

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 | \$22.5 WITH A FRIED EGG

Petit Déjeuner
Orange Juice, Coffee
& Breakfast Pastry
\$12.5 | \$15 WITH FRUIT
\$3 TO ENJOY A LATTE

SIGNATURE SWEETS

**Baked Crème Brulée
Bread Pudding**
with Strawberry Sauce
& Crème Anglaise
to share before or after your entrée
\$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

À 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
Bread Toasted**
with Jam & Butter
\$3.95

A Favorite for 35 Years!

