

## A Boulder-Style Breakfast

### 12oz Smoothie

choice of: mixed berry, strawberry banana or peanut butter banana chocolate \$6.95  
add protein powder \$1.95

### West End Granola

oats, agave nectar, nuts, dried fruits and berries  
choice of dairy, almond or soy milk \$8.95

### Scrambled Organic Tofu

mushrooms, spinach, bell pepper, tomato, asparagus  
chipotle aioli, grilled naan bread \$13.50

### St Julien Muesli

rolled oats, yogurt, honey, apples, nuts, raisins  
berries \$8.95

### Steel Cut Oatmeal

cooked with a splash of apple juice, raisins  
brown sugar and milk \$7.50

### Fruit Plate

sliced seasonal fruits, berries \$8.50

### Egg White Frittata

mushrooms, spinach, sun dried tomato pesto  
Haystack goat cheese \$13.95

### Oatmeal Brûlée

steel cut oats, crème fraiche  
caramelized sugar in the raw \$5.95

## Eggs, etc.

### House Smoked Salmon & Moe's Bagel\*

whipped cream cheese, capers, tomatoes  
red onions, cucumbers, crumbled eggs \$15.50

### Eggs Benedict\*

Creminelli capicola, spinach, hollandaise sauce  
toasted English muffin \$16.50

### Chef's Hash\*

poached eggs, potatoes, bacon, bell peppers  
mushrooms, onions, tomatoes, spinach  
truffle hollandaise sauce, chile sauce \$13.50

### 3 Egg Omelet

breakfast potatoes, choice of toast \$14.50

### Chicken and Sage Waffles

bacon jam, toasted almonds, maple sherry cream \$16.50

### Huevos Rancheros\*

2 Colorado farm fresh eggs any style, pork green chili  
hand-made corn tortillas, scallions, guacamole, salsa  
cotija cheese \$16.50

### New York Steak & Eggs\*

8oz natural beef New York steak, two eggs any style  
grilled onion and tomato, breakfast potatoes  
choice of toast \$19.95

### 2 Local Farm Egg Breakfast\*

Colorado eggs any style, breakfast potatoes  
choice of breakfast meat and toast \$12.95

## From The Griddle

### Seasonal French Toast

house-baked brioche napoleon, spiced pepitas  
pumpkin & blood orange schmear  
cinnamon crème anglaise \$10.50

### Buttermilk Pancakes

choice of: plain, chocolate chip, banana  
or fresh blueberry topped with compote  
and real amber maple syrup \$8.95

### Malted Vanilla Belgian Waffle

whipped cream and strawberries \$8.95

### Smoked Salmon Latkes

poached eggs, capers, charred scallions  
red onions, crème fraiche, hollandaise \$17.50

## Breakfast Sandwiches

### Cali Muffin

scrambled eggs, turkey sausage, tomato, guacamole  
roasted poblano pepper, pepper jack cheese  
on toasted English muffin \$9.50

### Breakfast Burrito

scrambled eggs, chorizo, guacamole, tomatoes  
roasted poblano peppers, onions, potatoes  
pepper jack and cheddar cheeses \$10.50  
add pork green chili \$3.50

\*\* sandwiches can be prepared vegetarian upon request\*\*

Croissant \$2.95

Cinnamon Roll \$2.95

Muffin of the Day \$2.95

Toast \$1.95

Banana Walnut Bread \$2.95

Moe's Broadway Bagel \$2.95

plain, sesame or everything

Mixed Berries \$6.95

Half Ruby Grapefruit 3.95

Melon & Pineapple \$4.50

Plain Yogurt \$2.50

Cottage Cheese \$1.95

Smoked Bacon \$4.75

Country Ham \$4.75

Hatch Green Chile Chicken

Sausage \$4.75

All Natural Pork Sausage \$4.75

Turkey Sausage Patty \$3.95

Breakfast Potatoes \$2.95

Follow us on Facebook @jillsrestaurant and on Instagram @stjulienhotel

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions