

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

Yogurt Parfait with Seasonal Muffin 🍷 | \$10
Yogurt, Fresh Fruit, Granola, Locally Sourced Honey

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

Challah French Toast | \$10
House-made Challah Bread, Butter, Maple Syrup

Banana Bread French Toast 🍷 | \$12
House-made Butter, Maple Syrup, Caramelized Banana

Belgian Waffle | \$12
Butter, Maple Syrup

Buttermilk Short Stack | \$9
Butter, Maple Syrup (add Fresh Blueberries +\$2)

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

Fresh Baked Muffin 🍷 | \$5
Assorted House-made Muffins

Jumbo Sweet Roll | \$7
Vanilla Frosting

OMELETS

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

Vegetable 🍷 🍷 | \$12
Zucchini, Squash, Mushrooms, Bell Peppers,
Hash Browns

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

Chorizo 🍷 | \$14
Spanish Chorizo, Green Onion, Avocado, Salsa,
Cheddar, Hash Browns

COFFEE BAR

Ask Server for Full Coffee Menu

CLASSICS

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

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

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

Main Street Platter* | \$13
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

SIGNATURES

Huevos Rancheros | \$13
Sunny-Side Egg, Flour Tortilla, Black Bean Chili,
Pepperjack, Salsa, Sour Cream, Green Onion

Chorizo Migas 🍷 | \$13
Spanish Chorizo, Scrambled Eggs, Tortilla, Lettuce,
Tomato, Corn Salsa, Chipotle Sour Cream

A LA CARTE

Fresh Fruit 🍷 | \$5

English Muffin | \$2.50

Toast | \$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

{ 🍷 **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: 11.7.22