



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

Light Start

Yogurt Parfait 11

vanilla yogurt, fresh berries, honey, granola (v)

Bruléed Grapefruit 8

caramelized sugar (vg) (gf)

Housemade Biscuits 10

two biscuits, Jula's jam, honey butter (v)

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)

For the Table

designed for sharing | best enjoyed together

Crab Dip 23

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

Deviled Egg Trio 12

trout caviar, pancetta crisp, candied smoked salmon (gf)

Mediterranean Style Hummus 14

cucumbers, olives, tomatoes, feta, red wine vinaigrette, grilled pita (v) (gfo)

Garden Truffle Flatbread 12

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

Parker House Rolls 7

smokehouse butter, sea salt (v)

Seafood Towers (serves 2)

a signature Jula's experience

Petite Tower 95

oysters, shrimp, snow crab (gf)

Grand Tower 165

oysters, shrimp, snow crab, lobster tail, colossal crab (gf)

Perfect Pairings

curated wines to elevate your seafood experience

Veuve Clicquot Yellow Label Brut Champagne 30/120

crisp apple, brioche, citrus
oysters, shrimp, seafood towers

Veuve Clicquot Rosé Champagne 35/140

wild strawberry, rose petal, soft spice
tuna, salmon, crab

Christian Lauerjat Sancerre, Loire Valley 23/90

lime zest, flint, saline finish
oysters, crudo, shrimp cocktail

Raw Bar & Seafood

Chef's Oyster Selection (6) MKT

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* 27

citrus, cilantro, fresno & jalapeño, caviar (gf)

Spiced Ahi Tuna* 19

wasabi-edamame purée, sweet soy, chili oil, sesame (gf)

Snow Crab Claws 33

(5) snow crab claws, herb garlic butter (gf)

Jumbo Shrimp Cocktail 27

sriracha cocktail sauce (gf)

Colossal Crab Cocktail 45

sriracha cocktail sauce, dijon aioli (gf)



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Soup & Salads

Tableside Crab Bisque 14

jumbo lump crab, caviar & chives on brioche crisp

Jula's Caesar 16

petite romaine, focaccia croutons, parmesan, caesar dressing

Flat Iron Steak Salad* 32

grilled artichoke, fire-roasted corn, heirloom tomato, ricotta salata, arugula, fennel, corn-lime vinaigrette (gf)

Tuna Niçoise* 24

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

add cajun shrimp 14 | scottish salmon* 18

Handhelds & Tartine

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)

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

Croque Madame 22

ham, gruyère, bechamel, brioche bread, sunny-side up egg

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

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

Sunrise Breakfast 17

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

Traditional Benedict 19

canadian bacon, poached eggs, hollandaise, chives, toasted english muffin, breakfast potatoes
sub crab cakes 16 | sub lobster 24

Lobster Omelet 30

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

Crispy Chicken Paillard 26

champagne beurre blanc, classic fries, simply dressed arugula

French Toast Bread Pudding 17

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

Lemon & Ricotta Pancakes 22

lemon curd, blueberry compote, powdered sugar (v)
add 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 10-3