



# EVERYDAY BRUNCH SPECIALTIES available until 3pm

~ Substitute Gluten Free +3

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

Served with warm VT Maple Syrup

## Belgium Style Waffle - 12 (Veg)

Chocolate chips or Strawberries or Blueberries +3

## Buttermilk Jumbo Pancakes - 15.5

Served with 2oz VT Maple syrup (Veg/GF & DF Option)  
Add Chocolate chips +3

## Berry Infused Jumbo Pancakes - 18.5 (Veg)

Select Strawberry or Blueberry infusion / served with 2oz VT Maple syrup

## \* Breakfast Burrito - 15 (Veg)

Egg, tomato & cheddar served with potatoes

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

with Meat Bacon or Sausage  
Add Hash +5 / Add Jules Steak +15

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

Egg, cheese, Bacon or Sausage served on Brioche Roll

## Crème Brûlée French Toast - 15.5 (Veg)

served with 2oz VT Maple syrup / Add chocolate chips or berries +3

## \* Fluffy Omelet - 16.5 Choice of cheese and toast (Veg/GF Option)

Add vegetables or Meat (Bacon or Sausage or Hash) for an additional charge

## \* The Big Italian Omelet - 18.5 (GF Option)

Tomato, bacon, garlic, onion, mozzarella, pesto, balsamic drizzle, baguette

## \* Jules Breakfast Bowl - 19.5 (GF)

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

## \* The Lumberjack - 19.5

3 eggs any style, 3 maple sausage links, 3 strips of bacon, choice of toast or pancake

## Breakfast Flight - 17 (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

Add chocolate chips +3

### Berries Galore - 16

Topped with fresh Strawberries and Blueberries

### Savory Crepes - 18.5

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

## JULES BENEDICTS

with house roasted potatoes & hollandaise sauce

### \* Traditional - 16.5

### \* Veggie Eggs Benedict - 17

Spinach, Tomato & Mushroom

### \* Hash Benedict - 20

Fresh NYC Corned Beef Hash

## STARTERS

### Garlic Bread - 7.5 (DF/VEG)

### Parsnip Chips - 9 (V/GF)

### Philly Cheese Egg Rolls - 18

### Pretzel Bites - 10.5 (Veg/DF)

### Mixed Green / Caesar Salad - 8

### Fried Mozzarella - 15 (VEG/GF)

### Bruschetta - 10.5 (V/GF option) (GF Bread +3)

### Artichoke Spinach Dip - 15 (GF option)

### Onion Rings w/House Sauce - 12

### French Fries - 10 (GF/V)

### Sweet Potato Fries - 12 (GF/V)

### Wings - 17 (GF/DF) Buffalo / Maple Garlic / BBQ

## SALADS

Add any of the following proteins - Chicken+6 or Shrimp+8 or Salmon +9 or Steak Tips +9

### Balsamic Quinoa Salad - 18 (V/GF)

Tomatoes, cucumbers, scallions, dried cranberries, Roasted Peppers

### BBQ Chicken Bowl - 19.5 (GF)

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

### Cobb Salad - 19.5 (GF) Mixed greens, tomato, red onion, hardboiled egg, crumbled blue cheese, diced chicken & diced bacon

### Essex Salad - 20 (GF)

Grilled romaine, sauteed onions, goat cheese and Caesar dressing

### House Caesar Salad - 16 (Veg/GF)

### Personal Salad - 19

#### Fresh Greens Select 1

Mixed Greens or Romaine

#### Dressings Select 1

Herbed Ranch

Maple Balsamic Vinaigrette (DF)

Olive Oil & Balsamic Vinegar (DF)

Maple Dijon Mustard

#### Toppings Select 5

Mushrooms Peas Broccoli

Onions Carrots Tomatoes

Cheddar Mozzarella Craisins

Cucumbers Roasted Peppers

Crumbled Blue or Goat Cheese +3

### Quattro Plate - 20 Select four of the following items (GF/DF Option) No Substitutions

Chicken Salad / Mixed Greens / Caesar Salad / Fruit Bowl / French Fries / Onion Rings / Parsnip Chips / Philly Egg Roll

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.

Prices listed do not include taxes 20% Gratuity will be added to parties of 6 or more

#### 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



## HANDHELDS

All handhelds served with French Fries

Substitute Fries for Salad or Onion Rings or Sweet Potato Fries +3 additional ~ Substitute Gluten Free Bread +3

Proudly serving 8oz VT Farm Burgers

**\*Vermont Smash Burger - 18**

Choice of Cheese, Chef sauce dressing, L/T/O

**\*Cheddar Blanket Burger - 19**

Caramelized Cheddar Cheese, bacon, L/T/O

**\*Mt. Mansfield Burger - 23**

VT Pork, Bacon, Crumbled Blue Cheese

**\*Grilled Chicken Breast - 19**

Choice of cheese, , L/T/O

**\*Turkey Burger - 19**

Choice of cheese, L/T/O

**BLT- 16**

Vermont applewood smoked bacon, Lettuce, Tomato, Mayo

**Salmon BLT - 20 (DF)**

Grilled Salmon, Vermont bacon, Lettuce, Tomato, Mayo

**Grilled Veggie Sandwich - 16 (Veg)**

Mushrooms, roasted peppers, goat cheese, tomato & onion

**Reuben Sandwich - 19**

NY Corned beef, sauerkraut, Swiss, Chef sauce dressing

**\*Pesto Grilled Chicken - 18**

Mozzarella, Pesto, Bruschetta, L/T/O

**\*Chicken Club - 20 (DF)**

Chicken Breast, VT Bacon, Mayo, L/T/O

**\*Buffalo Chicken Wrap - 18**

Fried Chicken with buffalo sauce, blue cheese, L/T/O

**\*Tarragon Chicken Salad Wrap - 18 (DF)**

Cranberry, Tarragon Mayonnaise, lettuce & tomato

**\*Chicken Caesar Wrap - 18**

Grilled Chicken, Parmigiana, Romaine

**\*Chicken Bacon Ranch Wrap - 19**

Fried Chicken Tenders, VT Bacon, Ranch, L/T/O

## PASTA

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

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

~ Select Fettuccini / Farfalle / Gnocchi +5 / Gluten Free +3

**Italian Classic - 22 (DF Option)**

Choice of Marinara or Garlic & Oil or Pesto Sauce

**Pasta & Meatballs - 24 (DF Option)**

Marinara Sauce

**Traditional Mac & Cheese - 21.5**

Farfalle Pasta & a blend of Local Cheeses

**Buffalo Mac & Cheese - 26.5**

Farfalle Pasta & a blend of Local Cheeses topped with Buffalo Chicken

**Gnocchi Bolognese - 28**

Fresh potato pasta in our own savory meat sauce

**Ala Vodka - 24**

Pancetta, Onions, Pink Vodka Cream Sauce

**\*Carbonara - 24**

Pancetta, Peas, Parmigiana Romano

**Primavera - 22 (DF Option)**

Fresh Vegetables in a pink cream Marinara Sauce

**Alfredo - 26**

Broccoli & Pancetta in a white cream sauce

**Shrimp Marinara or Scampi or "Fra Diavolo" - 29**

(Tomato) (Garlic Butter) (Tomato Hot & Spicy) (DF Option)

## ENTREES

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

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

Choice of Starch - Rice / Mashed Potato / Pasta / GF Pasta +3

Proudly serving Bell & Evans - Coleman Chicken

**\*Chicken Marsala - 28 (DF Option/GF Option)**

Mushrooms, Shallots, Marsala Wine, Spinach over starch

**\*Chicken Parmigiana - 27 (GF Option)**

Marinara Sauce, Mozzarella over Fettuccini

**\*Chicken Picatta - 27 (GF/DF)**

Lemon & Wine Sauce, Capers, vegetables over starch

**\*Crispy Chicken Strips - 25 (GF/DF)**

Fried breast strips over fries with dipping sauce

**Fish & Chips - 24**

Fried haddock over Fries with Tartar Sauce

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

Onions, Peppers, Tomato over starch

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

Jules Cut, vegetable, choice of starch

**\*Steak au Poivre - selected cut /market price (GF)**

Jules Cut, peppercorn rub, mushroom sauce with starch

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

Citrus Wine sauce, Vegetables over starch

**American Mixed Grill - 33 (GF/DF option)**

Grilled Steak Tips, Shrimp, Chicken over starch

We celebrate the relationship between Vermont and our community with quality food and beverages. We believe partnering with many local influences to help make your experience enjoyable. Our restaurant is 100% Peanut/Tree Nut Free. Our kitchen designs many of our menu items for those with food allergies, vegan, vegetarians and those who are gluten-intolerant in mind. 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 food allergies are the same, we advise guests to assess their own requirements and consume dishes at their own risk. We invite you to ask management for assistance prior to ordering or consuming any of our menu items.

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!

**Vermont Department of Health ADVISORY**

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