

Bar & Terrace Menu

TUESDAY - SATURDAY | 3 - 10 PM

Starters

Parker House Rolls 7

smokehouse butter/sea salt (fresh from the oven, allow extra time)

Crab Dip S 22

blue crab/old bay/cheddar/cream cheese/
herb butter toasted baguette

Deviled Egg Trio P | GF 15

trout caviar/pancetta crisp/candied smoked salmon

Crispy Duck Roll 19

tart cherry/duck confit/napa cabbage/scallions/
pickled carrots/asian plum demi-glace

Burrata V | GFO 19

honey roasted pears/balsamic reduction/micro arugula/
pomegranate seeds/herb butter grilled sourdough

Lamb Lollipops* P | GF 26

bacon & pepper jam/goat cheese/arugula/olive oil & lemon juice

Wood-Grilled Octopus S | GF 20

marinated red onions/greek olives/capers/olive oil

Short Rib Croquettes 16

caramelized onion & veal demi/smoky aioli

Caramelized Onion Hummus V 14

roasted baby carrots & cauliflower/cucumbers/persimmon/
radish/pomegranate seeds/crispy salted fried rosemary &
garbanzo beans/grilled pita

Raw Bar

Smoked Rappahannock Oysters* S | GF 16

bourbon chipotle mignonette

Oysters on the Half Shell S | GF 18

(6) rappahannock oysters*/lemon/saltines/sauce of choice
(champagne mignonette | horseradish | sriracha cocktail)

Oysters Rockefeller* S 15

creamy spinach/pernod/lemon breadcrumbs

Spiced Ahi Tuna* GF 19

salt & pepper seared ahi tuna/edamame & wasabi purée/
sweet soy glaze/chili & chive oil/sesame seeds/micro cilantro

Salmon Tartare 20

spicy cucumbers/caviar/artisan crackers

Shrimp & Persimmon Salad S | GF 20

chilled herb grilled shrimp/crisp persimmon/
feta/shallot vinaigrette

Colossal Crab Cocktail S | GF 45

4 oz. colossal crab/sriracha cocktail/dijonaise

Soup & Salads

Soup du Jour 12

Tableside Crab Bisque S 14

jumbo lump crab salad, caviar & chives on brioche crisp

Jula's Caesar 16

petite romaine/lemon herb bread crisps/caesar dressing/
rosemary focaccia croutons/parmesan

The Wedge P | GF 17

iceberg/heirloom cherry tomatoes/chopped bacon/
red onion/chives/bleu cheese crumbles & dressing

Pasta

Creole Shrimp Linguine S | P 29

andouille sausage/cajun shrimp/roasted tomatoes/
parmesan/cajun garlic butter sauce/chives

Pear & Cheese Focchi N | P 23

stuffed pasta/parmesan cream sauce/toasted walnuts/
crispy prosciutto/parmesan/microgreens

Mac & Cheese 18

cavatelli/fontina/mozzarella/gouda/gruyere/provolone

Salad & Pasta Enhancements

Grilled or Blackened Chicken Breast 12

(6) Cajun Shrimp 14 | 6 oz. Scottish Salmon 18

4 oz. Crab 25 | 4 oz. Lobster 36

Entrées

Shrimp & Grits S | GF 25

jim beam cream sauce/cajun shrimp/white cheddar grits

Brown Sugar Citrus Salmon GF 34

ragout of maple roasted brussels sprouts, sweet potatoes
& butternut squash/rosemary-sweet potato emulsion/
winter citrus relish

Harvest Spiced Amish Chicken 33

roasted chicken/brown butter & sage gnocchi/broccoli rabe

Sweet & Sticky Short Rib GF 39

potato purée/asparagus

Chef's Burger* P | GFO 24

8 oz roseda dry aged beef/amber mist whiskey cheddar/
balsamic caramelized onions/smoked black forest bacon/
lettuce/toasted brioche bun/french fries or side caesar

Roasted Wild Mushroom Risotto V+ 24

butternut squash/spinach/apple

Social Hour Menu

TUESDAY - SATURDAY | 3 - 6 PM

The Social Hour menu is offered exclusively in the bar & on the terrace.
Food and beverage may not be taken into the dining room.

\$12 Cocktails

Cabin In The Woods

four roses bourbon/hickory wood smoked/
black walnut-maple syrup/angostura & smoked orange bitters

French 44

tanqueray gin/lemon/demerara/prosecco

Cider Mule

tito's vodka/apple cider/lemon/ginger beer

\$8 Spirits

Tito's Vodka | Citadelle Gin | Lunazul Blanco Tequila

Four Roses Bourbon | Cocktail upcharge may apply.

\$12 Wine

Sauvignon Blanc Whitehaven

Pinot Noir Evolution

\$8 Wine

Prosecco | Prosecco Rosé

Sparkling Wine (alcohol-free)

House White | House Red

\$6 Beer

Stella Artois

Stone Delicious IPA

Seasonal Rotating Selection

Port City Optimal Wit

Bingo Beer Lager

Heineken 0.0 (alcohol-free)

Jula's Signature Trio 25

Beef Slider white cheddar | Mini Lobster Roll S

Croque Monsieur P ham/gruyere/bechamel

Starters

Adult Happy Meal 15

two cheeseburger sliders & fries

Wagyu Piggies in a Biscuit 12

hot honey/sweet & spicy ketchup/violet mustard

Pot Stickers P 15

sweet & sour and spicy aioli sauces

Pow Pow Shrimp S 13

sweet & spicy sauce/chives

\$10 Flatbreads (available from 6-10 pm 12)

Classico V | GFO

mozzarella & provolone/tomato sauce

Garden Truffle Flatbread V | GFO

brie sauce/mozzarella & provolone/roasted mushrooms/
caramelized onions/white truffle oil/micro basil/balsamic glaze

Three Meat P | GFO

mozzarella & provolone/tomato sauce/pepperoni/
crumbled sausage/crispy bacon

Hot Honey Pepperoni P | GFO

mozzarella & provolone/tomato sauce/pepperoni/hot honey

\$35 Wine by the Bottle (limited availability)

Aviva Vino Vinho Verde

Hughes Beaulieu Picpoul de Pinet

Chateau de Pont Sauvignon Blanc

Rodney Strong Chardonnay

Leese - Fitch Cabernet

Executive Chef Thomas Crenshaw

N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option

Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.

20% auto-gratuity applied to parties of 5+ | We limit split checks to three per table.

We are a cashless restaurant & accept the following:     