



## Sunday Brunch Menu

9:00am - 2:00pm

Reservations Recommended

Select items from our normal menu  
will be available during this time!

### Starters -

**Biscuits!** - A taste of homemade comfort from the Julep bakery. Huge, southern biscuits, with a soft, pillowy inside, a buttery outside, and a bit of crunch to the crust. Served with our homemade sorghum honey butter and pepper jelly. Basket of 2, \$6, 4 for \$9

**Fried Green Tomatoes with Shrimp** - Three tart, green tomatoes, with a crispy cornmeal crust, topped with grilled shrimp and a spicy, creamy remoulade sauce. \$10

**Deviled Eggs** - We finally found a breed of hen that lays deviled eggs. Try 'em! 4 for \$6

### Mains -

**Biscuits with Gravy** - Julep's classic biscuits, topped with white sausage gravy (andouille). With two eggs your way. \$13

**Chicken & Waffles** - Four pieces of our award-winning, pecan-smoked fried chicken, on top of a fresh Belgian waffle. With butter-maple syrup on the side. One side \$16

**Shrimp & Grits** - Cheesy sweet corn grits, with six jumbo shrimp, topped with bacon and scallions. \$18

**Belgian Waffle** - A fluffy waffle, peaches, strawberries and blueberries, finished with whipped cream and pecans. \$13

**Crab Biscuit** - Large biscuit smothered with blue crab, cheeses and spices; served with two poached eggs on top. \$15

**Julep Country Quiche** - Our delicious take on this classic egg pie. Bacon, collards, tomato, fontina and cheddar in a deep dish crust. With a side arugula salad. \$14

**Eggs of Choice** - Three eggs your way, with breakfast potatoes and one side. \$11

**Banana Bread French Toast** - Extremely moist and full of sweet banana flavors and aromas! With whipped butter, berries and pecans. \$13

**Breakfast Burger** - A bend of short rib, brisket and chuck, with bacon, pepper jack and honey apple sauce, topped with a poached egg. With one side \$14

**Hangover Cure Omelet** - A three-egg omelet, with pulled pork, brisket, pulled chicken, pepper jack and cheddar cheese. With a biscuit \$14

**Pulled Pork Benedict** - Dry-rubbed pork, smoked low-and-slow for twelve hours, on an English muffin, finished with two poached eggs and Hollandaise sauce. \$13

**Chicken Fried Steak** - For a classic, Southern, down-home dish, try our chicken fried steak! Tenderized top round, dredged in seasoned flour, over mashed potatoes, with black pepper gravy. One side \$16

**Brisket Hash** - Our dry rubbed, house smoked brisket, with breakfast potatoes, spices and two poached eggs. Served with a biscuit and honey butter. \$15

Sides - Fruit, toast, home fries, bacon, grits, side salad

### Try a Mimosa Tower!

Pour your favorite brunch cocktail right at your table with a Mimosa Tower! A large, chilled tower filled with the perfect mixture of sparkling wine and fresh orange juice! Each tower will fill approximately ten drinks. \$45