

Julienne

Established 1985

FINE FOODS & CELEBRATIONS

BRUNCH MENU

Classics chosen from our more extensive Monday – Friday Menu – so we can serve you from 7:30 am – 3:30 pm without ever closing the kitchen.
Welcome and Enjoy! – Julie and the Entire Julienne Staff



Signature Baked Crème Brulée French Toast

with Fresh Strawberry Sauce and Crème Anglaise • 15

a sweet treat to share before or after your entrée

Mimosa | St. Germaine Sparkler | White Peach Bellini made with Jean Phillippe French Sparkling Wine • 9.5

Green Omelette with Asparagus, Broccoli, Spinach, Avocado, Feta, Salsa & Rosemary Roasted Potatoes • 15.5

BLT with Applewood Smoked Bacon, Avocado, Manchego on Toasted Sourdough • 15.5

add Eggs, cooked to order • 3

Fresh Salmon or Filet of Beef Hash with Peppers, Potatoes and Onions, in a Cast Iron Skillet, *eggs cooked to order* • 16.5

Open Faced Egg Salad with White Truffle Oil and Tomatoes on Toasted Pumpernickel • 14

Open Faced Smoked Salmon, Butter Lettuce, Tomatoes with Red Onion and Caper Cream Cheese • 16

Hearty Spinach Gruyere Pie served with Sliced Applewood Smoked Bacon, *eggs cooked to order* • 15

Parmesan Crusted Potato Cake with Guacamole and Pico de Gallo, *eggs cooked to order* • 15

Bittersweet Chocolate Chip Waffles, Strawberries, Honey Vanilla Crème Fraîche, Shaved Chocolate • 14

Les Composées

choose from Salads and Sandwiches listed below

Cup of Soup and Salad • 15

Quiche du Jour with Soup *or* Salad • 17

Half Cold Sandwich with Soup *or* Salad • 16

Warm Farro Salad

with Wild Mushroom Ragout • 15.5

add Chicken Breast • 4.5

add Grilled Whitefish • 6.5

add Eggs, cooked to order • 3

Signature Chicken Tarragon Salad Sandwich on Julienne Rosemary Currant Bread • 12.5

Albacore Tuna Salad Sandwich with Currants, Avocado, Tomato, Basil Aioli on Multi-Grain Bread • 12.5

Roasted Lamb Sandwich with Caramelized Onions, Avocado, Tomato, Basil Aioli on Ciabatta • 13

Garden Greens with Gorgonzola, Seasonal Fresh Fruit, Pecans, Dijon Tarragon Vinaigrette • 12.5

“Chicken Apricot” with Toasted Almonds, Rosemary, Honey Dijon Dressing • 15

Additional items available between 7:30am - 12:00pm

Pumpkin Pancakes with Winter Fruit Compote and House Made Crystallized Ginger Butter • 14

Country Oatmeal and Sautéed Cinnamon Apples served with Currants and Brown Sugar • 10

“Custom” Omelette with Gruyere or Cheddar Cheese, served with Rosemary Roasted Potatoes • 13.5

Includes any of the following vegetables: Tomatoes • Mushrooms • Jalapeno • Spinach • Peppers

Add 2.00 per addition: Avocado • Bacon • Sausage • Ham • Smoked Salmon

Julienne Chilaquiles with Scrambled Eggs, Corn Tortillas, Pepper Jack, Avocado, Red Onion, Sour Cream • 15

Additional items available between 12:00pm - 3:30pm

Tuscan Meatloaf with Spicy Tomato Chutney, Garlic Mashed Potatoes and Sautéed Spinach • 18

Parmesan Crusted Swordfish with Lemon Caper Cream Sauce, Asparagus Chinois, Garlic Mashed Potatoes • 19

The Julienne Hamburger *or* Grilled Chicken Breast, Caramelized Onions with Petite Greens *or* Pomme Frites • 15.5

Seafood Pasta with Papardelle, Grilled Shrimp and Salmon, Asparagus, Basil, Sherry Cream Sauce • 22

Grilled Filet of Beef Cobb Salad with Gorgonzola, Applewood Bacon, Egg, Avocado, Paprika Vinaigrette • 16.5

A la carte, available all day

Applewood Smoked Bacon • 5

Candied Bacon • 6

Italian Chicken Sausage • 5

Petite Filet Mignon • 12

Lemon Crème Brulée Scone • 5.5

Rosemary Currant Toast • 2.5

Smoked Salmon • 5

Rosemary Potatoes • 4

Quiche du Jour • 8

Cup of Soup du Jour • 6

One Egg, any Style • 3

Cup of Fresh Seasonal Fruit • 5.5

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!**