



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Signature Breakfast Menu

Thank you for making us a part of your day!
—Julie & the Entire Julienne Staff

EGG DISHES

Grilled Filet of Beef

with Eggs, Tomato Jalapeño Salsa
& Rosemary Roasted Potatoes

\$22

Julienne Chilaquiles

with Scrambled Eggs,
Corn Tortillas, Pepper Jack,
Avocado, Red Onion
& Sour Cream

\$18

\$22 WITH FILET OF BEEF OR CHICKEN SAUSAGE

Provençal Spinach-Crusted Quiche du Jour

with Rosemary Roasted Potatoes

\$18.5

Spinach Gruyère Pie

with Eggs, Bacon & Rosemary
Roasted Potatoes

\$18.5

Fresh Salmon or Filet of Beef Hash

with Peppers, Potatoes & Onions

\$22

Parmesan Crusted Potato Cake

with Eggs any style
Guacamole & Pico de Gallo

\$18

Green Scramble

with Asparagus, Broccoli,
Spinach, Avocado, Feta, Roasted
Pepper Salsa & Rosemary
Roasted Potatoes

\$18.5

“Herbert Special” Egg Whites

Scrambled with Sautéed Spinach,
Mushrooms, Tomatoes & Basil,
Rosemary Roasted Potatoes

\$18.5

Simple Omelette

with Fresh Herbs, Fingerling
Potatoes & Petite Green Salad

\$16

“Julie’s Breakfast” Poached Eggs

with Sautéed Spinach &
Tomatillo Sauce, Wheat Toast

\$16

Huevos Julienne

with Corn Tortillas, Black Beans,
Cheddar & Chipotle Sauce

\$18.5

Breakfast Tacos

Scrambled Eggs, Potatoes,
Pasilla Chile, Pepper Jack
& Tomatillo Sauce

\$17.5

BREAKFAST SANDWICHES

Breakfast Sandwich

with Scrambled Eggs, Gruyère,
Crispy Applewood Bacon,
Avocado & Jalapeño Aioli

\$18

Open Face Smoked Salmon

with Butter Lettuce, Tomatoes
& Cream Cheese

\$20

White Truffle Oil Egg Salad Sandwich

with Sliced Tomatoes
& Micro Greens

\$18

Traditional Croque Monsieur

with French Ham, Gruyère
& Béchamel Sauce

\$20 | \$21 WITH A FRIED EGG

Petit Déjeuner

Orange Juice, Coffee
& Breakfast Pastry

\$12.5 | \$15 WITH FRUIT

\$3 TO UPGRADE TO A LATTE

SIGNATURE SWEETS

Baked Crème Brulée Bread Pudding

with Strawberry Sauce
& Crème Anglaise
to share before or after your entree

\$18

Pumpkin Pancakes

with Winter Fruit Compote

\$17.5

SINGLE PANCAKE \$7

Chocolate Chip Waffles

Honey Vanilla Crème Fraîche,
Strawberries

\$17.5

Warm Cream Currant Scone

with Bruléed Lemon Curd

\$8

Breakfast Pastries

Scone with Jam & Butter

Croissant with Jam & Butter

Almond Croissant

Coffeecake du Jour

Muffin du Jour

Breakfast Cookie

\$4 - \$5

**White Peach Bellini
or Mimosa**
with French Sparkling Wine

\$10.5

A LA CARTE

Candied Bacon with Brown Sugar

\$8

Applewood Smoked Bacon

4 SLICES \$7

2 SLICES \$4

Chicken Sausage Patties

\$5

Smoked Salmon

\$10

Rosemary Roasted Potatoes

\$4.5

Two Eggs, any Style

\$7

Country Oatmeal & Cinnamon Apples

CUP \$6

BOWL \$12

Cup of Fresh Seasonal Fruit

\$6.5

Signature Rosemary Currant Toast

\$3.95



FINE FOODS & CELEBRATIONS
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Wine & Beverage Menu



Spritzers

Lambrusco with Ginger Beer
or St. Germaine with Prosecco

\$10.5

Refreshing Mimosa

\$10.5

Red Wine Winter Citrus Sangria

\$12

White Peach Nectar Bellini

\$10.5



BLANC

HOUSE WHITE

Mediterranean Blend

\$12.5

PINOT GRIGIO

*Elena Walch
Trentino, Italy*

\$13.5

SAUVIGNON BLANC

*Tora Bay
New Zealand*

\$12.5

*Cakebread
Napa*

\$15.5

*Brander
Santa Ynez*

\$18.5 HALF BOTTLE

CHARDONNAY

*Peter Paul
Russian River*

\$15.5

WHITE BURGUNDY

*Mâcon-Villages
France*

\$11

\$21.5 HALF BOTTLE

ROUGE

HOUSE RED

Delicate French Blend

\$12.5

MERLOT

*Brander
Santa Ynez*

\$13.5

PINOT NOIR

*Foris
Rogue River, Oregon*

\$12.5

CABERNET

*Raymond
Sommelier Select
Napa*

\$13.5

**WINE PRICED
BY THE GLASS,
BOTTLES AVAILABLE**

SPARKLING & ROSÉ

BRUT

Jean Philippe, France

\$9.5

PROSECCO

*Borgo del Col
Italy*

\$9.5

SPARKLING ROSÉ

*Le Grande Courtage
France*

\$12.5

LAMBRUSCO

*Bollino Rosso
Italy*

\$11

ROSÉ

*Villa Wolf
Germany*

\$12.5

COFFEE & TEA

*Julienne Blend Coffee
Jones Coffee Roasters*

\$4.5

Espresso

\$4

Americano

\$4.5

Cappuccino / Latte /
Café Au Lait

\$5.5

Iced Latte

\$5.5

Vanilla Latte

\$5.75

Mocha

\$6.25

Signature
Hot Chocolate

\$6.75

A Selection
of Hot Teas

\$4.5

Hot Water
with Lemon

\$2.5

LE BOISSONS

*Passion Fruit Iced Tea
with Fresh Mint
& Orange Garnish*

\$4.75

Lemonade
delivered fresh daily

\$5.5

Arnold Palmer

\$5.5

San Pellegrino
Sparkling Water
with Lime

\$7.5

Juice
*Orange, Apple,
or Grapefruit*

\$4.75

Coke, Diet Coke,
or 7 Up

\$3.75

“Rieme” French Soda
*Blood Orange,
Lemonade,
or Pomegranate*

\$4.25

BEER & HARD CIDER

*Boont Amber
Anderson Valley*

\$6.5

Grande Réserve (Blue)
Chimay

\$8.5

Belgian Blonde
Rince Cochon

\$6.5

Pilsner
Bitburger

\$6.5

Hard Cider
Fentimans

\$4.5

Light Lager
Abita

\$6.5

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