



**Alexandria's Premier Waterfront Brunch**  
coastal seafood, refined classics, and riverfront energy

## Light Start

**Deviled Egg Trio** 15  
trout caviar, pancetta crisp, candied smoked salmon (gf)

**Yogurt Parfait** 11  
vanilla yogurt, fresh berries, honey, granola (v)

**Bruléed Grapefruit** 8  
caramelized sugar (vg)

**Burrata** 19  
strawberries, basil, strawberry-champagne vinaigrette,  
balsamic reduction, herb grilled tuscan bread (v) (gfo)

## From the Kitchen

**Housemade Biscuits** 10  
two biscuits, Jula's jam, honey butter (v)

**Jula's Caesar** 16  
petite romaine, focaccia croutons, parmesan, caesar dressing  
add cajun shrimp 14 | scottish salmon\* 18

**Garden Truffle Flatbread** 12  
brie sauce, mozzarella & provolone, roasted mushrooms,  
caramelized onions, white truffle oil, micro basil,  
balsamic glaze (v) (gfo)

**Tableside Crab Bisque** 14  
jumbo lump crab, caviar & chives on brioche crisp

## Brunch Indulgences

**French Toast Bread Pudding** 17  
whipped maple butter, powdered sugar, maple syrup, berries (v)  
add two eggs\* 5 | crispy bacon 5 | turkey sausage 5

**Belgian Waffle** 18  
whipped maple butter, powdered sugar, maple syrup, berries (v)  
add two eggs\* 5 | crispy bacon 5 | turkey sausage 5

**Chicken & Waffles** 22  
crispy fried chicken, belgian waffle, dulce de leche drizzle,  
whipped maple butter, maple syrup

## Seafood Tower (gf) 165

(serves 2 | limited availability)

Rappahannock Oysters\*, Jumbo Shrimp,  
Chilled Snow Crab Claws, Lobster Tail, Colossal Crab,  
Champagne Mignonette, Horseradish, Sriracha Cocktail

### Enhancements

(6) Rappahannock Oysters\* 18  
(6) Jumbo Shrimp 25  
(6) Chilled Snow Crab Claws 32  
(1) Lobster Tail 36  
(4 oz.) Colossal Crab 45  
Ahi Tuna 12

## Raw Bar & Chilled Seafood

**Chef's Oysters on the Half Shell\*** MKT  
(6) seasonal coastal selection (gf)  
champagne mignonette | horseradish | sriracha cocktail

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(6) rappahannock oysters (gf)  
champagne mignonette | horseradish | sriracha cocktail

**Oysters Rockefeller\*** 15  
creamy spinach, pernod, lemon breadcrumbs

**Snow Crab Claws** 33  
(5) snow crab claws, herb garlic butter (gf)

**Spiced Ahi Tuna\*** 19  
salt & pepper-seared ahi tuna, edamame & wasabi purée,  
sweet soy glaze, chili & chive oil, sesame seeds, micro cilantro (gf)

**Hamachi Crudo\*** 27  
citrus, cilantro, fresno & jalapeño, caviar (gf)

**Thai Curry Shrimp** 28  
thai coconut curry sauce, charred shishito pepper, basil (gf)

**Jumbo Shrimp Cocktail** 27  
sriracha cocktail (gf)

**Colossal Crab Cocktail** 45  
sriracha cocktail sauce, dijon aioli (gf)



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## Brunch Classics

### Steak & Eggs 32

5 oz. flatiron steak, potato latke, two eggs\*, hollandaise

### Cajun Salmon & Grits\* 29

white cheddar grits, fresno cream sauce, microgreens (gf)

### Shrimp & Grits 25

jim beam cream sauce, cajun shrimp, white cheddar grits (gf)  
add cajun shrimp 14 | poached egg\* 3

### Croque Madame 22

ham, gruyère, bechamel, brioche bread, sunny-side up egg,  
classic fries or petite caesar

### Sunrise Breakfast 17

two eggs\*, white cheddar grits, crispy bacon or turkey sausage,  
biscuit, whipped honey butter, Jula's jam (gfo)

### Avocado Toast 18

smashed avocado, poached egg\*, herb heirloom tomatoes,  
goat cheese, everything spice, grilled tuscan bread, sprouts (v) (gfo)

## Handhelds

*choice of breakfast potatoes, classic fries, or petite caesar*

### Brunch Burger\* 21

8 oz roseda dry aged beef (medium), sunny-side up egg,  
pepper jack, brown sugar & peppercorn bacon, tomato,  
lettuce, onion, ale mustard aioli, toasted brioche bun (gfo)

### Crab Cake Sandwich 38

4 oz. lump blue crab cake, lettuce, tomato, onion,  
house remoulade, toasted brioche bun

### Breakfast Burrito 18

scrambled eggs\*, cheddar cheese, breakfast potatoes,  
crispy bacon or turkey sausage, spicy salsa

### Turkey Club 20

rosemary roasted turkey, smoked black forest bacon,  
lettuce, tomato, havarti, lemon dijon aioli, tuscan bread (gfo)

### Breakfast French Dip 26

shaved ribeye, caramelized onion, melted fontina & provolone,  
tuscan bread, topped with sunny-side up egg & spicy relish

## Benedicts

*served on toasted english muffins with poached eggs  
choice of breakfast potatoes, classic fries, or petite caesar*

### Chesapeake Benedict 33 (most popular)

jumbo lump blue crab cakes, old bay hollandaise, chives

### Lobster Benedict 41 (chef's selection)

butter-poached lobster, housemade hollandaise, fine herbs

### Short Rib Benedict 28

slow-braised short rib, smoked paprika hollandaise, chives

### Traditional Benedict 18

canadian bacon, classic hollandaise

## Omelets

*choice of breakfast potatoes, classic fries, or petite caesar*

### Garden Omelet 15

spinach, vine-ripened tomatoes, mushrooms, peppers,  
onions, herbs (v) (gf)

### Steak Fajita Omelet 17

marinated carne asada, sautéed peppers & onions,  
aged cheddar, crema (gf)

### Lobster Omelet 30

butter-poached lobster, tomatoes, aged cheddar, fine herbs (gf)

### Bespoke Omelet 12

your choice of vegetables, cheeses, and proteins (gf)  
vegetables 1 | cheeses 2 | proteins 3 | specialties 4

## Sides

### Breakfast Potatoes 8

cajun spiced redskin potatoes, onions & peppers (vg) (gf)

### Truffle Fries 13

parmesan, truffle oil, truffle aioli (v)

### White Cheddar Grits (v) (gf) 10

add jim beam cream sauce 3

### Fresh Fruit Bowl (vg) (gf) 10

### Crispy Bacon 5

### Turkey Sausage 5

v vegetarian | vg vegan | gf gluten-free | gfo available

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness  
please inform your server of any allergies or dietary restrictions

brunch served saturday 10-3 | sunday 10-6