



FINE FOODS & CELEBRATIONS
ESTABLISHED 1985

Signature Brunch Menu

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

AVAILABLE ALL DAY

WEEKEND SELECTIONS

Fresh Salmon
or **Filet of Beef Hash**
with Peppers, Potatoes
& Onions
\$22

Parmesan Crusted Potato Cake
with Guacamole,
Pico de Gallo & Eggs
\$18

Grilled Filet of Beef
with Tomato Jalapeno Salsa,
Roasted Potatoes & Egg
\$22

Spinach Gruyère Pie
with Applewood Smoked
Bacon & a Fried Egg
\$18.5

Provençal Spinach-Crusted Quiche du Jour
with Roasted Potatoes
\$18.5

Green Scramble
with Feta, Broccoli,
Asparagus, Avocado, Salsa
& Roasted Potatoes
\$18.5

Julienne Chilaquiles
with Scrambled Eggs,
Pepper Jack, Avocado,
Red Onion & Sour Cream
\$18 | \$22 WITH FILET OF BEEF
\$22 WITH CHICKEN SAUSAGE

White Truffle Oil Egg Salad Sandwich
with Sliced Tomatoes
& Micro Greens
\$18

Open Face Smoked Salmon Sandwich
with Butter Lettuce,
Sliced Tomato
& Cream Cheese
\$20

AVAILABLE UNTIL 11:00 ONLY

Oat Grain Pancakes
WITH PECANS & CRYSTALIZED GINGER BUTTER
17.5

AVAILABLE AFTER 11:30 AM

LES ENTRÉES

Classic Niçoise Salad
with Ahi Tuna, Haricots
Verts, Hard Boiled Egg
& Olives
\$28

Seafood Pasta
with Fresh Pappardelle
Sherry Cream Sauce
\$30

Parmesan Crusted Swordfish
with Lemon Caper Cream
Sauce, Asparagus Chinois
& Garlic Mashed Potatoes
\$26

Grilled Chicken Tostada
with Roasted Corn, Cumin
Black Beans, Jalapeño
Guacamole
\$20

Tuscan Meatloaf
with Spicy Tomato Chutney,
Garlic Mashed Potatoes
& Sautéed Spinach
\$22

Crème Brûlée Bread Pudding
WITH STRAWBERRY SAUCE &
CRÈME ANGLAISE
\$18

Chocolate Chip Waffles
HONEY VANILLA CRÈME FRAICHE,
STRAWBERRIES
\$17.5

Warm Cream Currant Scone
\$8 WITH BRULÉED LEMON CURD
Candied Bacon
\$8

LES SALADES

Warm Farro
with Wild Mushroom Ragout
\$17
\$22 WITH CHICKEN BREAST
\$27 WITH GRILLED SALMON

Arugula Salad
with Almonds,
Shaved Manchego,
& Quince Vinaigrette
\$15.5

Grilled Chicken Chopped Salad
served Warm
with Roasted Vegetables
& Pesto Vinaigrette
\$20

Grilled Filet of Beef Cobb Salad
with Paprika Vinaigrette
\$22

Julienne Caesar
with Rosemary
Currant Croutons
\$15.5
\$22 WITH CHICKEN BREAST
\$28 WITH GRILLED SHRIMP

Les Composées
Choose from Les Salades
& Cold Sandwiches
\$17 FOR CUP OF SOUP & SALAD
\$19 FOR TWO SALADS
\$18 FOR HALF COLD SANDWICH
& SOUP OR SALAD

COLD SANDWICHES
with Petite Greens

Signature Chicken Tarragon Salad
on Julienne Rosemary
Currant Bread
\$15

Albacore Tuna Salad
with Currants & Tomato
on Multi-Grain Bread
\$15

Roasted Lamb
with Caramelized Onions,
Avocado & Tomato
on Ciabatta
\$16

Roasted Turkey Breast
with Seasonal
Accompaniments
\$15

WARM SANDWICHES
with Petite Greens or Pomme Frites

The Julienne Hamburger
with Caramelized Onions
\$20 WITH ANGUS BEEF
\$18 WITH CHICKEN BREAST
\$16 WITH PORTOBELLO

BLT
with Applewood Bacon
& Manchego
on Toasted Sourdough
\$18

Filet of Beef
Caramelized Onions,
Bleu Cheese & Arugula
on Grilled Sourdough
\$22

Traditional Croque Monsieur
with French Ham, Gruyère
& Béchamel Sauce
\$20 | \$22.5 WITH A FRIED EGG

White Peach Bellini or Mimosa
with French Sparkling Wine
\$10.5

A Favorite for 35 Years!