

Jill's Breakfast

flatiron buffet

scrambled eggs, bacon, sausage, farro porridge, french toast, hot & cold breakfast cereals, fruit & pastries \$11.95

irish cut oatmeal

with brown sugar, cherries, raisins & vanilla bean cream \$5.25

old fashioned american waffle

with vermont amber maple syrup & seasonal berries \$9.25

buttermilk flapjacks

with vermont amber maple syrup & caramelized bananas \$9.25

create an omelette

 served with home fries \$9.75

- choose any four items from

- vegetables

(peppers, asparagus, scallions, spinach, avocado, or mushrooms)

- meat

(ham, bacon, sausage, or smoked salmon)

- cheese

(swiss, cabot cheddar, haystack goat, or pepper jack)

eggs any style

with home fries & your choice of applewood smoked bacon, chicken apple sausage, british bangers, or grilled ham steak \$9.25

eggs benedict

canadian bacon, truffled hollandaise, home fries \$13.25

boulder benedict

poached organic egg, wilted watercress, seared tofu, truffled hollandaise, & home fries \$8.25

local cured lox & moe's bagel

served with a fresh bagel, cream cheese, capers, onions, parsley, & lemon \$14.50

philosophy

Jill's Restaurant at The St Julien Hotel and Spa is committed to enhancing our environment and lifestyles by making a conscious effort to provide organic produce and humanely farmed livestock whenever possible.

jill's java

orange, apple, grapefruit, pineapple, tomato, V8, or cranberry juices \$4.00

organic coffee \$1.95

cappuccino \$2.85

cafe latte \$2.75

mocha \$2.95

chai \$2.90

hot tea \$1.90

specialties

J'Doll's maryland omelette

Jumbo lump crab, cream cheese, avocado, & scallion with old bay sweet potato fries \$14

frosted french toast

vermont maple syrup and seasonal berries \$10.25

huevos rancheros

sizzlin' skillet filled with crispy potatoes, posole, cheddar cheese, guacamole, salsa verde, black beans & two eggs any style \$13

steak & eggs

7 oz filet mignon, organic eggs any style, & home fries (add \$3 for benedict) \$15.75

bakery basket

(choice of three)

croissant, cinnamon roll, assorted Danish, breads, muffins, moe's bagels, & english muffins \$8.50

breakfast accompaniments

crispy smoked bacon, "british bangers" sausage, or chicken apple sausage \$3.00

fresh seasonal fruit & berries

\$5.50

choice of one cold cereal

Kellogg's Special K

Rice Krispies

Corn Flakes

All-Bran

Raisin Bran \$4.00

cottage cheese \$2.50

cream cheese \$2.00

fat-free yogurt \$3.50

color key: green - vegetarian red - meat/poultry blue - fish/shellfish

Jason Dollenger, chef

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www.jillsdining.com