



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 Gluten Free bread +2

- *JULES Breakfast Sandwich - Any style of egg with choice of cheese on a toasted roll, bagel or English muffin..... 7.5 (Veg/GF Option)
(Add bacon or maple sausage links for +3/ Pork Loin +5 additional)
Belgium Style Waffle - Served with powdered sugar and warm local VT maple syrup..... 12 (Veg)
(Add chocolate chips or Strawberries or Blueberries +3 additional each)
Pancakes - 3 Large old fashioned griddled pancakes served with warm local Vermont maple syrup..... 14 (Veg/GF Option)
Gluten Free +5 (allow a minimum of 20 mins to prepare) (Add chocolate chips or Strawberries or Blueberries +3 additional each)
*Breakfast Burrito - omelet style egg with VT cheddar cheese & Pico de Gallo wrapped in a tortilla with house potatoes..... 14 (Veg)
*2 Farm Fresh Eggs - Choice of bacon or sausage with house roasted potatoes and toast..... 14 (DF/GF Option)
*Fluffy Omelet - Choose...3 eggs or 4 egg whites and choice of cheese served with house roasted potatoes and toast..... 14 (Veg/GF Option)
(Goat or Blue Cheese +3 additional - we will gladly add any vegetable or protein items to your omelet and price accordingly)
Crème Brulé French Toast - House made cinnamon loaf soaked in an egg custard and topped with VT maple sugar..... 14.5 (Veg)
(Add chocolate chips or Strawberries or Blueberries +3 additional each)
*The Big Italian Omelet - 3 eggs with tomato, bacon, garlic, onion, mozzarella with pesto & balsamic drizzle over baguette... 16.5 (GF Option)
*Hash & Eggs - 2 eggs and house made corned beef hash served with house roasted potatoes and toast..... 17.5 (DF/GF Option)
*Hash Omelet – 3 egg omelet made with our house made hash, choice of cheese, house roasted potatoes and toast..... 17.5 (GF Option)
*The Lumberjack - 3 eggs any style, 3 maple sausage links, 3 strips of bacon, potatoes & choice of toast or 1 pancake..... 18.5
(GF Option / No Substitutions)
The Norwegian - Sliced Nova lox, tomato, red onion, cream cheese & capers served on a toasted bagel..... 19 (GF Option)
*Steak & Eggs - 8oz Jules steak served with 2 eggs any style with house roasted potatoes and toast..... 25.5 (DF/GF Option)

House Made Crepes available until 3pm

- Traditional - thin French style pancakes w/powdered sugar & maple syrup.....11.5
Heavenly Chocolate - with chocolate chips, chocolate sauce, powdered sugar & maple syrup14
Berries Galore - served with mixed seasonal berries, powdered sugar & maple syrup16.5
Savory Crepes - served with chicken, broccoli, mushrooms, onions, cheddar cheese & topped with hollandaise sauce.....17.5

Jules Benedicts available until 3pm ~ Served with house roasted potatoes (GF bread +2)

- *Traditional - VT pork loin & 2 poached eggs over toasted English muffin topped with hollandaise sauce 15
*Vegetarian Eggs Benedict - Spinach, tomato, portabella mushroom caps, 2 poached eggs with hollandaise sauce..... 16
(Add English Muffin +4)
*Hash Benedict - house made corned beef hash, 2 poached eggs toasted English muffin with hollandaise sauce 17.5
*Salmon Lox Benedict - sliced Nova lox & 2 poached eggs over toasted English muffin & topped with hollandaise sauce..... 18.5
*Salmon Cake Benedict – ground salmon & 2 poached eggs over toasted English muffin & topped with hollandaise sauce..... 18.5

GF = Gluten Free V = Vegan VEG = Vegetarian 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

Prices listed do not include taxes / 22% Gratuity will be added to parties of 6 or more

We will gladly offer separate checks up to 4 times per table/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.



Appetizers / Starters

- Garlic Bread... 7.5 (V) w/cheese..... 9.5 (VEG/GF option)
Parsnip Chips - Enjoy a bowl of our own house made parsnip chips perfectly seasoned for you to enjoy or share 9 (V/GF)
Pretzel Bites - 12 Bites served with yellow mustard for dipping..... 10.5 (Veg)
Individual Caprese Salad - Fresh mozzarella, tomato and basil puree drizzled with imported balsamic vinegar..... 10.5 (VEG/GF)
House made Bruschetta - baguette drizzled with olive oil & balsamic reduction topped w/ tomatoes & herbs...(GF +2)..... 10.5 (V/GF option)
Cheese Quesadilla - Grilled tortilla filled with VT cheddar cheese served with sour cream & Pico de Gallo..... 10.5 (Veg)
Fried Mozzarella - 4 pieces of fresh hand cut mozzarella breaded & fried served with house made marinara sauce 12 (VEG/GF)
Taste of Italy - a sample of our fried mozzarella, caprese salad, bruschetta & marinara sauce (serves 2-3)..... (GF +2)..... 16 (VEG/GF option)
Wings (GF) ~ served with a choice of Blue Cheese or Ranch Dressings 10 Count - \$16 / Party Size (20) - \$29
Choose one of the following sauces per selection..... Buffalo / Maple BBQ / BBQ / Asian Teriyaki / JULES Chef Sauce

Personal Salad ~13 (V/GF)

Greens (Choose 1)

- Romaine
Spinach
Arcadian Mixed Greens

Basics (Choose 5)

- Mushrooms Peas Greek Olives
Broccoli Onions Grated Parm cheese
Carrots Tomatoes Shredded Cheddar
Cucumbers Zucchini Dried Cranberries
Crumbled Blue or Goat Cheese +3

Dressings (Choose 1)

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

***Add a Protein** (additional cost)

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

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

- *Caesar Salad - Romaine lettuce tossed with creamy Caesar dressing and parmigiana Romano cheese..... 12 (GF/Veg)
Asian Noodle Salad - Chilled rice noodles, julienned carrots, peppers, cucumber & cabbage in our Asian ginger dressing..... 14 (V/GF)
Vegetable Quinoa - Quinoa mixed with tomato, cucumber, scallions, and dried cranberries & balsamic dressing..... 14 (V/GF)
BBQ Chicken Salad - Mixed greens, tomato, chicken breast, onions, dried cranberries & cheddar w/ranch & BBQ drizzle..... 17 (GF)
Cobb Salad - Mixed greens, tomato, red onion, hardboiled egg, crumbled blue cheese, diced chicken & diced bacon..... 18 (GF)
Quattro Platter - Select four of the following items for a delicious sampler that is just enough..... (No Substitutions) 18.5 (GF/DF Option)
Chicken Salad / Quinoa Salad / Mixed Greens / *Caesar Salad / Fruit Bowl / Asian Noodle Salad / French Fries / Onion Rings / Caprese Salad
Steak Salad - Mixed greens, tomato, onion, sliced steak tips, crumbled blue cheese & balsamic reduction drizzle..... 20 (GF)

CHILDREN SELECTIONS (10 & under please).....\$9

*One Egg, Bacon & Pancake - GF Option +3

Mac & Cheese - GF Option +2

*Crispy Chicken Strips (3) & Fries - GF/DF

Pasta - Marinara or Butter Sauce- Veg/GF Option +2



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Build Your Bun *Gluten Free bun +2*

Jules on the Green® sandwiches are served on a toasted brioche roll with lettuce, dill pickle chips, and served with French Fries.
For +3 you can substitute French Fries for Mixed Greens or Caesar Salad or Onion Rings or Sweet Potato Fries

Step 1 - Pick Your "Patty"

- *Beef 15.5
- Portabella Caps.. 16.5 (V)
- *Chicken Breast... 16.5
- Black Bean..... 16.5 (V)
- *Turkey..... 16.5
- *Salmon..... 18.5

Step 2 - Load It Up!

- Cheddar or American or Swiss or Mozzarella are on us!
- Goat or Crumbled Blue Cheese +3 each
- Tomato or Raw Onion or Fried Egg +2 each
- Bacon or Sauteed Mushrooms or Sauteed Onions +3 each

Step 3 - Enjoy Your Perfectly Crafted Masterpiece!

and maybe snap a quick photo for the gram @julesonthegreen

Specialty Burgers *Gluten Free bun +2*

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

- *Buffalo Burger - Beef burger, crumbled blue cheese and buffalo sauce making this a "hot" burger served with lettuce..... 17.5 (GF Option)
- *Inside Out Burger - Beef burger wrapped with diced bacon & caramelized cheddar cheese served with lettuce 17.5 (GF Option)
- *Breakfast Burger - Beef burger piled high with bacon, egg & cheese 19.5 (GF Option)
- * Mansfield Burger - Beef burger, VT uncured pork & bacon, crumbled blue cheese & sautéed onions 21.5 (GF Option)

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

Gluten Free bread +2

- Caprese - Fresh mozzarella, roasted peppers with pesto spread served grilled cheese style..... 14.5 (Veg/GF Option)
- Bambini - Traditional grilled cheese with Vermont cheddar and tomato on thick cut bread..... Add Bacon +3 additional..... 14.5 (Veg/GF Option)
- BLT - Local applewood smoked bacon, lettuce, and tomato & mayonnaise on the side 14.5 (DF/GF Option)
- Veggie Sandwich - "Hot" grilled portabella mushrooms, roasted red peppers, tomato, red onion and goat cheese..... 15.5 (Veg/GF Option)
- Chicken Parmigiana - Chicken strips fried and topped with mozzarella & house made marinara sauce 16.5 (GF Option)
- *Pesto Grilled Chicken mozzarella, pesto & bruschetta garnished with greens on a ciabatta roll 17.5 (GF Option)
- *Chicken Club - 3 pieces of multigrain bread with grilled chicken breast, bacon, lettuce, tomato, & mayonnaise on the side..... 17.5 (GF Option)
- Jules® Whaler Fried battered fillet of haddock served on ciabatta roll with tartar sauce 17.5 (DF)
- Chicken Corden Bleu - Fried Chicken Breast, melted Swiss cheese, VT ham, served on ciabatta roll with mayonnaise..... 18.5 (GF Option)
- *Salmon BLT- Grilled salmon with bacon, lettuce, tomato & mayonnaise on the side..... 18.5 (DF / GF Option)

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

Gluten Free bread +2

- Buffalo Chicken Wrap -
House made chicken strips tossed with buffalo sauce then wrapped with crumbled blue cheese & greens..... 15.5
- Chicken Caesar Salad Wrap -
Freshly grilled chicken diced and tossed with romaine lettuce, Caesar dressing and grated parmigiana Romano cheese..... 15.5
- Veggie Asian Wrap - "Chilled" greens, peppers, scallions, carrots, cilantro, tomato & ginger dressing..... 15.5 (V)
Add a protein - Grilled Chicken +6 / Shrimp +8 / Steak Tips +9 / Salmon +9
- Tarragon Chicken Salad -
Our Chef's fresh chicken salad tossed with house made cranberry tarragon mayonnaise and greens 15.5 (DF)
- *Cheeseburger & Fries Wrap - Freshly ground beef rolled with fries, greens, and your choice of cheese 16.5

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Pasta - Make any pasta entree a "Complete Dinner" for an additional \$15.00

Which includes Salad, Garlic Bread, Dessert (choice of Cannoli, GF/DF Brownie or Cookie) & Coffee or Tea

Add Chicken +6 or Shrimp +8 or Salmon +9 to any pasta entrée - Substitute Gluten Free Pasta +2

Table listing pasta entrees such as Classic Italian Pasta, House Mac & Cheese, Buffalo Chicken Mac & Cheese, etc., with prices and dietary options.

Entrees Substitute Gluten Free Pasta +2

Make any entree a "Complete Dinner" for an additional \$15.00

Which includes Side Salad, Garlic Bread, Dessert (choice of Cannoli, GF/DF Brownie or Cookie) & Coffee or Tea

Table listing entree options such as Chicken Francese, Chicken Marsala, Chicken Parmigiana, etc., with prices and dietary options.

Enhancements

Vegetable of the Day - 7.5

Onion Rings - 10.5

Side Salad Mixed Green or Caesar - 7.5

Roasted Potatoes - 10.5

French Fries - 8.5

Sweet Potato Fries - 10.5

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Espresso Beverages (regular or decaf / hot or iced) *Oat Milk + .75*

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

Beverages *"We happily offer Straws upon request only"* *Oat Milk + .75*

JULES Artisan Coffee.....(regular or decaf – free refills).....	4
Hot Tea (Choice of House Selection).....	4
Cold Brew Iced Coffee.....(In Season – free refills).....	4.5
Freshly Brewed Iced Tea.....(Unsweetened – free refills).....	4
Hot Chocolate.....	4.5
Vermont Apple Cider.....(Hot or Cold - seasonal).....	5
Milk (white or chocolate).....	4
Sparkling Water (Large Bottle).....	6
Assorted Juices... Cranberry, Orange, Grapefruit, Pineapple, Apple).....	5 / 6.5
Soft Drinks..... (Free Refills).....	4

(Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer, Ginger ale, Lemonade)

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



Hot or Iced Latte FLIGHT \$12

select (4) of the following latte flavors.....
Maple / Mocha / Seasonal / Vanilla / Caramel / Traditional / Peppermint

Make your flight a layover and select 1 addition flavor for +3

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 ensure 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.

Please note that we offer a 3.5% 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.

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!

JULES®
DOG DAYS
MENU



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

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