



Alexandria's Premier Waterfront Lunch
refined classics and riverfront energy

Small Plates

chef's signature

Wood-Grilled Octopus 28

marinated red onion, greek olives, capers, olive oil (gf)

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)

Short Rib Croquettes 16

caramelized onion & veal demi, smoky aioli

For the Table

designed for sharing | best enjoyed together

Crab Dip 23

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

Truffle Deviled Eggs (v) (gf) 14

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

Soup du Jour 12

Tableside Crab Bisque 14

jumbo lump crab, caviar & chives on brioche crisp

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*

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

lunch served tuesday-friday 11:30 am-4 pm

Signature Selections

Scottish Salmon* 38

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

Olive Crusted Branzino 39

sweet corn velouté, basil-cherry tomatoes, charred corn, roasted potatoes (gf)

Petite Filet Mignon* 49

6 oz. filet mignon, potato purée, haricots verts (gf)

Crispy Chicken Paillard 26

champagne beurre blanc, linguine, simply dressed arugula

Fish & Chips 23

fried cod, french fries, apple radish slaw, house remoulade

Shrimp & Grits 25

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

\$20 Express Lunch

*choice of iced tea or soda,
soup or salad, and a flatbread*

Cup of Soup du Jour or Crab Bisque & Petite Caesar

Garden Truffle Flatbread

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

Hot Honey Pepperoni Flatbread

mozzarella & provolone, tomato sauce,
pepperoni, hot honey (gfo)

Three Meat Flatbread

mozzarella & provolone, tomato sauce, pepperoni,
crumbled sausage, crispy bacon (gfo)

flatbreads available a la carte 14

a menu by executive chef thomas crenshaw

Handhelds & Tartines

choice of classic fries or petite caesar

Jula's Petite Burger* 25

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

Short Rib Grilled Cheese 29

smoked cheddar, roasted tomatoes, caramelized onions,
beef jus & horseradish dipping sauces, tuscan bread

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
sunny-side up egg 3*

Avocado Tartine 18

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

Smoked Salmon Tartine 23

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

Pasta

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

Creole Shrimp Linguine 29

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

Pear & Cheese Focchi 23

parmesan cream sauce, toasted walnuts, crispy prosciutto,
parmesan, microgreens

Lobster Panzerotti 36

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