

Midday Menu

TUESDAY - SATURDAY | 3 - 5 PM

Starters

Parker House Rolls 7

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

Crab Dip S 24

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

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

Oysters on the Half Shell S | GF 18

(6) rappahannock oysters*/lemon/saltines/sauce of choice
(champagne mignonette | horseradish | sriracha cocktail)

Oysters Rockefeller* S 15

creamy spinach/pernod/lemon breadcrumbs

Spiced Ahi Tuna* GF 19

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

Flatbreads

Garden Truffle V | GFO 12

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

Hot Honey Pepperoni P | GFO 12

mozzarella & provolone/tomato sauce/pepperoni/hot honey

Three Meat P | GFO 12

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

Soup & Salads

Soup du Jour 12

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

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

Salad & Pasta Enhancements

Grilled or Blackened Chicken Breast 12

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

Entrées

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

Sweet & Sticky Short Rib GF 39

potato purée/asparagus

Chef's Burger* P | GFO 24

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

Blackened Chicken Sandwich GFO 21

pepper jack/avocado/lettuce/tomato/onion/honey mustard/
toasted brioche bun/french fries or side caesar

Turkey Club P | GFO 20

rosemary roasted turkey/smoked black forest bacon/lettuce/
tomato/havarti/lemon dijon aioli/tuscan bread/
french fries or side caesar