



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 (Veg/GF Option)</i>
<i>(Add bacon or maple sausage links for +2/ Pork Loins +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>13 (Veg)</i>
<i>2 Farm Fresh Eggs - Choice of bacon or sausage with house roasted potatoes and toast.....</i>	<i>13 (GF Option)</i>
<i>Hash & Eggs - 2 eggs and house made corned beef hash served with house roasted potatoes and toast.....</i>	<i>17 (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>13 (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 (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 (GF Option)</i>
<i>The Norwegian - Sliced Nova lox, tomato, red onion, cream cheese & capers served on a toasted bagel.....</i>	<i>18 (GF Option)</i>
<i>Belgium Style Waffle - Served with powdered sugar and warm local VT maple syrup.....</i>	<i>10 (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>13 (Veg/GF Option)</i>
<i>Gluten Free +5 (allow a minimum of 20 mins to prepare) (Add chocolate chips or Strawberries or Blueberries +2 additional)</i>	
<i>Crème Brulé French Toast - House made cinnamon loaf soaked in an egg custard served with warm local VT maple syrup.....</i>	<i>14 (Veg/GF Option)</i>
<i>Gluten Free +5 (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 (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-glaze & maple syrup.....</i>	<i>15</i>

**We are proud to be support and use local top quality, organic or antibiotic free proteins whenever possible.
Thank you for appreciating our menu 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</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

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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Appetizers / Starters

<i>Garlic Bread</i>	7 (V) 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 hand cut mozzarella breaded & fried served with house made marinara sauce	11 (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** ~ 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

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 <u>OR</u> Takeout 7 for 16oz / 10 for 32oz
- 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 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" 12 (V/GF)

Greens (Choose 1)

Romaine
Spinach
Arcadian Mixed Greens
(Mix of all 3 Greens +2)

Basics (Choose 5)

Mushrooms Black Olives Peas
Broccoli Onions Cheese
Carrots Tomatoes Cucumbers
Greek Olives Dried Cranberries Zucchini
Chic Peas Crumbled Blue or Goat Cheese +3

Add a Protein (additional)

Chicken or Chicken Salad + 6
Egg +2 Bacon +3
Salmon +9 Shrimp (3) +8
Steak Tips (3) +9

Dressings (Choose 1)

Herbed Ranch Caesar
Classic Blue Cheese Asian Ginger (DF)
Honey Mustard
Maple Balsamic Vinaigrette (DF)
Lemon Citrus Vinaigrette (DF)
Olive Oil & Balsamic Vinegar (DF)

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	16 (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 up to 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 +3 additional

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

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

Beef Burger - Freshly ground beef served with greens garnish and choice of cheese	14	(GF Option)
<i>Add fried egg or bacon or sautéed mushrooms or sautéed onions +2 Additional each</i>		
Turkey Burger - Freshly ground turkey served with served with greens garnish choice of cheese	14	(GF Option)
Pizza Burger - our beef burger served with fresh marinara sauce & mozzarella cheese	14	(GF Option)
Salmon Burger - Freshly ground salmon served with greens garnish and a side of our Sundried Tomato Aioli	18	(Veg/ GF Option)
Black Bean - served with served with greens garnish and choice of cheese	15	(Veg/ GF Option)
Portabella Mushroom - We exchanged the beef for jumbo portabella mushrooms served with greens garnish	14	(Veg/GF Option)

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

Buffalo Burger - Beef burger, crumbled blue cheese and buffalo sauce making this a “hot” burger served with greens garnish.	16	(GF Option)
Inside Out Burger - Beef burger wrapped with diced bacon & caramelized cheddar cheese served with greens garnish ...	17	(GF Option)
Breakfast Burger - Beef burger piled high with bacon, egg & cheese	17	(GF Option)
New Basil Burger - Beef burger, mozzarella, pesto & bruschetta	18	(GF Option)
Mansfield Burger - Beef burger, VT uncured pork & bacon, crumbled blue cheese & sautéed onions	18	(GF Option)
Double Monster Burger - Two beef patties piled high on one bun with double cheese served with greens garnish.....	21	(GF Option)

Sandwiches served with French Fries or substitute French Fries for Mixed Greens, Caesar Salad, Onion Rings or Sweet Potato Fries for +3 additional

Grilled Tri-Fold – flatbread sandwich combining layers of spinach, bacon, Goat Cheese, apple, and strawberry preserves.....	13	
Chicken Parmigiana – Chicken tenders fried and topped with mozzarella & house made marinara sauce	15	(GF Option)
Grilled Chicken - Grilled chicken breast garnished with greens and choice of cheese with Sundried Tomato Aioli on the side.....	14	(GF Option)
New Pesto Grilled Chicken mozzarella, pesto & bruschetta garnished with greens on a ciabatta roll	16	(DF/GF Option)
Chicken Club - 3 pieces of multigrain bread with grilled chicken breast, bacon, lettuce, tomato, & mayonnaise on the side.....	16	(GF Option)
New Jules® Whaler Fried battered fillet of haddock served on ciabatta roll with tartar sauce	16	(DF/GF Option)
Salmon BLT - Grilled salmon with bacon, lettuce, tomato & mayonnaise on the side.....	18	(DF/ GF Option)

Half Sandwich Combo select one of the BELOW sandwiches & pair it with a choice of cup of soup or side salad.....	12	
Caprese - Fresh mozzarella, roasted peppers with pesto spread served grilled cheese style.....	14	(Veg/GF Option)
Bambini - Traditional grilled cheese with Vermont cheddar and tomato on thick cut bread..... <i>Add Bacon +3 additional</i>	12	(Veg/GF Option)
Veggie Sandwich - “Hot” grilled portabella mushrooms, roasted red peppers, tomato, red onion and goat cheese.....	13	(Veg/GF Option)
BLT - bacon, lettuce and tomato & mayonnaise on the side, or may we suggest... <i>Sundried Tomato Aioli +2</i>	14	(DF/GF Option)

Wraps served with French Fries or substitute Mixed Greens, Caesar Salad, Onion Rings or Sweet Potato Fries for +3 additional

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

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Pasta - We will be happy to make any pasta dish Gluten Free for your enjoyment - add Chicken +6 or Shrimp +8 to any pasta entrée

Make any pasta entrée 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

	DINNER	FAMILY STYLE (serves up to 4)
<i>Italian Classic</i> - 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.....	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.....	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 entrée 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	(GF/DF)
<i>Marsala</i> – sautéed with portabella mushrooms, marsala wine & olive oil served over pasta.....	Chicken - 19	/	Veal - 23	(GF/DF Option)
<i>Parmigiana</i> – marinara sauce baked with mozzarella served over pasta.....	Chicken - 19	/	Veal - 23	(GF)
<small>Check with your server for Family Style Prices for all Francese, Marsala & Parmigiana Selections</small>				
<i>Crispy Chicken Strips</i> - Breast of chicken strips fried and served with French fries (Choice of dipping sauce).....	19		44	(GF/DF)
<small>Flavor your strips with any of the following sauces for +2 - Buffalo / Maple BBQ / BBQ / Asian Teriyaki / JULES Chef Sauce / Carolina Style</small>				
<i>Pan Seared 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 rice.....	19		44	(GF/DF)
<i>Chicken Toscana</i> - Chicken breast sautéed and topped with mozzarella; roasted peppers & spinach served over pasta	23		48	(GF option)
<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>Fish & Chips</i> - Fried battered fillet of Haddock served over a bed of French fries	18		n/a	(DF)
<i>American Mixed Grill</i> - 3 beef tips, shrimp & chicken breast grilled with vegetables served over a bed of rice.....	29		n/a	(GF/DF)
<i>Fried Shrimp & Chips</i> - Breaded shrimp served over a bed of French fries served with cocktail sauce.....	25		50	(GF/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) -	25		50	(GF Option/DF)

MAC & CHEESE CREATIONS - GF Option

Individual Dinner.....\$14 or Family Style (feeds 2-4).....\$39

Proudly made with VT cheddar & other local cheeses

- Classic
- Buffalo Chicken
- Mushroom & Spinach
- BBQ Chicken
- Vermont Pork

CHILDREN SELECTIONS (10 & under please).....\$7

One Egg, Bacon & Pancake - GF Option +3

Mac & Cheese - not baked / GF Option

Crispy Chicken Strips (3) & 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.....4..... 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..... 7	<i>Side House or Caesar Salad</i> 7	<i>Large Order Onion Rings</i> 10 (Veg)
<i>Gluten Free French Toast</i>1 piece..... 9	<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	<i>House made Corned Beef Hash</i> 10 (GF)	<i>“Cheese & Onion” Roasted Potatoes</i> 10 (Veg/GF)
<i>with butter</i> (Cream Cheese +.75) (Veg/GF Option)		<i>Side of Pasta with marinara sauce</i> 8 (GF Option)

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)..... 6
<i>Still Water</i> Filtered-based bottled water... (Large Bottle)..... 6
<i>Assorted Juices</i> ...Cranberry, Orange, Grapefruit, Pineapple, Apple & Tomato)..... 5 (Large 6.5)
<i>Freshly Brewed Iced Tea</i>(Unsweetened)..... 3.5
<i>Vermont Apple Cider</i>(Hot or Cold)..... 5 (20oz Takeout 5.5)
<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

Oat or soy milk + .75

ESPRESSO BEVERAGES

(regular or decaf / hot or iced)

<i>Espresso Doppio</i> (Double) 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
<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

Hot or Iced Latte FLIGHT \$11



select (4) of the following latte flavors...

Maple / Mocha / Pumpkin Spice / Vanilla / Caramel / Traditional / Peppermint Mocha

DESSERTS – **HOUSE MADE DAILY ON PREMISES**

Fresh Bakery Items Priced Individually (ask for allergy assistance)

<i>Maple Crème Brûlé</i>(when available)..... 7 (Veg/GF)
<i>Cheesecake</i> 8
<i>Carrot Cake with Maple Frosting</i> 8
<i>Tiramisu</i> 8
<i>Triple Layer Cake</i> 8
<i>Cannoli</i> 6
<i>Flourless Chocolate Cake</i> 8
<i>Ice Cream</i> 5
(2 scoops of Chocolate or Vanilla Ice Cream, Chocolate Syrup & Whipped Cream)
<i>Brownie</i> 3.5 <i>ala Mode</i> 7

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

Virgin Margarita – Lime, Orange & Lemon Juice w/ sparkling water
Mai Tai – Orange & Pineapple Juice w/ Grenadine & Bitters
Virgin Mary – Spicy Tomato Juice & Horseradish
Cucumber Berry Spritzer – Cucumber, blackberries & lemon

MOCKTAILS
\$7.00

COCKTAILS

(We only serve premium level spirits)

<i>Tito’s Bloody Mary</i> 12
<i>JULES “Queen” Mary</i> <i>Tito’s Vodka</i> 18
<i>Our Bloody Mary kicked up a notch with Shrimp, Lemon, Celery, Olives, Pickles, Tomato, Bacon & Egg</i>
<i>On the Green</i> 12
<i>Tito’s Vodka, Peach & Melon Liqueurs with Pineapple Juice</i>
<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>
<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>The Maple Leaf</i> 12
<i>Bourbon, Maple Syrup, fresh squeezed lemon juice & cinnamon</i>
<i>Sangria</i> with fresh fruit..... 10
<i>Mimosa</i> choice of juice 10

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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
Zero Gravity Green State Lager	- Burlington, VT - ABV 4.9%	6.5
Bud Light	- St. Louis, MO - ABV 4.29%	5
Corona Extra	- Mexico - ABV 4.6%	5
Maple Breakfast Stout	- Saint Albans, VT - ABV 6.5%	7
Von Trapp Helles	- Stowe, VT - ABV 4.9%	7

Non-Alcoholic

Sam Adams Just the Haze	- Boston Beer Company - MA - ABV .05%	5
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Hard Cider/Seltzer

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

WINE

Prosecco	(glass) 10	(Bottle) 33
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
Rose Famille Perrin	6oz 7 9oz 9	(Bottle) 24
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 Secret Cellars	6oz 10 9oz 12	(Bottle) 33
Pinot Noir Parducci	6oz 12 9oz 14	(Bottle) 38

JULES DOG DAYS MENU



SCOOBY SNACKS - \$4.00
PUP'S PARFAIT - \$4.00
FIDO'S BREAKFAST - \$5.00 (egg, bacon, cheese)
DOGGY BOWL - \$6.00 (rice, chicken, peas)



BAR FLIGHTS

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

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.



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



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
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.