



Breakfast Favorites ~served all day

Add "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)
- 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)
- *Breakfast Burrito - omelet style egg with VT cheddar cheese & sauteed tomato, onion wrapped in a tortilla with potatoes..... 14 (Veg)
- *2 Farm Fresh Eggs - Choice of bacon or sausage (or hash +4) with house roasted potatoes and toast..... 14 (DF/GF Option)
- *Fluffy Omelet - Choose...3 eggs or 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 cinnamon sugar..... 14.5 (Veg)
(Add chocolate chips or Strawberries or Blueberries +3 additional)
- *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)
- *Steak & Eggs - 8oz Jules steak served with 2 eggs any style with house roasted potatoes and toast..... 25.5 (DF/GF Option)

Breakfast Specialties ~ Below items not available after 3pm

- Breakfast Flight - Select four of the following items for a delicious sampler that is just enough.....(No Substitutions) 15 (GF/DF Option)
*Scrambled Egg / Bacon / Maple Sausage / Toast / Fresh Fruit / Mini Pancakes / Mini Waffle / Potatoes
- Belgium Style Waffle - Served with powdered sugar and warm local VT maple syrup..... 12 (Veg)
(Add chocolate chips or Strawberries or Blueberries +3 additional)
- *The Big Italian Omelet - 3 eggs with tomato, bacon, garlic, onion, mozzarella with pesto & balsamic drizzle over baguette... 16.5 (GF Option)
- *Hash Omelet - 3 egg omelet made with our house made hash, choice of cheese, house roasted potatoes and toast..... 18.5 (GF Option)
- *Jules Breakfast Bowl - a scramble of eggs, potatoes, bacon, sausage, and choice of cheese garnished with hollandaise sauce... 18.5 (GF)
- The Norwegian - Sliced Nova lox, tomato, red onion, cream cheese served on a toasted bagel 19 (GF Option)

House Made Crepes

- Traditional - thin French style pancakes w/powdered sugar & maple syrup..... 11.5
- Heavenly Chocolate - with chocolate chips, chocolate sauce, powdered sugar & maple syrup 14
- Berries Galore - served with mixed seasonal berries, powdered sugar & maple syrup 16.5
- Savory Crepes - served with chicken, broccoli, mushrooms, onions, cheddar cheese & topped with hollandaise sauce..... 17.5

Jules Benedicts ~ 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, mushrooms, 2 poached eggs with hollandaise sauce..... 16 (GF)
(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

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

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.**

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Appetizers / Starters

Garlic Bread...(GF +2).....	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 - 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)
Artichoke Spinach Dip - made to order served with crostini and pita chips	(GF bread +2).....	12 (VEG/GF option)
Fried Mozzarella - 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)
Jumbo Wings ~ served with a choice of Blue Cheese or Ranch Dressings	16	(GF)

Choose one of the following sauces per selection..... Buffalo / Maple Garlic / BBQ / Asian Teriyaki

Create your Personal Salad\$16 (V/GF)

Greens Select 1

Romaine
Spinach
Hydro Mixed Greens

Basics Select 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 Select 1

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

Add a Protein for an 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)
Vegetable Quinoa Salad - Quinoa mixed with tomatoes, cucumbers, scallions, and dried cranberries & balsamic dressing	15	(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 / Mixed Greens / *Caesar Salad / Fruit Bowl / Quinoa Salad / French Fries / Onion Rings / Caprese Salad

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

Cheese Quesadilla



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Build Your Bun **Gluten Free bun +2** **Ingredients proudly sourced from local farms and purveyors**

Sandwiches are served with French Fries. For +3 you can substitute for Mixed Greens or Caesar Salad or Onion Rings or Sweet Potato Fries

Step 1 - Pick Your "Patty"

- *Beef 15.5
- *Chicken Breast.. 16.5
- *Turkey..... 16.5

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 Pork Loin or Sautéed Mushrooms or Sautéed Onions +3 each

Step 3 - Enjoy Your Perfectly Crafted Masterpiece!

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 - Local beef burger, crumbled blue cheese and buffalo sauce making this a "hot" burger served with lettuce..... 17.5 (GF Option)
- *Inside Out Burger - Local beef burger wrapped with diced bacon & caramelized cheddar cheese served with lettuce 18.5 (GF Option)
- Veggie Bean Burger - this special VT Bean Crafter patty is a vegan delight and served with lettuce, tomato 20.5 (V/GF Option)
- * Mt. Mansfield Burger - Local beef, VT uncured pork, VT bacon, Cabot crumbled blue cheese & sautéed onions 22.5 (GF Option)

Sandwiches & Wraps served with French Fries **Gluten Free bread +2**

Substitute Fries for Mixed Greens or Caesar Salad or Onion Rings or Sweet Potato Fries +3 additional

- Caprese - Fresh mozzarella, roasted peppers with pesto spread served grilled cheese style..... 15.5 (Veg/GF Option)
- Bambini - Traditional grilled cheese with Vermont cheddar and tomato Add Bacon +3 additional..... 15.5 (Veg/GF Option)
- BLT - Local applewood smoked bacon, lettuce, and tomato & mayonnaise on the side 15.5 (DF/GF Option)
- Veggie Sandwich - "Hot" grilled portabella mushrooms, roasted red peppers, tomato, red onion & goat cheese 15.5 (Veg/GF Option)
- Chicken Parmigiana - Chicken strips fried and topped with mozzarella & house made marinara sauce 17.5 (GF Option)
- *Pesto Grilled Chicken mozzarella, pesto & bruschetta garnished with greens on a ciabatta roll 17.5 (GF Option)
- *Chicken Club - 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, Swiss cheese, VT pork, 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)
- The Reuben - Lean NY corned beef brisket topped with sauerkraut, thousand Island dressing and Swiss cheese..... 18.5 (GF Option)
- Buffalo Chicken Wrap - fried chicken with buffalo sauce with crumbled blue cheese & greens..... 17.5
- *Chicken Caesar Salad Wrap - grilled chicken, romaine, Caesar dressing & parmigiana cheese..... 17.5
- Tarragon Chicken Salad Wrap - made with house made cranberry tarragon mayonnaise and greens 17.5 (DF)

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Pasta - Make any pasta entree a “3 Course Dinner” for an additional \$12.00 includes Salad or Soup, Garlic Bread, Pasta Selection
Add Chicken +6 or Shrimp +8 or Salmon +9 - Substitute Gluten Free Pasta +2

Classic Italian Pasta- Fettuccine pasta with choice of Marinara or Garlic & Oil or Butter sauce.....	15 (VEG-GF Option)
House Mac & Cheese - Farfalle pasta Proudly made with VT cheddar & other local cheeses	16 (GF Option)
Buffalo Chicken Mac & Cheese - Farfalle pasta baked with our VT cheese & topped with Buffalo sauce tossed chicken...	18.5 (GF Option)
BBQ Chicken Mac & Cheese - Farfalle pasta baked with our VT cheese & topped with BBQ sauce tossed chicken.....	18.5 (GF Option)
*Alfredo - Fettuccine pasta, broccoli & bacon mixed with our house made alfredo cream sauce	18.5 (GF Option)
Ala Pesto - Farfalle pasta sautéed with house made “nut free” fresh pesto cream sauce.....	18.5 (GF Option)
Primavera - Fettuccine pasta with mixed vegetables in our own marinara sauce.....	18.5 (GF Option/DF/Veg)
*Carbonara - Farfalle pasta sautéed in a cream sauce, egg yolk, VT bacon, peas & parmigiana.....	18.5 (GF Option)
Ala Vodka - Farfalle pasta sautéed with bacon, red onions, fresh garlic in a pink cream vodka sauce.....	18.5 (GF Option)
*Florentine- Fettuccine pasta, chicken & spinach mixed with multiple cheeses making a fabulous cream sauce	21.5 (GF Option)
*Shrimp Marinara or “Fra Diavolo” Hot & Spicy - Served with Fettuccine pasta	24.5 (GF Option)

Entrees Substitute Gluten Free Pasta +2

Make any entree a “3 Course Dinner” for an additional \$12.00 includes Salad or Soup, Garlic Bread, Entree Selection

*Chicken Marsala – sautéed with mushrooms, marsala wine & olive oil over pasta.....	19.5 (GF Option/DF)
*Chicken Parmigiana – marinara sauce baked with mozzarella over pasta.....	19.5 (GF Option)
*Pan Seared Chicken - Lemon & white wine sauce over rice.....	19.5 (GF/DF)
*Chicken or Shrimp Primavera - sautéed in a white wine sauce with vegetables over rice	20.5 (GF/DF)
Fish & Chips - Fried battered fillet of Haddock served over a bed of French fries with tartar sauce.....	21.5
*Crispy Chicken Strips - Breast of chicken strips fried and served with French fries	21.5 GF/DF)
Choose 1 dipping sauce - Buffalo / Maple Garlic / BBQ / Asian Teriyaki / Ranch / Honey Mustard (additional sauce +2)	
* “JULES” Steak - 8oz - perfectly grilled served with potatoes & vegetables	26.5 (GF/DF)
* “JULES” Steak Tips - marinated beef tips served with onions, peppers & tomatoes over rice.....	26.5 (GF/DF)
* Steak au Poivre - 8oz – cut, with cracked peppercorn, served with potatoes, vegetables & mushroom cream sauce.....	29.5 (GF)
Pan Seared Salmon - served with vegetables & finished with a citrus wine sauce over rice.....	25.5 (GF/DF)
*Shrimp Scampi - Sautéed in a scampi garlic & wine sauce & sautéed spinach over pasta.....	25.5 (GF Option/DF)
*American Mixed Grill - beef tips, shrimp & chicken breast grilled with vegetables over rice.....	29.5 (GF/DF)

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 (hot or iced) Oat Milk + .75

Espresso Doppio (Double)	3.5
Extra shot of Espresso in any beverage.....	2.5
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.....	4.5
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
London Fog... Earl Grey Tea w/ Steamed Milk.....	5.5
Café ole.....JULES Drip Coffee with Steamed Milk.....	4.5

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

JULES Artisan Coffee.....	4
Hot Tea (Choice of House Selection).....	4
Cold Brew Iced Coffee.....(In Season).....	4.5
Freshly Brewed Iced Tea.....(Unsweetened).....	4
Hot Chocolate.....	4.5
Vermont Apple Cider.....(Hot or Cold - seasonal).....	5
Milk (white or chocolate).....	4
Sparkling Water	4
Assorted Juices.. Cranberry, Orange, Grapefruit, Pineapple, Apple).....	small 5 / large 6.5
Soft Drinks or Lemonade	4

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



**Order your Hot or Iced
Latte FLIGHT \$12**

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

Maple / Mocha / Seasonal / Vanilla / Caramel / Traditional / Peppermint

**MOCKTAILS
\$7.00**

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

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.

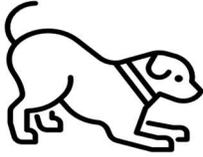
Please note that we offer a 3.9% Non-Cash Adjustment built into all pricing. Any purchase made with a debit / credit card will receive a non-cash adjustment which will be displayed on your receipt.

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



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