



Welcome to Julep, Annapolis' new, creative southern restaurant and gathering place! Our smoked meats take between three and twelve hours to prepare... and we don't like serving leftovers. Please understand, in order to serve you the freshest food, **there may be times when we run out of a particular menu item. First come, first served!**

## Starters

### — Award Winning Wings —

Rubbed with our own special seasonings, smoked over pecan wood for three hours and flash-fried. Made with love!

\$11.99 Naked, hot, Old Bay, teriyaki. Sauces also on your table!

**We recommend naked...** GF

Also available with hot, dry rub, for those who really want some heat!

**Crabby Fries** - Our brined and twice-cooked fries, with a delightful blend of crab meat, parmesan cheese, truffle oil, cheddar cheese and a hint of sherry! \$11.99

**Chesapeake Crab Dip** - Three creamy cheeses, blended with blue crab backfin, claw, and lump meat, with a dash of Old Bay. Served with baguette \$11.99

**Fried Ribs** - 1/4 rack of pecan-smoked, meaty ribs, cut into individual pieces for a quick dip in the fryer. Finished with a drizzle of our amazing blackberry chipotle sauce \$9.99 GF

**Southern Egg Roll** - Pulled pork, black-eyed peas, collard greens, cream cheese, jack cheese and spices, all wrapped up and served with a chipotle-ranch (2) \$8.99

**Fried Green Tomatoes with Shrimp** - Three tart, green tomatoes, with a crispy cornmeal crust, topped with grilled shrimp and a spicy creamy remoulade sauce. \$9.99

## Soup...

**Cream of Crab with Sweet Corn** - Our take on a Chesapeake favorite, "southernized" with creamy sweet corn. Dusted with a hint of Old Bay.  
Cup \$6.99 Bowl \$8.99

## And Salads

**Beet Salad** - Roasted red and golden beets, over Arcadian greens, with avocado & candied pecans. White balsamic vinaigrette on the side. GF \$12.99

**Southern Chicken Salad** - Pecan-smoked pulled chicken, atop a bed of greens, with bleu cheese, red onion, blueberries and strawberries. Tossed with strawberry vinaigrette. GF \$12.99

**Tomato Salad** - Heirloom baby tomato wedges, dressed with red wine vinaigrette, sliced red onion, and cucumber. Finished with cracked black pepper and sea salt, over a bed of baby spinach. GF \$10.99  
**add chicken or pulled pork to any salad \$4.50**

## Sandwiches - served with one side

**The Ultimate** - Our signature pulled pork sandwich, fresh from 12 hours in the smoker! On a brioche roll, topped with cole slaw, \$10.99

**The Memphis Burger** - A perfect blend of ground brisket, short-rib and chuck, topped with pork belly, pepper jack, lettuce, burger sauce and a fried green tomato. On a brioche roll. \$12.99

**Smoked Chicken Breast Sandwich** - An eight-ounce, skin on chicken breast, rubbed, smoked and flash-fried (to crisp-it-up)! On a brioche roll, with our sweet & spicy aioli. \$10.99

**Meatloaf Sandwich** - Our beautiful burger blend, smoked with a tomato/vinegar glaze and served on toasted country white. \$8.99

**Fried Bologna Sandwich** - Pronounced baloney, no matter how it's spelled! A delicious throwback to our youth. A slab of all-beef bologna is char-grilled and presented with mustard, mayo, lettuce and pickle chips on toasted white bread. \$8.99

**Roast Beef Po' Boy** - A half pound of spiced, tender house-smoked top round, shaved and served on Cuban bread, with debris gravy, lettuce, tomato and mayo. \$11.99

**Egg Salad Sandwich** - Southern style egg salad, made fresh daily and piled high on toasted country white bread. With sliced tomatoes, Bibb lettuce and bread and butter pickles \$8.99

**Veggie Burger** - A very tasty, black bean vegan burger, on a brioche roll, with lettuce, tomato and sauteed onions. \$9.99

An 18% gratuity may be added to parties of eight or more

2207 Forest Drive Annapolis, MD 21401  
410-571-3923

Sun-Thurs 11am-midnight Fri-Sat 11am-2am  
www.JulepAnnapolis.com  
Facebook.com/JulepAnnapolis  
Twitter: @JulepAnnapolis

**Takeout - Catering**

**Entrées -** Served with two sides

**— Smoked Fried Chicken —**

This is not your “normal” fried chicken! We rub the chicken with our Julep rub, smoke it over pecan wood for three hours... and then it's into the fryer for a quick dip. Please note! Smoking the chicken often gives it a pink color; it is not underdone or raw. Breast, thigh, wing & drumstick. \$15.99 <sup>GF</sup>

Also available with our dry-hot rub, for those of us who love heat!

**The Waffled Pig** - We start with a crispy waffle, made with cornbread stuffing. Topped with a mound of creamy mashed potatoes, we add a healthy dose of our award-winning pulled pork... and drizzle it with gravy. Side of cranberry sauce! No sides. \$13.99

**Southern Fish & Chips** - A catfish filet, breaded in our seasoned cornmeal, served over a bed of Julep Cajun fries. With tartar sauce and one side. \$14.99

**St. Louis Ribs** - Dry-rubbed and bathed in pecan smoke for five hours. Meaty and tender. Half rack \$16.99 Whole rack \$24.99 <sup>GF</sup>

**Shrimp & Grits with Tomatillo Sauce** - Sweet corn grits, with six jumbo shrimp in a pool of house-made tomatillo sauce (with a little kick!). Garnished with scallions & bacon. No additional sides. \$18.99 <sup>GF</sup>

**Charlotte's Homemade Pot Pie** - It doesn't get much better than pot pie, it just doesn't! The ultimate comfort food. Pecan-smoked chicken in a creamy sauce, with tender, flavorful vegetables. Served with a side salad. No additional sides. \$14.99

**Meatloaf Entree** - One-half pound of our beautiful burger blend, with a tomato glaze, over fresh mashed potatoes. With one side. \$13.99

**Blackberry Chipotle Glazed Thighs** - Three large, juicy chicken thighs, smoked, flash-fried and lightly tossed with our blackberry chipotle barbeque sauce. \$13.99 <sup>GF</sup>

**Bacon-Wrapped Pork Tenderloins** - Two dry rubbed and smoked pork loin medallions, wrapped in bacon, placed over a bed of mashed potatoes, with brown gravy. One side \$15.99 <sup>GF</sup>

**Chicken Fried Steak** - For a classic, down-home supper, try our chicken fried steak! Tenderized top round, dredged twice in seasoned flour and served over mashed potatoes, with black pepper gravy. One side \$15.99

**Sides** - Glazed yams, Julep fries, collard greens, mac n' cheese, brussels sprouts (+\$1.25, with candied pecans, bacon & goat cheese), cole slaw, red potato salad, mashed potatoes & gravy, green beans, hushpuppies & honey butter.

**Beverages -**

Coke<sup>®</sup>, Diet Coke<sup>®</sup>, Sprite<sup>®</sup>, Mr. Pibb<sup>®</sup>, Ginger Ale, Birch Beer, iced Tea, Sweet Tea, Coffee, Hot Tea, 2% Milk, Orange soda, Lemonade \$2.49

**Children's Menu -**

Served with one side and a kid's drink (under 14 years of age only, please)

Hot Dog	\$5.99	Chicken tenders	\$5.99
Grilled Cheese	\$5.99	Garden salad <sup>GF</sup>	\$5.99
Slider (pulled pork, chicken or brisket)	\$5.99		

**Parties and Catering -**

Julep catering is suitable for as few as 10, or as many as 500 people, with menu selections to match! Please call and make an appointment with our catering manager... we can design a special, unforgettable menu for your function.