



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

Table listing breakfast items such as Lite Bite, Jules Breakfast Sandwich, Breakfast Burrito, Farm Fresh Eggs, Hash & Eggs, Fluffy Omelet, Hash Omelet, The Big Italian Omelet, Daily Individual Frittata, Oatmeal, The Norwegian, Belgium Style Waffle, Pancakes, Silver Dollar Pancakes, Crème Brule French Toast, The Lumberjack, and Steak & Eggs with prices and options.

The below breakfast items are not available after 4pm

Table listing special breakfast items: JULES's Dutch Baby (18) and JULES Hole in One (13.5) with their respective descriptions and availability notes.

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
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

<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)

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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

Table listing pasta dishes and prices: Agilo e' Olio / Garlic & Oil (13), Farfalle al Forno (13), Pappardelle al Pesto (16), Primavera (16), Carbonara (16), Puttanesca (16), Farfalle alla Vodka (16), Fantasia (18), Alfredo (18), Florentine (18), Milano (22), Mare (22).

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

Table listing entree dishes and prices: Crispy Chicken Strips (16), Pan Roast Chicken (19), Chicken Primavera (19), Chicken Parmigiana (19), Chicken Toscana (22), Chicken Marsala (22), Veal Milanese (18), Veal Parmigiana (22), Veal Marsala (24), Jules 8oz Steak (22), Jules Steak Tips (21), American Mixed Grill (27), Fish & Chips (18), Pan Seared Salmon (24), Shrimp Scampi (24), Shrimp Marinara or Fra Diavolo (22.5).

BAKED MAC & CHEESE CREATIONS - GF Option...13

Proudly made with VT cheddar & other local cheeses

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

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

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> (1 liter Bottle)..... 6
<i>VOS Still Water</i> Norwegian-based bottled water.....(800 ML Bottle)..... 7
<i>Assorted Juices</i> ... Cranberry, Orange, Grapefruit, Pineapple, Apple & Tomato)..... 4...(Large 6)
<i>Freshly Brewed Iced Tea</i>(Unsweetened)..... 3.5
<i>Vermont Apple Cider</i>(Hot or Cold)..... 4 (20oz Takeout 4.5)
<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)

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)

<i>Espresso Doppio (Double)</i> 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..... 5.5
<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

DESSERTS – **HOUSE MADE DAILY ON PREMISES**

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

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

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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 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: Johnnie Walker Black, Hendricks, Tito's, Captain Morgan, 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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