TAKE OUT MENU (802) 857-5994


Wings ~ (GF/DF) 1/2 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

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Just Broth - a mug of our house made chicken or vegetable broth
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Bowl of our House made soups
. .5 small Bowl \(/ 7.5\) large Bowl or Takeout 5 for \(80 z / 10\) for \(320 z\)
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) Soup of the Day (Chef Selection)
Soup, Salad \& Bread - enjoy a small bowl of our soup, side salad and warm bread.. 10
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Personal Salad ~ "Build Your Own"

| Greens (Choose 1) | Basics (Choose 5) |  |  | Add a Protein (additional) |
| :---: | :---: | :---: | :---: | :---: |
| Romaine | Mushrooms | Chick Peas | Black Olives | Chicken or Chicken Salad +5 |
| Spinach | Broccoli | Onions | Cheese | Egg +2 Bacon +2 |
| Arcadian Mixed Greens | Carrots | Tomatoes | Cucumbers | Salmon +8 Shrimp (3) +7 |
| (Mix of all 3 Greens +1 ) | Greek Olives | Peas | Dried Cranberries | Steak Tips (3) +8 |

Dressings (Choose 1)
House-Balsamic Vinaigrette (DF)
House-Balsamic Vinaigrette (DF) Asian Ginger
Herbed Ranch Classic Blue Che Asian Ginger Olive Oil \& Balsamic Vinegar Honey Mustard

## Signature Salads (No Substitutions)

BBQ Chicken Salad - Mixed greens, chick peas, tomato, chicken, corn with zesty ranch \& BBQ sauce drizzle........................................................................................................ (GF)
Caesar Salad - Romaine Lettuce tossed with creamy Caesar dressing and parmigiana Romano cheese...

Vegetable Quinoa Bowl - Quinoa mixed with tomato, cucumber, scallions and dried cranberries \& balsamic dressing.... $12.5(V / G F)$
Trio Platter - Select three of the following items for a delicious sampler that's just enough.
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
Steak Salad - Mixed greens, tomato, onion, sliced steak, crumbled blue cheese \& balsamic reduction drizzle......
Cobb Salad - Mixed greens, tomato, red onion, sliced egg, crumbled blue cheese, diced chicken $\&$ dices bacon..


Burgers - always served "deluxe" 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 )
Beef Burger - Freshly ground beef served with lettuce, tomato, onion, choice of cheese ................... Add Fried Egg or Bacon or Sautéed Mushrooms or Onions +2 Additional........
Turkey Burger - Freshly ground turkey served with lettuce, tomato, onion, choice of cheese .... $\qquad$
Black Bean Burger - Served with lettuce, tomato, onion and choice of cheese ... V - if no cheese
Pizza Burger - Choice of ground Beef, Turkey or Black Bean Veggie (V) Served with Marinara Sauce \& Mozzarella Cheese .
JULES Signature Burgers served "deluxe" 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 ........ V if no cheese .....

TAKE OUT MENU

## Sandwiches - served with French Fries Substitute French Fries for Mixed Greens, Onion Rings or Sweet Potato Fries for +2 additional



Chicken Parmigiana - Chicken Tenders fried and topped with mozzarella \&\& homemade marinara sauce 17 (DF/GF Option) Grilled Chicken - Grilled chicken breast with lettuce, tomato, onion and choice of cheese ...
Chicken Club - 3 pieces of multigrain bread layered with grilled chicken breast, bacon, lettuce, tomato \& mayonnaise.

Half Sandwich Combo select one of the BELOW sandwiches \& pair it with a choice of cup of soup or side salad...
Caprese - Fresh mozzarella, roasted peppers and basil served grilled cheese style..
Bambini - Traditional Grilled cheese with Vermont cheddar and tomato on thick cut bread..
Veggie Sandwich - Portobello mushrooms, roasted red peppers, tomato, red onion and goat cheese..
BLT - VT cured bacon, lettuce and tomato with mavo on the side
12.5 (GF Option)

12 (GF Option)
14.5 (GF Option) 12.5 (GF Option) 10.5 12.5 (Veg/GF Option) 11 (Veg/GFOption) 12.5 (Veg/GFOption) 12 (DF/GF Option)


Pasta - (Gluten Free Pasta Also Available)
"Agilo e' Olio / Garlic \& Oil"- Pappardelle pasta sautéed fresh broccoli, tomato, parsley \& Romano cheese ..
Farfalle al Forno - Farfalle pasta baked with mozzarella cheese in our own marinara sauce...
Pappardelle al Pesto - pasta sautéed with house made "nut free" fresh pesto cream sauce...
Primavera - Pappardelle pasta with broccoli, tomatoes, zucchini, mushrooms \& peppers in our own marinara sauce
Carbonara - Farfalle pasta sautéed in a cream sauce with egg, VT bacon, peas \& parmigiana cheese...
Puttanesca - Farfalle pasta sautéed with olive oil, tomato, marinara sauce, imported olives \& capers.
Farfalle alla Vodka - Farfalle pasta sautéed with VT cured bacon, red onions, fresh garlic in a pink cream sauce...
add Chicken $+5 /$ Add Shrimp +7
Fantasia - Farfalle pasta with chicken, portabella mushrooms, roasted red peppers \& fresh mozzarella \& Marinara sauce.
Alfredo - Pappardelle pasta, Chicken, Broccoli \& VT cured bacon mixed with our homemade Alfredo cream sauce
Florentine - Pappardelle pasta with chicken \& spinach mixed with multiple cheeses making this a fabulous cream sauce.
Milano - Pappardelle pasta with jumbo shrimp, zucchini \& tomatoes in a pink vodka sauce..
Mare- Farfalle pasta sautéed with pan seared flaked salmon, zucchini, diced tomato, garlic, oil \& lemon sauce.

13 (VEG-GF/DF Option)
13 (VEG-GF Option)
16 (GF Option/DF/V) 16 (GF Option/DF/V) 16 (GF Option/DF/V) 16 (GF Option/DF/V) 16 (GF Option)

## 18 (GF Option)

18 (GF Option)
18 (GFOption/DF/V)
22 (GFOption) 22 (GF Option)

## Entrees

Crispy Chicken Strips - Breast of Chicken Strips fried and served with choice of French Fries, Onion Rings or Mixed Greens
(Choice of dipping sauces BBQ, Honey Mustard, Ranch)...
Pan Roast Chicken - Lemon wine sauce topped with capers and served over rice..
Chicken Primavera - Lemon marinated chicken breasts sautéed in a white wine sauce with vegetables over a bed of rice....................................................................
Chicken Parmigiana - Chicken breast fried and topped with mozzarella \& marinara sauce over Pappardelle pasta....
Chicken Toscana - Chicken breast sautéed and topped with Mozzarella, Roasted Peppers \& spinach served over Pappardelle pasta, lemon wine sauce Chicken Marsala - Chicken breast sautéed with portabella mushrooms, masala wine $\&$ olive oil served over Pappardelle pasta.
Veal Milanese - Breaded milk fed veal on a bed of Arcadian mixed greens, tomatoes, onions ... (plain or with a side of sauce)
Veal Parmigiana - Breaded milk fed veal, marinara sauce, baked with mozzarella served over Pappardelle pasta...
Veal Marsala - milk feed veal sautéed with portabella mushrooms, masala wine \& olive oil served over Pappardelle pasta...
"JULES" Cut 8oz Top Sirloin Center Cut Steak ~perfectly grilled served with Fingerlings Potatoes \& vegetables.
"JULES" Steak Tips ~ Marinated beef tips served with onions, peppers \& tomatoes over rice..
American Mixed Grill - 3 Beef Tips, 3 Shrimp \& Chicken breast grilled with vegetables served over a bed of rice...
Fish \& Chips - Fried battered Fillet of Haddock served over a bed of French fries
Pan Seared Salmon ~ served with vegetables \& finished with a Citrus Wine sauce over a bed of rice. .
Shrimp Scampi - Sautéed in a scampi garlic \&\& wine sauce. Served over a bed of pasta and sautéed spinach...
Shrimp Fra Diavolo (Hot \& Spicy) - Sautéed in our marinara sauce with crushed red pepper, garlic over Pappardelle pasta...
16 (GFOption/DF)
19 (GF Option/DF)
19 (GF Option 19 (GF/DF)
19 (GF Option)
22 (GF option)
22 (GF option)
18 (GF/DF)
22 (GF option)
24 (GF option)
24 (GF/DF)
22 (GF/DF)
21 (DF)
27 (GF/DF)
18 (DF)
18 ( $D F$ ( $F / D F)$
24 (GFOption/DF)
22.5 (GF Option/DF)

| Baked Mac \&e Cheese Creations..... 13 (GF Option) |  |  |
| :--- | :---: | :---: |
| - Classic | - Cajun Shrimp +7 | - Tomato Basil |
| - BBQ Chicken | - Mushroom \& Spinach | - Totally VT Pork |
| - Buffalo Chicken | - Corned Beef Hash | - Mixed Veggies |

## SIDES \& ACCOMPANIMENTS



Pancake I cake...... 4.5............... Gluten Free.....................5.5 Sweet Potatoes Fries...................................................... (GF) Side House or Caesar Salad ......................................... 5 Side Vegetables of the day....................................... 6 Side Pasta (GF Option)......................................... 6.5
Choice of Plain or Butter Sauce or Marinara Sauce
$\qquad$ Choice of Plain or Butter Sauce or Marinara Sauce..........................................................................................
Apple Sauce

French Fries..
7.5 (GF)

Onion Rings. .. .7

Roasted Potatoes......................................................... 7 (GF)
"Cheese \& Onion" Roasted Potatoes................... 9 (GF)
Side of Baguette Bread with Butter...(GF Option) 4

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. 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.

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 or onto our patio. 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.

