

Starters

- Award Winning - WINGS (GF)

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

Choice of Naked, Old Bay, or Teriyaki or use one of the sauces on your table! 12

*If you like heat,
try our dry-hot rub!*

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! 12

CHESAPEAKE CRAB DIP

Three creamy cheeses, blended with backfin, claw, and lump...with a hint of Old Bay. Served with baguette. 13

FRIED RIBS (GF)

Four dry rubbed, pecan smoked ribs, sent for a quick dip in the fryer! With our blackberry chipotle sauce on the side. 10

SOUTHERN EGGROLL (2)

Pulled pork, black-eyed peas, collard greens, cream cheese, jack cheese and spices, all wrapped up and served with chipotle ranch. 10

FRIED GREEN TOMATOES WITH SHRIMP

Three tart, green tomatoes, with a crispy cornmeal crust, topped with fried shrimp and a spicy creamy remoulade sauce. 10

BISCUITS

A taste of homemade comfort from the Julep bakery! Huge, southern biscuits with a soft, pillowy inside, a buttery outside, and just a bit of crunchy crust. Served with homemade sorghum/honey butter and pepper jelly

Basket of two 6 Basket of four 9

- Homemade - 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 7 Bowl 9

TEXAS CHILI

Brisket and kidney beans in a rich tomato sauce, with a soft, glowing heat. Nine different peppers in our Julep chili powder build a deep, full flavor! With cornbread.
Cup 5 Bowl 8

Greens

Add Chicken or Pulled Pork to any salad 5

SOUTHERN CHICKEN SALAD (GF)

Pecan-smoked pulled chicken, atop a bed of greens, with bleu cheese, red onion, blueberries and strawberries. Tossed with strawberry vinaigrette. 14

BEET SALAD (GF)

Roasted red and golden beets, over Arcadian greens, with avocado and candied pecans. White balsamic vinaigrette on the side. 13

TOMATO SALAD (GF)

Heirloom tomato wedges, sliced red onion and cucumber, on a bed of baby spinach, dressed with red wine vinaigrette, cracked black pepper and sea salt. 11

Sandwiches

Served with a choice of one side.
Upgrade to Brussel Sprouts 1.25

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. 14

THE ULTIMATE

Our signature pulled pork sandwich, fresh from 12 hours in the smoker! On a brioche roll, topped with coleslaw. 12

CHICKEN BISCUIT

A meal all by itself! An eight ounce, skin on chicken breast, rubbed, smoked and flash-fried, on a large biscuit, fresh from the Julep bakery. With our sweet & spicy aioli; pepper jelly and pickle chips on the side. 14

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. 13

MEATLOAF SANDWICH

Our beautiful burger blend, smoked with a tomato-vinegar glaze and served on toasted country white. 11

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. 10

VEGGIE BURGER

A very tasty, black bean vegan burger with lettuce, tomato, sautéed onions and spicy mayo on a brioche roll. 12

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. 10

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!

18% gratuity for parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Entrées

Served with a choice of two sides unless noted otherwise.
Upgrade to Brussel Sprouts 1.25

SMOKED FRIED CHICKEN ^(GF)

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 and drumstick. 16
Also available with our dry-hot rub, for those of us who love heat!

BLACKBERRY CHIPOTLE GLAZED THIGHS ^(GF)

Three large, juicy chicken thighs, smoked, flash-fried and lightly tossed with our blackberry chipotle BBQ sauce. 15

JULEP SAMPLER

Hungry? Can't make up your mind? Then the Julep Sampler is for you! Pulled Pork, brisket, two ribs, wings, and andouille sausage, served with 2 sides. 27

THE WAFFLED PIG

We start with a cornbread stuffing waffle, top it with a mound of creamy mashed potatoes, add a healthy dose of our award winning pulled pork, and drizzle it with gravy. No sides. 14

SOUTHERN FISH & CHIPS

A catfish fillet, breaded with our seasoned cornmeal and served over a bed of Cajun fries, with tarter sauce. Choice of one side. 15

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. With choice of one side. 16

ST. LOUIS RIBS ^(GF)

Dry-rubbed and bathed in pecan smoke for five hours. Meaty and tender. Half Rack 17 Whole Rack 25

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. 15

MEATLOAF ENTREE

One-half pound of our beautiful burger blend, with a tomato glaze, over fresh mashed potatoes. With choice of one side. 15

HOPPIN' JOHN *with* SMOKED BRISKET

A beloved southern dish of black eyed peas, ham, peppers, onions, Carolina Gold rice, cream and thyme, topped with freshly smoked Texas brisket. Served with no sides. 17

BACON-WRAPPED PORK TENDERLOINS ^(GF)

Two dry rubbed and smoked pork loin medallions wrapped in bacon, placed over a bed of mashed potatoes, with brown gravy. With choice of one side. 17

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. 19

- Sides -

GLAZED YAMS 3 | CAJUN FRIES 3 | COLLARD GREENS 3 | CORNBREAD 3
BAKED MAC N' CHEESE 3 | COLESLAW 3 | RED POTATO SALAD 3
MASHED POTATOES & GRAVY 3 | HUSH PUPPIES AND HONEY BUTTER 3

- Premium Side -

BRUSSELS SPROUTS

With candied pecans, bacon and goat cheese 4.25

Kiddie Menu

Served with choice of green beans or fries and a kid's drink. 6
Other sides are \$1 extra. (*under 14 years of age only, please*)

HOT DOG | GRILLED CHEESE | CHICKEN TENDERS
GARDEN SALAD | SLIDER (pulled pork, or chicken)

Beverages

Coke, Diet Coke, Sprite, Mr. Pibb, Ginger Ale, Birch Beer, Orange Soda, and Lemonade 2.5

Ice Tea, Sweet Tea and Hot Tea 2.5
Coffee 2.5 | 2% Milk 2.5



Try Julep 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



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Facebook /JulepAnnapolis | Instagram @JulepAnnapolis
Hours: Sun-Thurs 11am-midnight | Fri-Sat 11am-2am
An 18% gratuity may be added to parties of eight or more

- Happy Hour - FROM 3 - 6PM

— ORDER ONLINE —

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You can now order from your computer or mobile device and have it ready when you get here!

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