



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

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

**Housemade Biscuits** 10  
two biscuits, Jula's 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)

**Mediterranean Style Hummus** 14  
cucumbers, olives, tomatoes, baby zucchini, feta,  
red wine vinaigrette, grilled pita (v) (gfo)

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

## Soup

**Tableside Crab Bisque** 14  
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** MKT  
(6) rotating coastal varieties (gf)

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

**Oysters Rockefeller\*** 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

**Spring Garden** 18  
spring lettuces, avocado, broccolini, spring peas, radish,  
asparagus, scallions, artichoke, green goddess dressing (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*



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

## Signature Selections

### Crispy Chicken Paillard 26

champagne beurre blanc, linguine,  
simply dressed arugula

### Scottish Salmon 38

fig-balsamic glaze, haricots verts, roasted potatoes,  
pickled strawberry (gf)

### Creole Shrimp Linguine 29

andouille sausage, cajun shrimp, roasted tomatoes,  
parmesan, cajun garlic butter sauce, chives  
*double cajun shrimp 14 | scottish salmon\* 18*

### Lobster Panzerotti 36

spinach & cheese pasta, creole lobster, charred corn,  
spinach, mascarpone, corn velouté

## Handhelds & Tartines

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

### Jula's Petite Burger\* 25

dry aged short rib, brisket & chuck blend, comté,  
shallot-tomato marmalade, bibb lettuce

### 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

5 oz. flatiron steak, potato latke, two eggs\*, Jula's steak sauce,  
apple preserves

### Chesapeake Benedict 38

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

### Lobster Omelet 30

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

### 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, biscuit,  
whipped honey butter, Jula's jam (gfo)

### French Toast Bread Pudding 17

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

### Lemon & Ricotta Pancakes 22

lemon curd, blueberry compote, powdered sugar (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

### Chicken & Apple Sausage 10

apple preserves

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 & sunday 10-4