



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

Small Plates

chef's signature

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

Crispy Duck Roll 18
tart cherry, duck confit, napa cabbage, scallions,
pickled carrots, asian plum demi-glace

Burrata 19
agave-roasted pears, arugula, pomegranate,
balsamic reduction, herb butter-grilled tuscan bread (v) (gfo)

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

Housemade Biscuits 10
two biscuits, seasonal jam, honey butter (v)

For the Table

designed for sharing | best enjoyed together

Charcuterie Service 35
rosemary focaccia, prosciutto, genoa salami, manchego,
greek olives, artisan olive oil & balsamic vinegar,
grated parmesan

Crab Dip 23
blue crab, old bay, cheddar, cream cheese,
toasted baguette (gfo)

Truffle Deviled Eggs (v) (gf) 14

Garden Truffle Flatbread 14
brie sauce, mozzarella & provolone, roasted mushrooms,
caramelized onions, white truffle oil, micro basil,
balsamic glaze (v) (gfo)

Caramelized Onion Hummus 14
roasted baby carrots, cauliflower, cucumbers, radish,
pomegranate seeds, crispy salted fried rosemary &
garbanzo beans, grilled pita (vg) (gfo)

Parker House Rolls 7
smokehouse butter, sea salt (v)

Soup

Tablesides Crab Bisque 16
jumbo lump crab, caviar & chives on brioche crisp

Raw Bar & Seafood

a signature Jula's experience

Petite Seafood Tower 100
(12) oysters, (6) shrimp, (6) snow crab claws (gf)

Grand Seafood Tower 170
(12) oysters, (6) shrimp, (6) snow crab claws, lobster tail,
4 oz. colossal crab (gf)

Chef's Oyster Selection (6) MKT
rotating coastal varieties (gf)

East Coast Oysters* (6) 18
champagne mignonette | horseradish | sriracha cocktail (gf)

Oysters Rockefeller* (4) 15
creamy spinach, pernod, lemon breadcrumbs

Hamachi Crudo* 24
citrus, cilantro, fresno & jalapeño, caviar (gf)

Spiced Ahi Tuna* 19
wasabi-edamame purée, sweet soy, chili oil, sesame (gf)

Snow Crab Claws (5) 33
herb garlic butter (gf)

Jumbo Shrimp Cocktail (4) 27
sriracha cocktail sauce (gf)

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

Salads

Jula's Caesar 14
petite romaine, focaccia croutons, parmesan, caesar dressing

Baby Gem 14
baby gem, red oak & butter lettuces, cranberries, pepitas,
goat cheese, apple miso vinaigrette (v) (gf)

Cobb 19
romaine, tomato, corn, cucumber, radish, avocado, bacon, egg,
blue cheese, red wine vinaigrette (gf)

Tuna Niçoise* 24
asian spiced seared tuna, haricots verts, egg, olives,
mustard roasted potatoes, cherry tomatoes, frisée,
red wine vinaigrette (gf)

Flat Iron Steak Salad* 32
grilled artichoke, fire-roasted corn, heirloom tomato, ricotta
salata, arugula, fennel, corn-lime vinaigrette (gf)

add chicken 12 | cajun shrimp 14 | scottish salmon 18*

Signature Selections

Crispy Chicken Paillard 26

champagne beurre blanc, linguine, simply dressed arugula

Scottish Salmon* 38

maple-roasted brussels sprouts, sweet potato & butternut squash ragout, pumpkin emulsion, winter citrus relish (gf)

Creole Shrimp Linguine 29

andouille sausage, cajun shrimp, roasted tomatoes, parmesan, cajun garlic butter sauce, chives
add chicken 12 | cajun shrimp 14 | scottish salmon* 18

Rustico Tortellini 29

italian sausage filled pasta, wild mushrooms, spinach, crumbled truffle chicken sausage, sun-dried tomatoes, truffle butter sauce

Tagliatelle alla Bolognese 28

slow-braised beef and pork ragù, soffritto, white wine, parmesan
add two eggs* 5

Adult Happy Meal 55

petite burger (dry aged short rib, brisket & chuck, comté, shallot-tomato marmalade, bibb lettuce) & classic fries, paired with a glass of Veuve Clicquot YL champagne

à la carte burger & classic fries 25

Sandwiches & Tartines

choice of breakfast potatoes, fries, petite caesar or baby gem

Turkey Club 20

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

Blackened Chicken Sandwich 18

pepper jack, avocado, lettuce, tomato, onion, honey mustard, toasted brioche bun (gfo)

Croque Monsieur 18

ham, gruyère, bechamel, brioche | add sunny-side up egg* 3

Avocado Tartine 18

grilled sourdough, citrus, chili oil, herbs, shaved radish
add two eggs* 5

Smoked Salmon Tartine 23

grilled sourdough, cucumber, herb boursin cheese, pickled mustard seed | add two eggs* 5

Brunch Classics

Steak & Eggs* 32

6 oz. new york strip, potato pancakes, two eggs*, salsa verde, Julia's steak sauce

Chesapeake Benedict 38

crab cakes, poached eggs, hollandaise, chives, old bay, toasted english muffin, breakfast potatoes

Traditional Benedict 19

country ham, poached eggs, hollandaise, chives, toasted english muffin, breakfast potatoes

Lobster Omelette 30

butter-poached lobster, tomatoes, aged cheddar, chives, breakfast potatoes (gf)

Bespoke Omelette 18

tailor-made three-egg omelette, breakfast potatoes (gf)
choice of three: tomato, onion, spinach, mushrooms, peppers, cheddar, bacon, turkey sausage, ham

Shrimp & Grits 25

jim beam cream sauce, cajun shrimp, white cheddar grits (gf)
double cajun shrimp 14 | scottish salmon* 18 | poached egg* 3

Sunrise Breakfast 17

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

French Toast Bread Pudding 17

whipped maple butter, powdered sugar, maple syrup, berries (v)
two eggs* 5 | crispy bacon 5

Apple Cider Ricotta Pancakes 22

caramelized apples, maple mascarpone, brown-butter pecan streusel (v) | two eggs* 5 | crispy bacon 5

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

Chicken & Apple Sausage 10

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 is offered Saturday & Sunday from 10–4