

BREAKFAST

200 Main Street | Dubuque, IA 52001

CAROLINE'S

RESTAURANT



MENU

563.588.5595 | www.hoteljuliendubuque.com

“On behalf of Caroline’s Restaurant staff, I would like to extend our sincerest welcome. With a diversified culinary focus, our cuisine honors balanced flavors and textures along with healthy dining options. We strive to create an environment where you feel you are in the right place at the right time, all the time. Thank you for joining us at the historical Caroline’s Restaurant.”

~ Executive Chef Mike Henson

SWEETS

French Yogurt Parfait with Seasonal Muffin 🌱 | \$10
French-Style Yogurt, Fresh Seasonal Fruits, Granola,
Trails End Apiary Honey

Organic Steel Cut Oats | \$8
Milk, Brown Sugar, Raisins, Candied Pecans

Nutella Stuffed French Toast | \$13
Brioche, Nutella, Strawberry Fig Jam

Banana Bread French Toast 🌱 | \$12
Butter, Maple Syrup

Belgian Waffle | \$12
Butter, Maple Syrup

Blueberry Buttermilk Short Stack | \$10
Fresh Blueberries, Butter, Maple Syrup

Chicken and Waffles | \$15
Herb Encrusted Chicken, Butter, Maple Syrup

Fresh Baked Muffin 🌱 | \$5
Assorted Fresh Seasonal Muffins

Jumbo Sweet Roll | \$5
Cream Cheese Frosting

OMELETS

Ham and Cheese 🌱 🌱 | \$13
Smoked Ham, Cheddar, Hash Browns

Fresh Vegetable 🌱 🌱 | \$12
Asparagus, Mushrooms, Bell Peppers, Hash Browns

Denver 🌱 🌱 | \$14
Smoked Ham, Fresh Bell Peppers, Mushrooms,
Onions, Cheddar, Hash Browns

CLASSICS

Eggs Benedict* 🌱 | \$12
Poached Egg, English Muffin, Ham, Hollandaise,
Hash Browns

Quiche of the Moment | \$13
Fresh Seasonal Fruit, Baby Greens Salad, Raspberry Vinaigrette

Iowa Breakfast* 🌱 🌿 | \$13
Two Eggs, Jones Dairy Farm Bacon or Sausage, Toast,
Hash Browns

Main Street Platter* | \$12
Two Eggs, Sausage Gravy, Hash Browns,
Buttermilk Biscuits

Biscuits and Gravy | \$10
Buttermilk Biscuits, Sausage Gravy

Cherry Wood Smoked Bacon Panini 🌱 | \$10
Scrambled Eggs, Jones Dairy Farm Bacon, Cheddar,
Sweet and Savory Tomato Jam, Sourdough

Breakfast Burrito | \$12
Sausage, Bacon, Eggs, Onion, Peppers, Cheddar Cheese,
Potatoes, Flour Tortilla, Salsa

A LA CARTE

Seasonal Fruit 🌱 | \$5

Toast | \$2.50

English Muffin | \$2.50

Potato Wedges | \$4

Hash Browns 🌱 | \$4

Two Eggs 🌱 | \$4

Jones Dairy Farm Cherry Wood

Smoked Bacon 🌱 🌱 | \$5

Jones Dairy Farm Sausage Links 🌱 🌱 | \$4

Buttermilk Blueberry Pancake | \$5.50

COFFEE BAR

Double Shot Espresso | \$4.50
Americano | \$4.50
Red Eye | \$3.00
Cappuccino | \$5.50 12oz., \$6.00 16oz.
Latte | \$5.50 12oz., \$6.00 16oz.
Iced Latte | \$5.50 12oz., \$6.00 16oz.
Add Flavor Shot | .75
Add Espresso Shot | .95
Add Two Espresso Shots | \$1.25

Flavors:

Caramel, Salted Caramel, French Vanilla,
Peanut Butter, Tiramisu, Chai Tea,
Cupcake, Chocolate Chip Cookie Dough,
Hazelnut, Cinnamon, Pumpkin Spice,
Apple, Raspberry, Sugar-Free Caramel,
Sugar-Free Vanilla, Sugar-Free Hazelnut

{ 🌱 **LOCALLY SOURCED** } To demonstrate commitment to our community and given our area’s outstanding produce, we take great pride in crafting menu selections featuring locally grown products from throughout America’s heartland. We utilize only the best locally sourced beef, chicken, and poultry.

{ 🌿 **CAROLINE’S CLASSIC** } { 🌱 **GLUTEN-FREE** }

*Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food borne illness.
A gratuity of 18% is appreciated for parties of 8 or more.

Updated: 1.31.22