

Brunch Menu

SATURDAY 9 AM - 3 PM | SUNDAY 9 AM - 5 PM

Bottle Service

Mimosa 45

bottle of ruffino prosecco/carafe of juice
orange | pineapple | grapefruit | cranberry | apple cider

Rosé Lemonade 45

bottle of ruffino prosecco rosé/carafe of lemonade

Chambong! 20

chambong to keep and a single pour of prosecco

Belaire Bleu Mimosa 17/65

limited edition belaire bleu sparkling wine/pineapple juice



Starters

Housemade Biscuits V 10

two biscuits/Jula's jam/honey butter

Yogurt Parfait V | GFO 9

vanilla yogurt/fresh berries/honey/granola

Bruléed Grapefruit V 9

caramelized sugar

Deviled Egg Trio P | GF 15

trout caviar/pancetta crisp/candied smoked salmon

Burrata N | GFO 19

peaches/black pepper rosemary honey/toasted pistachio/
balsamic glaze/micro arugula/herb butter grilled tuscan bread

Garden Truffle Flatbread V | GFO 11

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

Soup & Salads

Tableside Crab Bisque S 14

jumbo lump crab salad/caviar & chives on brioche crisp

Caesar Salad GFO 8/15

romaine/fresh parmesan/house croutons/caesar dressing

Baby Gem Salad GF 8/15

baby gem, red oak & butter lettuces/cranberry gremolata/
goat cheese/apple miso vinaigrette

Add Protein To Any Entrée Salad

6 oz. salmon* +15 | (6) cajun shrimp +10

Brunch Sides

Breakfast Potatoes V | GF 8

cajun spiced redskin potatoes/onions/bell & poblano peppers

White Cheddar Grits GF 10 jim beam cream sauce s +3

Fresh Fruit Bowl V | GF 10 | French Fries 8

Crispy Bacon P 5 | Turkey Sausage 5






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:     

Brunch Menu

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House Specialties

French Toast Bread Pudding V 17

whipped maple butter/powdered sugar/maple syrup/berries
two eggs* your way +5 | crispy bacon or turkey sausage +5

Belgian Waffle V 18

whipped maple butter/powdered sugar/maple syrup/berries
two eggs* your way +5 | crispy bacon or turkey sausage +5

Chicken & Waffles 22

crispy fried chicken/belgian waffle/dulce de leche drizzle/
whipped maple butter/maple syrup

Shrimp & Grits S | GF 25

jim beam cream sauce/cajun shrimp/white cheddar grits
double shrimp +10 | poached egg* +3

Avocado Toast V | GFO 18

smashed avocado/poached egg*/goat cheese/
everything spice/ grilled tuscan bread/sprouts

Salmon & Grits P | GF 29

cajun salmon*/white cheddar grits/fresno cream sauce/
tasso ham/microgreens

Quiche Lorraine P 21

bacon, swiss & onion/baby gem side salad

Sunrise Breakfast GFO 19

two eggs* your way/white cheddar grits/
crispy bacon or turkey sausage/biscuit/
whipped honey butter/Jula's jam

Benedicts

served with classic fries, breakfast potatoes or side salad

Chesapeake S 28

two 2 oz. lump blue crab cakes/old bay hollandaise/chives/
toasted english muffin/two poached eggs*

Short Rib GFO 28

six-hour braised short rib/house hollandaise/chives/
smoked paprika/toasted english muffin/two poached eggs*

Traditional P | GFO 18

canadian-style bacon/house hollandaise/chives/
toasted english muffin/ two poached eggs*

To maintain the integrity of our food & beverage,
we do not allow modifications or substitutions.

Three Egg Omeletes

served with classic fries, breakfast potatoes or side salad

Garden Omelete V | GF 15

fresh spinach & tomatoes/sautéed mushrooms/
peppers & onions/spicy salsa/microgreens

Steak Fajita Omelete GF 17

marinated carne asada/cheddar cheese/
sautéed peppers & onions/spicy salsa/sour cream

Lobster Omelete S | GF 25

buttered lobster/tomatoes/cheddar cheese/
topped with fresh parmesan and chives

Bespoke Omelete GF 12

tailor-made three-egg omelete

vegetable - peppers/onions/fresh spinach/mushrooms/
tomatoes/jalapeños/spicy salsa +1 ea

cheese - cheddar/swiss/white american/goat cheese/feta/
pepper jack/bleu cheese +1.5 ea

breakfast meat - crispy bacon/turkey sausage/
country ham +2.5 ea

specialty - carne asada/avocado/andouille sausage +3.5 ea

Handhelds

served with classic fries, breakfast potatoes or side salad

Brunch Burger* P | GFO 21

8 oz. grass fed beef (medium)/sunny-side up egg*/
pepper jack/brown sugar & peppercorn bacon/tomato/
lettuce/onion/ale mustard aioli/toasted brioche bun

Crab Cake Sandwich S 28

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

Chef's Hangover Sandwich P | GFO 16

english muffin/cream cheese/pepper jelly/turkey sausage/
crispy bacon/fried egg*/white american cheese

Breakfast Burrito P 18

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

Turkey Club P | GFO 19

rosemary roasted turkey/smoked black forest bacon/
lettuce/tomatoes/havarti/lemon dijon aioli/tuscan bread

Breakfast French Dip 19

roast beef/caramelized onion/melted fontina & provolone/
tuscan bread/topped with sunny-side egg & spicy relish

AT JULA'S IT'S NOT JUST BRUNCH, IT'S AN EXPERIENCE!