

Julienne

Established 1985

FINE FOODS & CELEBRATIONS

SIGNATURE BREAKFAST MENU

Thanks to you, we continue to proudly offer these Perennial Favorites prepared and served by the same Kitchen and Wait Staff for 30 years. We appreciate your business! - Julie and the entire Julienne Staff

Grilled Filet of Beef with Eggs and Tomato Jalapeño Salsa, Rosemary Roasted Potatoes (or Fruit, add 2.00) · 18.95
Julienne Chilaquiles with Scrambled Eggs, Corn Tortillas, Pepper Jack, Avocado, Red Onion, Sour Cream · 15.25
Provençal Spinach Crusted Quiche served with Rosemary Roasted Potatoes · 15.25

Poached Eggs or cooked to your liking

Spinach Gruyere Pie served with Sliced Applewood Smoked Bacon · 15.95
Fresh Salmon or Filet of Beef Hash with Peppers, Potatoes and Onions · 16.5
Parmesan Crusted Potato Cake, Guacamole and Pico de Gallo · 15.5
Sautéed Spinach and Grilled Sourdough, Pico de Gallo Salsa · 14.5
Huevos Julienne with Corn Tortillas, Black Beans, Cheddar, Chipotle Chili Sauce and Poached Eggs · 15.5

Omelettes served with rosemary roasted potatoes; fruit substitution, add 2.00

'Green' with Asparagus, Broccoli, Spinach, Scallions, Avocado, Feta and Roasted Pepper Salsa · 15.5
Egg White or Scramble with Sautéed Spinach, Mushrooms, Tomatoes and Basil · 15.5
Open Faced with Chicken Sausage, Gruyere Cheese and Tomatoes · 14.75
"Custom" with Gruyere or Cheddar Cheese · 13

Includes any of the following vegetables: Tomatoes · Mushrooms · Jalapeno · Spinach · Peppers
Add 2.00 per addition: Avocado · Bacon · Sausage · Ham · Smoked Salmon

Sandwiches

Breakfast Sandwich with Scrambled Eggs, Crispy Applewood Bacon, Gruyere, Avocado and Jalapeño Aioli · 15.25
Toasted Croissant with Scrambled Eggs, Smoked Salmon, Cream Cheese and Chives · 15.25
Open Face Egg Salad with White Truffle Oil and Tomatoes on Toasted Pumpernickel · 14.95
Open Face Smoked Salmon, Butter Lettuce, Tomatoes with Red Onion and Caper Cream Cheese · 16.25
Breakfast Tacos with Scrambled Eggs, Potatoes, Pasilla Chile, Pepper Jack, Corn Tortillas, Tomatillo Sauce · 15.25

Pancakes, French Toast and Waffles

Buttermilk Pancakes with Blueberry Compote and House Made Lemon Curd · 14.5
Whole Grain and Oat Pancakes with Crystallized Ginger Butter and Pure Maple Syrup · 14.5
Bittersweet Chocolate Chip Waffles, Honey Vanilla Crème Fraîche, Shaved Chocolate, Strawberries · 14.5
Rosemary Currant Bread Pudding French Toast with Fresh Peach Sauce · 13.5
French Toast Julienne, Thickly Sliced House Made Bread topped with Sautéed Apples, Pure Maple Syrup · 13
Country Oatmeal and Sautéed Cinnamon Apples served with Currants and Brown Sugar · 10

Signature Sweets

to share before or after your entrée

Baked Crème Brulée French Toast with Fresh Strawberry Sauce and Crème Anglaise · 15
Warm Currant Scone topped with Bruléed Lemon Curd · 5.95
Candied Bacon with Brown Sugar · 6.25

A la carte

Applewood Smoked Bacon · 5 Italian Chicken Sausage · 5 Rosemary Roasted Potatoes · 3.5
Grilled Ham · 5 Smoked Salmon · 5 One Egg, any Style · 2.5
Cup of Fresh Seasonal Fruit · 5.5 Rosemary Currant Toast · 2.5

Mimosa | White Peach Bellini made with Jean Phillippe French Sparkling Wine · 9.95

We are happy to provide an extra plate for you to split at the table, otherwise Split Charge \$5



A gentle reminder.....For safety reasons and as a courtesy to fellow diners
We ask that Parents be attentive to their children's conduct. Please refrain from talking (loudly) on cell phones.
Our wish is that everyone enjoys their entire dining experience with us today.... Welcome and Thank you!