

Lunch Menu

TUESDAY - FRIDAY | 11:30 AM - 3 PM

\$20 Express Lunch

Choice of beverage, soup or salad, and a flatbread.

Beverage (free refills/dine in only)

Iced Tea | Coke | Diet Coke | Sprite | Ginger Ale

Soup or Salad

Cup of Soup du Jour or Crab Bisque

Side Caesar

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

Side Baby Gem V | GF

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

Flatbread (available a la carte 12)

Garden Truffle V | GFO

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

Hot Honey Pepperoni P | GFO

mozzarella & provolone/tomato sauce/pepperoni/hot honey

Three Meat P | GFO

mozzarella & provolone/tomato sauce/pepperoni/
crumbled sausage/crispy bacon

Modifications and substitutions are not permitted.

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-glaze

Pot Stickers P 17

sweet & sour and spicy aioli dipping sauces

Short Rib Croquettes 16

caramelized onion & veal demi/smoky aioli

Burrata V | GFO 19

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

Pow Pow Shrimp S 15

sweet & spicy sauce/chives

Caramelized Onion Hummus V 14

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

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:     

Lunch Menu

TUESDAY - FRIDAY | 11:30 AM - 3 PM

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

Baby Gem V | GF 15

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

Cobb P | GF 15

romaine/tomatoes/corn/cucumber/radish/avocado/
blue cheese/bacon/hard-boiled egg/red wine vinaigrette

Tuna Niçoise* GF 20

asian spiced seared tuna/haricot verts/hard-boiled egg/
mustard roasted potatoes/olives/cherry tomatoes/
frisée/red wine vinaigrette

The Cowboy Wedge* P | GF 25

8 oz. beef patty/iceberg/heirloom cherry tomatoes/bacon/
hard-boiled egg/red onion/chives/ranch

Pasta

Creole Shrimp Linguine S | P 29

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

Pear & Cheese Focchi 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. Jumbo Lump Crab 25 | 4 oz. Lobster 36

House Specialties

Fish & Chips 21

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

Shrimp & Grits S | GF 25

jim beam cream sauce/cajun shrimp/white cheddar grits

Brown Sugar Citrus Salmon GF 34

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

Crispy Chicken Paillard 24

champagne beurre blanc/linguini/simply dressed arugula

Heritage Chicken Pot Pie 23

roasted amish chicken/creamy vegetable filling/fresh herbs/
flaky crust/side caesar or baby gem

Croque Monsieur P 20

ham/gruyère/bechamel/brioche bread/
french fries, side caesar or side baby gem salad

Handhelds (served with fries or side salad)

Short Rib Grilled Cheese 25

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

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

Turkey Club P | GFO 20

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

NY Reuben GFO 20

spiced pastrami/swiss cheese/sauerkraut/house pickles/
house thousand island/toasted marble rye

Blackened Chicken Sandwich GFO 21

pepper jack/avocado/lettuce/tomato/onion/
honey mustard/toasted brioche bun