



## EVERYDAY BRUNCH SPECIALTIES available until 3pm

~ Substitute Gluten Free Bread +2

### \*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

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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

**Soup Du Jour - 7 sm / 10 lg**

**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 - 17 (GF)

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

**Cobb Salad - 18** (GF) Mixed greens, tomato, red onion, hardboiled egg, crumbled blue cheese, diced chicken & diced bacon

### Essex Salad - 20 (GF)

Choice Chicken or Steak or Shrimp on grilled romaine, sauteed onions, goat cheese and Caesar dressing

## 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**

**Basket of Crostini - 8**

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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 +2

### \*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 +2

**\*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 - 29** (GF/DF)

8oz Filet, potato, vegetable

**\*Steak au Poivre - 32**

8oz Filet, Peppercorn, 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

Oat Milk + .75

**Refillable - 4.5** (Hot or Iced)

Jules Artisan Coffee **Regular or Decaf**

Artisan Herbal Tea Selection

Cold Brew Iced

Fresh Brewed Iced Tea

Lemonade

Arnold Palmer **Iced Tea & Lemonade**

Soda **Coke, Diet, Sprite, Dr. Pepper,**  
**Root Beer, Ginger ale**

**Specialty - 5**

Hot Chocolate

VT Apple Cider **Hot or Cold**

Milk **White or Chocolate**

Bottled Sparkling Water

Assorted Juices (Large - 7)  
**Orange, Cranberry, Grapefruit,**  
**Pineapple, Apple**

**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**

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

Doppio Romano **Espresso & Lemon**

Cappuccino **Espresso & Foam & some Milk**

Latte **Espresso & Milk & some Foam**

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**

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## BAR SELECTIONS

### DRAFTS - 7

#### Fiddlehead IPA

- Shelburne, VT - ABV 6.2 %

#### Switchback Ale

- Burlington, VT - ABV 5.0 %

#### Woodchuck Hard Cider

- Middlebury, VT - ABV 5.5 %

#### 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

#### 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

### 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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