

Dinner Menu

TUESDAY - SATURDAY | 5 - 10 PM

Focaccia Service V 14

presented tableside

house made rosemary focaccia/artisan olive oil & balsamic vinegar/grated parmesan/freshly cracked black pepper

prosciutto | genoa salami | manchego | greek olives +10 each

Starters

Parker House Rolls 7

smokehouse butter/sea salt
(fresh from the oven, allow extra time)

Caprese Canapés V 14

burrata/slow roasted tomato/basil/balsamic pearls/brioche

Crab Dip S 22

blue crab/old bay/cheddar/cream cheese/
herb butter toasted baguette

Deviled Egg Trio P | GF 15

trout caviar/pancetta crisp/candied smoked salmon

Crispy Duck Roll 19

tart cherry/duck confit/napa cabbage/scallions/
pickled carrots/asian plum demi-glace

Burrata V | GFO 19

honey roasted pears/balsamic reduction/micro arugula/
pomegranate seeds/herb butter grilled sourdough

Lamb Lollipops* P | GF 26

bacon & pepper jam/goat cheese/arugula/olive oil & lemon juice

Wood-Grilled Octopus S | GF 20

marinated red onions/greek olives/capers/olive oil

Garden Truffle Flatbread V | GFO 12

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

Short Rib Croquettes 16

caramelized onion & veal demi/smoky aioli

Caramelized Onion Hummus V 14

roasted baby carrots & cauliflower/cucumbers/persimmon/
radish/pomegranate seeds/crispy salted fried rosemary &
garbanzo beans/grilled pita

Raw Bar

Smoked Rappahannock Oysters* S | GF 16
bourbon chipotle mignonette

Oysters on the Half Shell S | GF 18

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

Oysters Rockefeller* S 15

creamy spinach/ Pernod/lemon breadcrumbs

Snow Crab Claws S | GF 32

(5) snow crab claws/herb garlic butter

Spiced Ahi Tuna* GF 19

salt & pepper seared ahi tuna/edamame & wasabi purée/
sweet soy glaze/chili & chive oil/sesame seeds/micro cilantro

Salmon Tartare 20

spicy cucumbers/caviar/artisan crackers

Shrimp & Persimmon Salad S | GF 20

chilled herb grilled shrimp/crisp persimmon/
feta/shallot vinaigrette

Colossal Crab Cocktail S | GF 45

4 oz. colossal crab/sriracha cocktail/dijonaise

Seafood Tower S | GF 165

(serves 2 | limited availability)

Rappahannock Oysters*/Herb Grilled Shrimp/
Chilled Snow Crab Claws/Lobster Tail/Colossal Crab/
Champagne Mignonette/Horseradish/Sriracha Cocktail

Enhancements

(6) Rappahannock Oysters* 18

(6) Herb Grilled Shrimp 25

(6) Chilled Snow Crab Claws 32

(1) Lobster Tail 36

(4 oz.) Colossal Crab 45

Ahi Tuna 12

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:     

Dinner Menu

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Soup & Salads

Soup du Jour 12

Tableside Crab Bisque S 14

jumbo lump crab salad, caviar & chives on brioche crisp

Jula's Caesar 16

petite romaine/lemon herb bread crisps/caesar dressing/
rosemary focaccia croutons/parmesan

The Wedge P | GF 18

iceberg/heirloom cherry tomatoes/chopped bacon/
pickled red onions/chives/bleu cheese crumbles & dressing

Pasta

Creole Shrimp Linguine S | P 29

andouille sausage/cajun shrimp/roasted tomatoes/
parmesan/cajun garlic butter sauce/chives

Pear & Cheese Focaccia N | P 23

stuffed pasta/parmesan cream sauce/toasted walnuts/
crispy prosciutto/parmesan/microgreens

Mac & Cheese 18

cavatelli/fontina/mozzarella/gouda/gruyere/provolone

Salad & Pasta Enhancements

Grilled or Blackened Chicken Breast 12

(6) Cajun Shrimp 14 | 6 oz. Scottish Salmon 18

4 oz. Crab 25 | 4 oz. Lobster 36

Entrées

Shrimp & Grits S | GF 25

jim beam cream sauce/cajun shrimp/white cheddar grits

Harvest Spiced Amish Chicken 33

roasted chicken/brown butter & sage gnocchi/broccoli rabe

Honey Fennel Roasted Duck* GF 34

braised sweet potato/spiced pumpkin/parsnip purée/
roasted pear

Sweet & Sticky Short Rib GF 39

potato purée/asparagus

Chef's Burger* P | GFO 24

8 oz. rosemary dry aged beef/amber mist whiskey cheddar/
balsamic caramelized onions/smoked black forest bacon/
lettuce/toasted brioche bun/french fries or side caesar

Roasted Wild Mushroom Risotto V+ 24

butternut squash/spinach/apple

Seafood

Brown Sugar Citrus Salmon GF 34

ragout of maple roasted brussels sprouts, sweet potatoes
& butternut squash/rosemary-sweet potato emulsion/
winter citrus relish

Hokkaido Scallops S 48

roasted wild mushroom risotto/butternut squash/spinach/apple

Jumbo Lump Crab Cakes S 49

(2) 4 oz. crab cakes/apple radish slaw/house remoulade

Chef's Catch MKT

rotating selection

Chops

Fireside Spiced Pork Chop GF 30

12 oz. bone-in heritage berkshire/pumpkin butter emulsion

Petite Filet Mignon* GF 48

6 oz. certified angus beef

Butcher Spiced Prime Ribeye* GF 55

14 oz. certified angus beef

Sauces & Butters 3 each

Jula's Steak Sauce | Red Wine Jus | Au Poivre/
Herb Garlic Butter | Truffle Butter

Enhancements

(3) Hokkaido Seared Scallops 29

(6) Herb Grilled Shrimp 25 | (6) Cajun Shrimp 14

Crab Cake 25

Shareable Sides 13 (serves 2)

Crispy Brussels Sprouts P | GF

sweet & spicy bacon jam

Grilled Asparagus V+ | GF

split lemon parmesan vinaigrette

Sage Honey Roasted Carrots V | GF

pumpkin butter

Sweet Potato Mash GF

Late Harvest Roasted Vegetables V+ | GF

brussels sprouts/butternut squash/turnip/parsnip/carrot/
pomegranate seed

Roasted Cauliflower V+ | GF

tahini & harissa vinaigrette/toasted pumpkin seeds

Potato Purée V | GF

Truffle Fries

parmesan/truffle oil/truffle aioli