



Breakfast - 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>Lite Bite</i> - One egg any style, small side of fruit & choice of multigrain toast or english muffin	6.5	(Veg/GF Option)
<i>JULES Breakfast Sandwich</i> - Any style of egg with choice of cheese on a toasted Roll, Bagel or English Muffin.....	5.5	(Veg/GF Option)
<i>(Add bacon or maple sausage links for +2 / Pork Loin +5 additional)</i>		
<i>Breakfast Burrito</i> - omelet style egg with VT Cheddar cheese & Pico de Gallo wrapped in a tortilla with house potatoes.....	11	(Veg)
<i>2 Farm Fresh Eggs</i> - Choice of bacon or sausage with house roasted potatoes and toast.....	11	(GF Option)
<i>Hash & Eggs</i> - 2 Eggs and house made corned beef hash served with house roasted potatoes and toast.....	15.5	(GF Option)
<i>Fluffy Omelet</i> - Choose...3 eggs or 4 egg whites and choice of cheese served with house roasted potatoes and toast.....	11	(Veg/GF Option)
<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</i> - 3 egg omelet made with our house made hash, choice of cheese, house roasted potatoes and toast.....	15.5	(GF Option)
<i>The Big Italian Omelet</i> - 3 eggs with tomato, bacon, garlic, onion, basil, mozzarella & balsamic drizzle over toasted baguette...	14	(GF Option)
<i>Daily Individual Frittata</i> (ask for today's ingredients) Served with a side of fresh fruit.....	11.5	(Veg/GF)
<i>Oatmeal</i> - Served with mixed berries & brown sugar or local VT maple syrup.....	8	(GF/DF/V)
<i>The Norwegian</i> - Sliced Nova lox, tomato, red onion, cream cheese & capers served on a toasted bagel.....	15.5	(GF Option)
<i>Belgium Style Waffle</i> - Served with powdered sugar and warm VT maple syrup.....	9	(Veg)
<i>(Add chocolate chips or Strawberries or Blueberries +2 additional)</i>		
<i>Pancakes</i> - 3 Large Old Fashioned griddled pancakes served with warm local Vermont maple syrup.....	10	(Veg/GF Option)
<i>Gluten Free +3 (allow a minimum of 20mins to prepare)</i> <i>(Add chocolate chips or Strawberries or Blueberries +2 additional)</i>		
<i>Silver Dollar Pancakes</i> - 3 small griddled pancakes served with warm local Vermont maple syrup.....	6.5	(Veg/GF Option)
<i>Gluten Free +3 (allow a minimum of 20mins to prepare)</i> <i>(Add chocolate chips or Strawberries or Blueberries +2 additional)</i>		
<i>Crème Brule French Toast</i> - House made Cinnamon Loaf soaked in an egg custard served with warm VT maple syrup.....	11.5	(Veg/GF Option)
<i>Gluten Free +3</i> <i>(Add chocolate chips or Strawberries or Blueberries +2 additional)</i>		
<i>The Lumberjack</i> - 3 eggs any style, 3 maple sausage links, 3 strips of bacon, potatoes & choice of toast or 1 pancake.....	15.5	(GF Option / No Substitutions)
<i>Steak & Eggs</i> - 8oz Jules Steak served with 2 Eggs any style with house roasted potatoes and toast.....	21.5	(GF Option)

The below breakfast items are not available after 4pm

<i>JULES's Dutch Baby</i> - a cavernous pancake soufflé garnished with fresh fruit, powdered sugar and warm local VT maple syrup.....	18	(Veg)
Available Friday, Saturday & Sunday's only - Please allow a minimum of 30 minutes to prepare - but it's worth the wait!!		
<i>JULES Hole in One</i> - 2 Farm Fresh Eggs omelet style mixed with fresh roasted peppers, onions, bacon, sausage	13.5	(GF Option)
<i>& choice of cheese then served inside multigrain toast with a side of fresh fruit or roasted potatoes (Goat or Blue Cheese +2 additional)</i>		

JULES CREPES

Traditional - thin French style pancakes served plain..... 9.5

Heavenly Chocolate - with Chocolate Chips and Sauce 11

Savory Crepes - served with Chicken, Broccoli, Mushrooms, Onions, & topped with Hollandaise Sauce 14

Berries Galore - served with seasonal berries 13

The International - stuffed with our own Italian custard... 14

Farmers Favorite - VT Goat Cheese, Roasted peppers, Cranberries, Balsamic Demi-glaze & maple syrup..... 14

JULES BENEDICTS (GF Option)

Traditional - VT pork loin & 2 poached eggs over toasted english muffin topped with Hollandaise Sauce & roasted potatoes 14

Salmon Eggs Benedict - sliced Nova lox & 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 & roasted potatoes... 13

Hash Benedict - house made corned beef hash, 2 poached eggs toasted english muffin with hollandaise sauce & roasted potatoes 15

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
Plate Sharing Fee - \$5.00 / 19% Gratuity will be added to parties of 7 or more
We will gladly offer separate checks up to 4 times for any size party

Vermont Department of Health ADVISORY
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Appetizers / Starters

<i>Garlic Bread</i>	6 (V/DF) w/cheese.....	7.5 (VEG)
<i>Parsnip Chips</i> - Enjoy a bowl of our own house made parsnip chips perfectly seasoned for you to enjoy or share	7	(V/GF)
<i>Pretzel Bites</i> - 10 Bites served with choice of Honey, Yellow or Dijon Mustards for dipping.....	8.5	(Veg)
<i>House Spiced Chick Peas</i> - Sautéed chick peas with a hint of spice.....	6	(V/GF)
<i>Stuffed Portabella Cap</i> - Portabella mushroom cap stuffed with roasted red peppers, tomato & VT cheddar cheese.....	7.5	(VEG/GF)
<i>Individual Caprese Salad</i> - Fresh mozzarella, tomato and basil puree drizzled with imported balsamic vinegar.....	7.5	(VEG/GF)
<i>Fried Mozzarella</i> - Fresh mozzarella breaded & fried served with house made Marinara Sauce	7.5	(VEG/GF)
<i>House made Bruschetta</i> - 6 Slices of baguette drizzled with olive oil & Balsamic reduction topped w/ tomatoes & herbs... ..	7.5	(V/GF option)
<i>House made Hummus Platter</i> - Chick pea puree served with sliced vegetables and house made pita chips	10	(V/GF Option)
<i>Cheese Quesadilla</i> - Grilled tortilla filled with VT cheddar cheese served with sour cream & Pico de Gallo.....	7	(Veg)
	(Add Grilled Chicken or BBQ Chicken +5 or Steak +8)	
<i>Taste of Italy</i> - we serve you a sample of Fried Mozzarella, Caprese Salad, Bruschetta & Marinara Sauce	9	(VEG/GF)

Wings (GF/DF) ~ ½ Dozen - \$8.5 / 1 Dozen - \$14.5 / Party (18) - \$20 - served with a choice of Blue Cheese or Ranch Dressings

Choose one of the following sauces per selection..... Buffalo / Maple BBQ / BBQ / Asian Teriyaki / Carolina Style / JULES Chef Sauce

Broths and Soups

<i>Just Broth</i> - a mug of our house made chicken or vegetable broth.....	4	(GF/DF)
<i>Bowl of our House made soups</i>	5 small Bowl / 7.5 large Bowl	OR Takeout 5 for 8oz / 10 for 32oz
- <i>Chicken Vegetable Soup</i> with VT Farm Shredded Chicken and a choice of rice or pasta (DF / GF Pasta Available)		
- <i>Garden Vegetable Soup</i> made with a daily selection of VT Farm vegetables (V/GF Pasta Available)		
- <i>Soup of the Day</i> (Chef Selection - Please note some ingredients may carry an additional charge)		
<i>Soup, Salad & Bread</i> - enjoy a small bowl of our soup, side salad and warm baguette bread	10	(GF option)

Personal Salad ~ "Build Your Own"..... 9 (V/GF)

<u>Greens</u> (Choose 1)	<u>Basics</u> (Choose 5)	<u>Add a Protein</u> (additional)	<u>Dressings</u> (Choose 1)
Romaine	Mushrooms Chick Peas	Chicken or Chicken Salad + 5	Herbed Ranch Caesar
Spinach	Broccoli Onions	Egg +2 Bacon +2	Classic Blue Cheese Asian Ginger (DF)
Arcadian Mixed Greens	Carrots Tomatoes	Salmon +8 Shrimp (3) +7	Honey Mustard
(Mix of all 3 Greens +1)	Greek Olives Dried Cranberries	Steak Tips (3) +8	House - Balsamic Vinaigrette (DF)
	Peas Zucchini	Crumbled Blue or Goat Cheese +2	Olive Oil & Balsamic Vinegar

Signature Salads ~ (Add a protein to any Salad - Grilled Chicken +5 / Shrimp +7 / Steak +8 / Salmon +8)

<i>BBQ Chicken Salad</i> - Mixed greens, chick peas, tomato, chicken breast, onions, dried cranberries & cheddar w/ ranch & BBQ sauce... ..	14.5	(GF)
<i>Caesar Salad</i> - Romaine Lettuce tossed with creamy Caesar dressing and parmigiana Romano cheese.....	9	(GF)
<i>Asian Noodle Salad</i> - Chilled rice noodles, julienned carrots, peppers, cucumber & cabbage in our Asian ginger dressing.....	12.5	(V/GF)
<i>Vegetable Quinoa</i> - Quinoa mixed with tomato, cucumber, scallions and dried cranberries & balsamic dressing.....	12.5	(V/GF)
<i>Trio Platter</i> - Select three of the following items for a delicious sampler that's just enough..... (No Substitutions)	16	(GF/DF Option)
Chicken Salad / Quinoa Salad / Mixed Greens / Caesar Salad / Soup of the day / 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.....	15.5	(GF)
<i>Cobb Salad</i> - Mixed greens, tomato, red onion, sliced egg, crumbled blue cheese, diced chicken & diced bacon.....	15.5	(GF)
<i>Essex Salad</i> - Romaine grilled with Steak OR Shrimp, sautéed onions, Romano & Crumbled Blue cheese & Caesar dressing	16	(GF)
<i>Family Style Caesar or Mixed Green Salad</i> - (Feeds 2-4 people) with your choice of dressing.....	20	(GF)

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Burgers served with French Fries (Substitute French Fries for Mixed Greens, Onion Rings or Sweet Potato Fries for +2 additional)
 Cheese Selection..... Cheddar, American, Swiss, Mozzarella {Crumbled Blue Cheese or Goat Cheese +2 Additional}

Beef Burger - Freshly ground beef served with lettuce, tomato, onion, choice of cheese 12.5 (GF Option)
 Add Fried Egg or Bacon or Sautéed Mushrooms or Sautéed Onions +2 Additional

Turkey Burger - Freshly ground turkey served with lettuce, tomato, onion, choice of cheese 12.5 (GF Option)

Black Bean Burger - Served with lettuce, tomato, onion and choice of cheese 12.5 (GF Option)

Pizza Burger - Choice of ground Beef, Turkey or Black Bean Veggie (V) served with marinara sauce & mozzarella cheese 12.5 (GF Option)

JULES Signature Burgers

served with French Fries (Substitute French Fries for Mixed Greens, Onion Rings or Sweet Potato Fries for +2 additional)

Portabella Mushroom Burger - We exchanged the beef for jumbo portabella mushrooms served with lettuce, tomato, onion, choice of cheese 12.5 (GF Option)

Buffalo Burger - Beef burger, crumbled blue cheese and buffalo sauce making this a “hot” burger with lettuce, tomato & onions... 14 (GF Option)

Breakfast Burger - Beef burger piled high with bacon, egg & cheese 16 (GF Option)

Inside Out Burger - Beef burger wrapped with diced bacon & caramelized cheddar cheese served with lettuce, tomato, onion... 15.5 (GF Option)

Mansfield Burger - Beef burger, VT uncured pork & bacon, crumbled blue cheese & sautéed onions 16 (GF Option)

Double Monster Burger - Two beef burgers piled high on one bun with double cheese served with lettuce, tomato & onions.. 18 (GF Option)

Twin Bronx Burger - Twin beef burgers, choice of double cheese with lettuce, tomato, onions, French fries & onion rings..... 22 (GF Option - Plate Charge if sharing)

Sandwiches

served with French Fries (Substitute French Fries for Mixed Greens, Onion Rings or Sweet Potato Fries for +2 additional)

Salmon BLT - Grilled salmon with bacon, lettuce, tomato & mayonnaise on the side..... 17 (DF/ GF Option)

Chicken Parmigiana – Chicken tenders fried and topped with mozzarella & house made marinara sauce 12.5 (GF Option)

Grilled Chicken - Grilled chicken breast with lettuce, tomato, onion and choice of cheese & mayonnaise on the side..... 12 (GF Option)

Chicken Club - 3 pieces of multigrain bread with grilled chicken breast, bacon, lettuce, tomato, & mayonnaise on the side..... 14.5 (GF Option)

Buffalo Chicken Sandwich - Fried chicken tenders tossed in our buffalo sauce topped with crumbled blue cheese, lettuce, tomato, onion 12.5 (GF Option)

Half Sandwich Combo select one of the **BELOW** sandwiches & pair it with a choice of cup of soup or side salad..... 10.5

Caprese - Fresh mozzarella, roasted peppers with pesto spread served grilled cheese style..... 12.5 (Veg/GF Option)

Bambini - Traditional grilled cheese with Vermont cheddar and tomato on thick cut bread..... Add Bacon +2 additional..... 11 (Veg/GF Option)

Veggie Sandwich - Grilled portabella mushrooms, roasted red peppers, tomato, red onion and goat cheese..... 12.5 (Veg/GF Option)

BLT - bacon, lettuce and tomato & mayonnaise on the side 12 (DF/GF Option)

Wraps

served with French Fries (Substitute French Fries for Mixed Greens, Onion Rings or Sweet Potato Fries for +2 additional)

Buffalo Chicken Wrap – ****Choice white or spinach wheat wraps****
 House made chicken strips tossed with buffalo sauce then wrapped with crumbled blue cheese, lettuce, tomatoes & onion..... 12.5

Chicken Caesar Salad Wrap –
 Fresh grilled chicken diced and tossed with romaine lettuce, Caesar dressing and grated parmigiana Romano cheese..... 12.5

Tarragon Chicken Salad –
 Our Chef's fresh chicken salad tossed with house made cranberry tarragon mayonnaise, lettuce & tomato 12.5

Cheeseburger & Fries Wrap – Freshly ground beef rolled with fries, lettuce, tomato, onion and your choice of cheese wrapped & served with French fries 13.5

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Pasta - We will be happy to make any pasta dish Gluten Free for your enjoyment!

Make any pasta entree a **“Complete Dinner”** for an additional \$14.00

Includes Side Salad, Garlic Bread, Dessert (choice of Cannoli, GF Brownie or Cookie) & Coffee or Cappuccino

	<small>DINNER</small>	<small>FAMILY STYLE (feeds 2-4)</small>
“Agilo e’ Olio / Garlic & Oil” - Pappardelle pasta fresh broccoli, tomato, with parsley & Romano cheese	13	38 (VEG-GF Option)
Farfalle al Forno - pasta baked with mozzarella cheese in our own marinara sauce.....	13	38 (VEG-GF Option)
Pappardelle al Pesto - pasta sautéed with house made “nut free” fresh pesto cream sauce..... add Chicken +5 / Add Shrimp +7	16	41 (GF Option)
Primavera - Pappardelle pasta with broccoli, tomatoes, zucchini, mushrooms & peppers in our own marinara sauce.....	16	41 (GF Option/DF/Veg)
Carbonara - Farfalle pasta sautéed in a cream sauce with egg, VT bacon, peas & parmigiana.....	16	41 (GF Option)
Puttanesca - Farfalle pasta sautéed with olive oil, tomato, marinara sauce, imported olives & capers.....	16	41 (GF Option)
Farfalle alla Vodka - pasta sautéed with bacon, red onions, fresh garlic in a pink cream sauce... add Chicken +5 / Add Shrimp +7	16	41 (GF Option)
Fantasia - Farfalle pasta with chicken, portabella mushrooms, roasted red peppers & fresh mozzarella & marinara sauce...	18	43 (GF Option)
Alfredo - Pappardelle pasta, chicken, broccoli & bacon mixed with our house made alfredo cream sauce	18	43 (GF Option)
Florentine- Pappardelle pasta, chicken & spinach mixed with multiple cheeses making a fabulous cream sauce	18	43 (GF Option)
Milano - Pappardelle pasta with jumbo shrimp, zucchini & tomatoes in a pink vodka sauce.....	22	47 (GF Option)
Mare - Farfalle pasta sautéed with pan seared flaked salmon, zucchini, diced tomato, garlic, oil & lemon sauce.....	22	47 (DF/GF Option)

Entrees

Make any Entree or Mac & Cheese Creation a **“Complete Dinner”** for an additional \$14.00

Includes Side Salad, Garlic Bread, Dessert (choice of Cannoli, GF Brownie or Cookie) & Coffee or Cappuccino

	<small>DINNER</small>	<small>FAMILY STYLE (feeds 2-4)</small>
Crispy Chicken Strips - Breast of chicken strips fried and served with French fries (Choice of dipping sauce).....	16	41 (GF/DF)
Pan Roast Chicken - Lemon wine sauce topped with capers. Served over rice	19	44 (GF/DF)
Chicken Primavera - Lemon marinated chicken breasts sautéed in a white wine sauce with vegetables over a bed of rice	19	44 (GF/DF)
Chicken Parmigiana - Chicken breast fried and topped with mozzarella & marinara sauce over Pappardelle pasta.....	19	44 (GF Option)
Chicken Toscana - Chicken breast sautéed and topped with mozzarella, roasted peppers & spinach served over pasta...	22	47 (GF option)
Chicken Marsala - Chicken breast sautéed with portabella mushrooms, masala wine & olive oil served over pasta.....	22	47 (GF/DF Option)
Veal Milanese - Breaded milk fed veal on a bed of Arcadian mixed greens, tomatoes, onions ... (plain or with a side of sauce)...	18	43 (GF/DF)
Veal Parmigiana - Breaded milk fed veal, marinara sauce, baked with mozzarella served over Pappardelle pasta.....	22	47 (GF option)
Veal Marsala - milk feed veal sautéed with portabella mushrooms, masala wine & olive oil served over Pappardelle pasta	24	49 (GF/DF Option)
“JULES” 8oz Steak - perfectly grilled served with fingerlings potatoes & vegetables	22	n/a (GF/DF)
“JULES” Steak Tips - marinated beef tips served with onions, peppers & tomatoes over rice.....	21	n/a (DF)
American Mixed Grill - 3 beef tips, 3 shrimp & chicken breast grilled with vegetables served over a bed of rice.....	27	n/a (GF/DF)
Fish & Chips - Fried battered fillet of haddock served over a bed of French fries	18	n/a (DF)
Pan Seared Salmon - served with vegetables & finished with a citrus wine sauce over a bed of rice	24	49 (GF/DF)
Shrimp Scampi - Sautéed in a scampi garlic & wine sauce. Served over a bed of pasta & sautéed spinach.....	24	49 (GF Option/DF)
Shrimp Marinara or “Fra Diavolo” (Hot & Spicy) - marinara sauce with crushed red pepper, garlic over pasta...	24	49 (GF Option/DF)

BAKED MAC & CHEESE CREATIONS - GF Option

Individual Dinner.....**13** or Family Style (feeds 2-4).....**38**

Proudly made with VT cheddar & other local cheeses

- Classic
- BBQ Chicken
- Buffalo Chicken
- Cajun Shrimp +7
- Mushroom & Spinach
- Corned Beef Hash
- Tomato Basil
- Totally VT Pork
- Mixed Veggies

CHILDREN SELECTIONS (10 & under please)..... **7.5**

Includes Small Soft Drink or Milk (no refills)

One Egg, Bacon & Toast - GF Option - Substitute toast for bagel or cinnamon Bread +1

Mac & Cheese & Apple Sauce - not baked / GF Option

Crispy Chicken Strips & Fries - GF/DF

French Bread Pizza

Pasta - Marinara or Butter Sauce- Veg/GF Option



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SIDES & ACCOMPANIMENTS

Fresh Fruit Bowl.....(V)..... 6	Pancake 1 cake.....4.5..... Gluten Free..... 5.5	French Fries..... 7.5 (V/GF)
Extra Egg (any style)..... (Veg)..... 2	Onion Rings..... 7 (Veg)	Side of Baguette Bread with Butter..... 4.5
French Toast.....1 piece..... 7	Side House or Caesar Salad..... 5.5	Roasted Fingerling Potatoes..... 7 (V/GF)
Gluten Free French Toast.....1 piece..... 8	Side Vegetables of the day..... (V).....6.5	“Cheese & Onion” Roasted Potatoes 9 (Veg/GF)
Toast or Bagel or English Muffin..... 3.5 with butter (Cream Cheese +.75) (Veg/GF Option)	Side Pasta (Veg/GF Option).....6.5 Choice of Plain or Butter Sauce or Marinara Sauce	Sweet Potatoes Fries..... 9 (V/GF)
House made Corned Beef Hash.....(GF).....8.5	Bacon or Sausage Link.....3 pieces..... 5	Apple Sauce..... 3 (V/GF)

BEVERAGES

“We happily offer Straws upon request only”

JULES Artisan Coffee.....(regular or decaf)..... 3.5 (20oz Takeout 4)
Hot Chocolate..... 4.5 (20oz Takeout 5)
French Press (serves 2)..... (regular or decaf)..... 8.5
Hot Tea (Choice of House Selection)..... 3.5 (20oz Takeout 4)
Sparkling Water (1 liter Bottle)..... 6
VOS Still Water Norwegian-based bottled water...(800 ML Bottle)..... 7
Assorted Juices... Cranberry, Orange, Grapefruit, Pineapple, Apple & Tomato)..... 4...(Large 6)
Freshly Brewed Iced Tea.....(Unsweetened)..... 3.5
Vermont Apple Cider.....(Hot or Cold)..... 4 (20oz Takeout 4.5)
Cold Brew Iced Coffee.....(In Season)..... 4.5
Milk (white or chocolate)..... 3.5...(Large 5)
Soft Drinks..... (Free Refills)..... 3.5

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

1 lb. of JULES Artisan Coffee (ground or whole bean)..... 16
1/2 lb. of JULES Artisan Coffee (ground or whole bean)..... 9

ESPRESSO BEVERAGES (regular or decaf/ hot or iced)

Espresso Doppio (Double)..... 3.5
Extra shot of Espresso in any beverage..... 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..... 5.5
Dirty Chai Latte..... Spiced Black Tea w/ Espresso & Steamed Milk...5.5
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

DESSERTS – **HOUSE MADE DAILY ON PREMISES**

Fresh Bakery ItemsPriced Individually (ask for allergy assistance)
Maple Crème Brulee.....(when available)..... 7 (Veg/GF)
Rice Pudding.....(when available)..... 4 (Veg/GF)
Carrot Cake with Maple Frosting..... (Veg/GF/DF Option)..... 7
Tiramisu.....(Veg)..... 7
Triple Layer Cake.....(Daily Selection)..... (Veg)..... 7
Cannoli.....(Veg).....4
Flourless Chocolate Cake.....(GF/Veg).....6
Cheesecake.....(Veg)..... 7
Lemon Chiffon Cake.....(Veg/GF option)..... 6
Brownie.....2.5 (GF/DF) ala Mode..... 6
Ice Cream..... 4

(2 scoops of Chocolate or Vanilla Ice Cream, Chocolate Syrup & Whipped Cream)

“Dad’s Famous” Waffles & Ice Cream.....(feeds 2-4 pp)... 15

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

COCKTAILS (We only serve premium level spirits)

Sangria..... with fresh fruit..... 9
Mimosa..... 9
Bloody Mary.....Tito’s Vodka..... 11
JULES “Queen” Mary..... Tito’s Vodka..... 16
Our Bloody Mary kicked up a notch with Shrimp, Lemon, Celery, Olives, Pickles, Tomato, Bacon & Egg
The Maple Leaf..... 12
Bourbon, Maple Syrup, fresh squeezed lemon juice & cinnamon
On The Green..... 12
Tito’s Vodka, Peach & Melon Liqueurs with Pineapple Juice
JULES Blueberry Cran Margarita..... 12
Tequila, Triple Sec, Fresh Blueberries, Lime, Cranberry & Lemon Juice
Traditional Margarita..... Frozen or On the Rocks 12
Espresso Martini..... 13
Tito’s Vodka, Kahlua, Espresso chilled, shaken and served straight
Mt. Mansfield Sunrise..... 12
Tito’s Vodka, Triple Sec, Cranberry Juice, Orange Juice & Bitters

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Draft Beers served in a chilled glass

Daily & Seasonal Draft Selection (ask your server for selections)

Can/Bottle

Table listing draft beers like 14th Star Tribute Double IPA, Bud Light, Corona Extra, etc. with prices.

CIDER

Table listing ciders like Unified Press, Brose with prices.

Non-Alcoholic

Table listing non-alcoholic drinks like Clausthauer with price.

SUGGESTED LIQUEURS

Table listing liqueurs like Sambuca, Kahlua, Frangelico, etc. with prices.

WINE

Table listing various wines like Prosecco, Rose, Pinot Grigio, Chardonnay, etc. with prices.

Cocktail FLIGHTS section with an illustration of drinks and a list of options like Beer, Wine, Bloody Variations, and Mimosa.

We proudly ALWAYS serve premium spirits to our guests

List of premium spirits including Johnnie Walker Black, Hendricks, Tito's, etc.

We celebrate the relationship of Vermont and our communities with quality food and beverages. We believe partnering with many local influences helps make your experience more enjoyable.

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.

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

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