese with lettuce, tomato, onions, French fries & onion rings.....</i>	23	<i>(GF Option - Plate Charge if sharing)</i>

Sandwiches served with French Fries or substitute French Fries for Mixed Greens, Caesar Salad, Onion Rings or Sweet Potato Fries for +2 additional

<i>Grilled Tri-Fold - flatbread sandwich combining layers of spinach, bacon, Goat Cheese, sliced apple, and strawberry preserves</i>	13	
<i>Salmon BLT - Grilled salmon with bacon, lettuce, tomato & mayonnaise on the side.....</i>	18	<i>(DF / GF Option)</i>
<i>Chicken Parmigiana - Chicken tenders fried and topped with mozzarella & house made marinara sauce</i>	14.5	<i>(GF Option)</i>
<i>Grilled Chicken - Grilled chicken breast with lettuce, tomato, onion and choice of cheese & Sundried Tomato Aioli on the side.....</i>	14	<i>(GF Option)</i>
<i>Chicken Club - 3 pieces of multigrain bread with grilled chicken breast, bacon, lettuce, tomato, & mayonnaise on the side.....</i>	15.5	<i>(GF Option)</i>
<i>Half Sandwich Combo select one of the BELOW sandwiches & pair it with a choice of cup of soup or side salad.....</i>	12	
<i>Caprese - Fresh mozzarella, roasted peppers with pesto spread served grilled cheese style.....</i>	14	<i>(Veg/GF Option)</i>
<i>Bambini - Traditional grilled cheese with Vermont cheddar and tomato on thick cut bread..... Add Bacon +3 additional.....</i>	12	<i>(Veg/GF Option)</i>
<i>Veggie Sandwich - "Hot" grilled portabella mushrooms, roasted red peppers, tomato, red onion and goat cheese.....</i>	13	<i>(Veg/GF Option)</i>
<i>BLT - bacon, lettuce and tomato & mayonnaise on the sideor may we suggest... Sundried Tomato Aioli +2</i>	14	<i>(DF/GF Option)</i>

Wraps served with French Fries or substitute Mixed Greens, Caesar Salad, Onion Rings or Sweet Potato Fries for +2 additional

<i>Buffalo Chicken Wrap -</i>	<i>**Choice white or spinach wheat wraps**</i>	
<i>House made chicken strips tossed with buffalo sauce then wrapped with crumbled blue cheese, lettuce, tomatoes & onion.....</i>		14
<i>Chicken Caesar Salad Wrap -</i>		
<i>Fresh grilled chicken diced and tossed with romaine lettuce, Caesar dressing and grated parmigiana Romano cheese.....</i>		14
<i>Veggie Asian Wrap - "Chilled" greens, cucumbers, peppers, scallions, carrots, olives, cilantro, tomato & ginger dressing.....</i>		14 <i>(V/DF)</i>
	<i>Add a protein - Grilled Chicken +6 / Shrimp +8 / Steak Tips +9 / Salmon +9</i>	
<i>Tarragon Chicken Salad -</i>		
<i>Our Chef's fresh chicken salad tossed with house made cranberry tarragon mayonnaise, lettuce & tomato</i>		15
<i>Cheeseburger & Fries Wrap - Freshly ground beef rolled with fries, lettuce, tomato, onion and your choice of cheese</i>		15

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Pasta - We will be happy to make any pasta dish Gluten Free for your enjoyment

Make any pasta entree a **“Complete Dinner”** for an additional **\$15.00**

Includes Side Soup or Salad, Garlic Bread, Dessert (choice of Cannoli, GF/DF Brownie or Cookie) & Coffee or Cappuccino

	<u>DINNER</u>	<u>FAMILY STYLE</u> (feeds 2-4)
<i>Italian Classic</i> - Pappardelle pasta with house made marinara sauce, fresh herbs & Romano cheese	13	38 (VEG-GF Option)
<i>“Agilo e’ Olio / Garlic & Oil”</i> - Pappardelle pasta fresh broccoli, tomato, with parsley & Romano cheese	16	41 (VEG-GF Option)
<i>Ala Pesto</i> - pasta sautéed with house made “nut free” fresh pesto cream sauce..... add Chicken +6 / Add Shrimp +8	18	43 (GF Option)
<i>Primavera</i> - Pappardelle pasta with broccoli, tomatoes, zucchini, mushrooms & peppers in our own marinara sauce.....	18	43 (GF Option/DF/Veg)
<i>Carbonara</i> - Farfalle pasta sautéed in a cream sauce with egg, VT bacon, peas & parmigiana.....	18	43 (GF Option)
<i>Puttanesca</i> - Farfalle pasta sautéed with olive oil, tomato, marinara sauce, imported olives & capers.....	18	43 (GF Option)
<i>Ala Vodka</i> - pasta sautéed with bacon, red onions, fresh garlic in a pink cream vodka sauce..... add Chicken +6 / Add Shrimp +8	18	43 (GF Option)
<i>Fantasia</i> - Farfalle pasta with chicken, portabella mushrooms, roasted red peppers & fresh mozzarella & marinara sauce....	19	44 (GF Option)
<i>Alfredo</i> - Pappardelle pasta, chicken, broccoli & bacon mixed with our house made alfredo cream sauce	19	44 (GF Option)
<i>Florentine</i> - Pappardelle pasta, chicken & spinach mixed with multiple cheeses making a fabulous cream sauce	19	44 (GF Option)
<i>Milano</i> - Pappardelle pasta with jumbo shrimp, zucchini & tomatoes in a pink vodka sauce.....	25	50 (GF Option)
<i>Mare</i> - Farfalle pasta sautéed with pan seared flaked salmon, zucchini, diced tomato, garlic, oil & lemon sauce.....	25	50 (DF/GF Option)

Entrees Make any Entrée or Mac & Cheese entree a **“Complete Dinner”** for an additional **\$15.00**

Includes Side Soup or Salad, Garlic Bread, Dessert (choice of Cannoli, GF/DF Brownie or Cookie) & Coffee or Cappuccino

<i>Francese</i> – white wine, egg batter, lemon citrus sauce served over rice.....	Chicken - 19 / Veal - 23 / Shrimp - 25 (GF/DF)
<i>Marsala</i> – sautéed with portabella mushrooms, masala wine & olive oil served over pasta.....	Chicken - 19 / Veal - 23 / Shrimp - 25 (GF/DF Option)
<i>Parmigiana</i> – marinara sauce baked with mozzarella served over Pappardelle pasta.....	Chicken - 19 / Veal - 23 / Shrimp - 25 (GF)

Check with your server for Family Style Prices for all Francese, Marsala & Parmigiana Selections

	<u>DINNER</u>	<u>FAMILY STYLE</u> (feeds 2-4)
<i>Crispy Chicken Strips</i> - Breast of chicken strips fried and served with French fries (Choice of dipping sauce).....	19	44 (GF/DF)
<i>Pan Roast Chicken</i> - Lemon wine sauce topped with capers. Served over rice	19	44 (GF/DF)
<i>Chicken Primavera</i> - Lemon marinated chicken breasts sautéed in a white wine sauce with vegetables over a bed of rice	19	44 (GF/DF)
<i>Chicken Toscana</i> - Chicken breast sautéed and topped with mozzarella; roasted peppers & spinach served over pasta...	22.5	47.5 (GF option)
<i>Veal Milanese</i> - Breaded milk fed veal over Arcadian greens with sliced tomatoes & onions ... (plain or with a side of sauce)...	23	48 (GF/DF)
<i>Fried Shrimp</i> - Breaded Shrimp over Arcadian greens with sliced tomatoes & onions (plain or with a side of sauce).....	25	50 (GF/DF)
<i>“JULES” 8oz Steak</i> - perfectly grilled served with fingerlings potatoes & vegetables	25	n/a (GF/DF)
<i>“JULES” Steak Tips</i> - marinated beef tips served with onions, peppers & tomatoes over rice.....	25	n/a (DF)
<i>American Mixed Grill</i> - 3 beef tips, 3 shrimp & chicken breast grilled with vegetables served over a bed of rice.....	29	n/a (GF/DF)
<i>Fish & Chips</i> - Fried battered fillet of haddock served over a bed of French fries	18.5	n/a (DF)
<i>Pan Seared Salmon</i> - served with vegetables & finished with a citrus wine sauce over a bed of rice	25	50 (GF/DF)
<i>Shrimp Scampi</i> - Sautéed in a scampi garlic & wine sauce. Served over a bed of pasta & sautéed spinach.....	25	50 (GF Option/DF)
<i>Shrimp Marinara or “Fra Diavolo”</i> (Hot & Spicy) - marinara sauce with crushed red pepper, garlic over pasta...	25	50 (GF Option/DF)

MAC & CHEESE CREATIONS - GF Option

Individual Dinner.....**\$15** or Family Style (feeds 2-4).....**\$40**

Proudly made with VT cheddar & other local cheeses

- Classic
- Mushroom & Spinach
- Buffalo Chicken
- BBQ Chicken
- Totally VT Pork
- Corned Beef Hash

CHILDREN SELECTIONS (10 & under please).....**\$8**

Includes Small Soft Drink or Milk (no refills)

One Egg, Bacon & Pancake - GF Option +2

Mac & Cheese - not baked / GF Option

Crispy Chicken Strips (2) & Fries - GF/DF

French Bread Pizza

Pasta - Marinara or Butter Sauce- Veg/GF Option



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SIDES & ACCOMPANIMENTS

<i>Fresh Mixed Berry Fruit Bowl</i> 7	<i>Pancake</i> 1 cake.....5.5..... Gluten Free.....7	<i>Large Order French Fries</i> 8 (V/GF)
<i>Extra Egg</i> (any style)..... 2	<i>Bacon or Maple Sausage Link</i> 7	<i>Large Order Sweet Potatoes Fries</i> ... 10 (V/GF)
<i>French Toast</i> 1 piece..... 9	<i>Side House or Caesar Salad</i> 7	<i>Large Order Onion Rings</i> 10 (Veg)
<i>Gluten Free French Toast</i>1 piece..... 10	<i>Side Vegetables of the day</i> (V).....7	<i>Large Order Roasted Potatoes</i> 8 (V/GF)
<i>Toast or Bagel or English Muffin</i> ... 4 with butter (Cream Cheese +.75) (Veg/GF Option)	<i>House made Corned Beef Hash</i> 10 (GF)	<i>“Cheese & Onion” Roasted Potatoes</i> 10 (Veg/GF)
	<i>Side of Baguette Bread</i> with Butter..... 5	<i>Side of Fresh Pasta</i> with marinara sauce..... 8 (Veg)

BEVERAGES

“We happily offer Straws upon request only”

<i>JULES Artisan Coffee</i>(regular or decaf)..... 3.5 (20oz Takeout 4)
<i>Hot Chocolate</i> 4.5 (20oz Takeout 5)
<i>French Press</i> (serves 2)..... (regular or decaf)..... 8.5
<i>Hot Tea</i> (Choice of House Selection)..... 3.5 (20oz Takeout 4)
<i>Sparkling Water</i> (Large Bottle)..... 7
<i>Still Water</i> Filtered-based bottled water...(Large Bottle)..... 7
<i>Assorted Juices</i> ...Cranberry, Orange, Grapefruit, Pineapple, Apple & Tomato)..... 4...(Large 6)
<i>Freshly Brewed Iced Tea</i>(Unsweetened)..... 3.5
<i>Vermont Apple Cider</i>(Hot or Cold)..... 4 (20oz Takeout 4.5)
<i>Cold Brew Iced Coffee</i>(In Season)..... 4.5
<i>Milk</i> (white or chocolate)..... 3.5...(Large 5)
<i>Soft Drinks</i> (Free Refills)..... 3.5
(Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Ginger ale, Lemonade)

<i>1 lb. of JULES Artisan Coffee</i> (ground or whole bean)..... 16
<i>1/2 lb. of JULES Artisan Coffee</i> (ground or whole bean)..... 9

ESPRESSO BEVERAGES (regular or decaf / hot or iced)

<i>Espresso Doppio (Double)</i> 3.5
<i>Extra shot of Espresso in any beverage</i> 2
<i>Espresso Romano</i> ... Espresso poured over a Lemon Wedge 3.5
<i>Macchiato</i> Espresso with a dash of foamed milk..... 4.5
<i>Americano</i> Espresso with Hot Water..... 4
<i>Café Affogato</i>Espresso over Vanilla Ice Cream..... 5.5
<i>Cappuccino</i>(Regular, Maple, Mocha or Seasonal Flavor)..... 4.5
<i>Latte</i>(Regular, Maple, Mocha or Seasonal Flavor)..... 4.5
<i>Chai Latte</i> Spiced Black Tea with Steamed Milk..... 5.5
<i>Dirty Chai Latte</i> Spiced Black Tea w/ Espresso & Steamed Milk... 5.5
<i>Vienna</i>Espresso with Whipped Cream.....4.5
<i>Red Eye</i> Regular Espresso with JULES Drip Coffee..... 4.5
<i>Lazy Eye</i> Decaf Espresso with JULES Decaf Drip Coffee..... 4.5
<i>Café ole</i>JULES Drip Coffee with Steamed Milk..... 4.5
<i>Breve</i> Espresso with Steamed Half & Half – no foam..... 5

DESSERTS – ****HOUSE MADE DAILY ON PREMISES****

<i>Fresh Bakery Items</i>Priced Individually (ask for allergy assistance)
<i>Maple Crème Brulee</i>(when available)..... 7 (Veg/GF)
<i>Cheesecake</i>(Veg)..... 7
<i>Carrot Cake</i> with Maple Frosting..... (Veg/GF/DF Option)..... 7
<i>Tiramisu</i>(Veg)..... 8
<i>Triple Layer Cake</i>(Daily Selection)..... (Veg)..... 7
<i>Cannoli</i>(Veg).....6
<i>Flourless Chocolate Cake</i>(GF/Veg).....6
<i>Brownie</i>3 (GF/DF) <i>ala Mode</i> 6
<i>Ice Cream</i> 5
(2 scoops of Chocolate or Vanilla Ice Cream, Chocolate Syrup & Whipped Cream)

****ASK US ABOUT ORDERING WHOLE CAKES, MUFFIN & COOKIE PLATTERS****

COCKTAILS (We only serve premium level spirits)

<i>Sangria</i> with fresh fruit..... 9
<i>Mimosa</i> 9
<i>Bloody Mary</i>Tito's Vodka..... 12
<i>JULES “Queen” Mary</i> Tito's Vodka..... 18
<i>Our Bloody Mary</i> kicked up a notch with Shrimp, Lemon, Celery, Olives, Pickles, Tomato, Bacon & Egg
<i>The Maple Leaf</i> 12
<i>Bourbon, Maple Syrup, fresh squeezed lemon juice & cinnamon</i>
<i>On The Green</i> 12
<i>Tito's Vodka, Peach & Melon Liqueurs with Pineapple Juice</i>
<i>JULES Blueberry Cran Margarita</i> 13
<i>Tequila, Triple Sec, Fresh Blueberries, Lime, Cranberry & Lemon Juice</i>
<i>Traditional Margarita</i> Frozen or On the Rocks 12
<i>Espresso Martini</i> 13
<i>Tito's Vodka, Kahlua, Espresso chilled, shaken and served straight</i>
<i>Mt. Mansfield Sunrise</i> 13
<i>Tito's Vodka, Triple Sec, Cranberry Juice, Orange Juice & Bitters</i>

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

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

Plate Sharing Fee - \$5.00 / 20% Gratuity will be added to parties of 6 or more
We will gladly offer separate checks up to 4 times for any size party

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.



All Draft Beers ~ \$7.5 served in a chilled glass

Daily & Seasonal Draft Selection (ask your server for selections)

Can/Bottle

14 th Star Tribute Double IPA - St. Albans, VT - ABV 8.1%.....	8.5
Bud Light - St. Louis, MO - ABV 4.29%.....	5
Corona Extra - Mexico - ABV 4.6%.....	5
Omissions Pale Ale (Gluten Free) - Oregon - ABV 5.8%.....	6.5
Von Trapp Helles - Stowe, VT - ABV 4.9%.....	7
Maple Breakfast Stout - Saint Albans, VT - ABV 6.5%.....	7
Zero Gravity Green State Lager - Burlington, VT - ABV 4.9%.....	6.5

Cider/Seltzer

Unified Press - Citizens Cider - Burlington, VT - ABV 5%.....	6.5
Truly - Lemon Tea ABV 5%.....	6.5
Truly - Strawberry Lemonade ABV 5%.....	6.5

Non-Alcoholic

Sam Adams Just the Haze - Boston Beer Company - MA - ABV .05%.....	5
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SUGGESTED LIQUEURS

Sambuca.....	9
Kahlua.....	9
Frangelico.....	9
Boyden Valley Vermont Ice Maple Cream Liqueur.....	12
Traditional Irish Coffee made with Jameson® Irish Whiskey.....	15
Vermont Ice Maple Irish Coffee.....	15

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, food allergy aware and a member of the Vermont Fresh Network. Our Kitchen does use and makes items with Wheat, Eggs, Dairy, Soy & Shellfish/Fish but welcomes any special request. We work hard 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.

We are happy to customize any meal to your dietary satisfaction although some items are already prepared to our recipe and cannot be changed and/or some additional charges may apply for certain requests. We ask that you check with our team first and specify your needs prior to the preparation of your meal.

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 follow the VT Department of Liquor Control policies, we ask our guests to not bring any outside food or beverages into our restaurant, patio, or banquet room. Thank you for your understanding!

Have your next party, business meeting or special event in our private banquet room!
Call (802) 857-5994 or speak with a manager to schedule an appointment to assist with your planning.



WINE

Prosecco Lamberti..... (glass) 10..... (Bottle) 33
Rose Famille Perrin..... 6oz 7 9oz 9..... (Bottle) 24
Pinot Grigio Barone Fini..... 6oz 10 9oz 12..... (Bottle) 33
Pinot Grigio Stemari..... 6oz 7 9oz 9..... (Bottle) 24
Chardonnay Yulupa Kenwood..... 6oz 7 9oz 9..... (Bottle) 24
Chardonnay J.Lohr..... 6oz 11 9oz 13..... (Bottle) 36
Sauvignon Blanc Little Sheep of New Zealand 6oz 10 9oz 12..... (Bottle) 33
White Zinfandel Salmon Creek..... 6oz 6 9oz 8..... (Bottle) 20
Cabernet Sauvignon Josh Cellars..... 6oz 8 9oz 10..... (Bottle) 28
Cabernet Sauvignon J.Lohr..... 6oz 11 9oz 13..... (Bottle) 36
Merlot 14 Hands..... 6oz 8 9oz 10..... (Bottle) 28
Merlot Chateau Ste. Michelle..... 6oz 12 9oz 14..... (Bottle) 38
Pinot Noir Parducci..... 6oz 12 9oz 14..... (Bottle) 38
Pinot Noir Secret Cellars..... 6oz 10 9oz 12..... (Bottle) 33
Shiraz Barossa Valley Estate..... 6oz 10 9oz 12..... (Bottle) 33

BAR FLIGHTS



Beer Select from our 4 current taps (4oz each).....	12
Wine Select any 4 of our wines (4oz each).....	16
Bloody Variations Four of our top selling Bloody Mary's - 4oz each.....	18
<small>Bloody Mary (vodka) / Bloody Southern Bell (Vodka) / Bloody Marianna (Bourbon) / Bloody Maria (Tequila)</small>	
Mimosa Enjoy our Prosecco with any 4 juices (4oz each).....	16

We proudly serve only premium spirits

Johnnie Walker Black / Hendricks / Tito's / Captain Morgan /
 Redemption / Highland Park / Jim Beam / Camatena Resposado /
 Hennessy / Di Saronno Amaretto



JULES Catering is perfect for any occasion or holiday.
Ask any of our Staff members for our Catering Menu

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