



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 Brulé 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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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

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 Corden 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 (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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