



- Happy Hour -

MON - FRI
3 - 6PM

**ORDER
ONLINE**

Click the Order Online tab at
www.JulepAnnapolis.com

Starters

AWARD WINNING WINGS

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

Choice of Naked, Old Bay, Teriyaki, or add one of the sauces on your table. 15
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! 13.5

CHESAPEAKE CRAB DIP

Three creamy cheeses, blended with backfin, claw, and lump...with a hint of Old Bay. Served with baguette. 13.5

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. 11

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. 11

HOMEMADE 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

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

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

Sandwiches

Served with a choice of one side.
Upgrade to Brussels 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. 16

THE ULTIMATE

Our signature pulled pork sandwich, fresh from 12 hours in the smoker! On a brioche roll, topped with coleslaw. 13

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

MEATLOAF SANDWICH

Our beautiful burger blend, smoked with a tomato-vinegar glaze and served on toasted country white. 14

CLASSIC BURGER

Our signature burger blend of brisket, short-rib, and chuck with lettuce, tomato, and your choice of cheese. 14

VEGGIE BURGER

A very tasty, black bean vegan burger with lettuce, tomato, sautéed onions and spicy mayo on a brioche roll. 13

PULLED CHICKEN SANDWICH

BBQ (smoked) chicken, hand-pulled and softly coated with our own honey-apple BBQ sauce. 13

Welcome to Julep, Annapolis' new, creative southern restaurant and gathering place!

Our smoked meats take between 3 and 12 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 Brussels Sprouts 1.25

SMOKED FRIED CHICKEN ^(GF)

Chicken with our Julep rub, smoked over pecan wood for 3 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. 17

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. 29

THE WAFFLED PIG

Cornbread stuffing waffle, topped with a mound of creamy mashed potatoes, add a healthy dose of our award winning pulled pork, and drizzle it with gravy. No sides. 15

SOUTHERN FISH & CHIPS

A catfish fillet, breaded with our seasoned cornmeal and served over a bed of Cajun fries, with tartar sauce. Choice of one side. 17

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. 17

GRILLED PORK BELLY SKEWERS

Silky bites of smoked pork belly layered on skewers with green peppers and red onions, on a bed of savory wild rice and red quinoa. With one side. 18

ST. LOUIS RIBS ^(GF)

Dry-rubbed and bathed in pecan smoke for 5 hours. Meaty and tender. Half Rack 20

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. 16

JAMBALAYA

Chicken, andouille sausage, shrimp, crawfish, trinity and Cajun spices in a tomato/rice base. No sides. 19

MEMPHIS PULLED PORK

One half pound of our smokey, moist, flavorful oink, fresh from 12 hours in the smoker! 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

TEXAS BRISKET

Dry rubbed with our secret blend of spices and smoked over pecan wood for 12 hours until tender. 22

- 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
GREEN BEANS 3 | HUSH PUPPIES & HONEY BUTTER 3

- Premium Side -

BRUSSELS SPROUTS

With candied pecans, bacon and goat cheese 4.25

Kiddie Menu

Under 14 years of age only, please

Served with choice of side and a kid's drink. 7

(Fries are plain) Upgrade to Brussels Sprouts add 1.25

HOT DOG | GRILLED CHEESE

CHICKEN TENDERS

GARDEN SALAD | SLIDERS (2) (pulled pork or chicken)

Beverages

Coke, Diet Coke, Sprite, Mr. Pibb,
Ginger Ale, Birch Beer,
Orange Soda, and Lemonade 3

Iced Tea, Sweet Tea and Hot Tea 3



Coffee 2.5 | 2% Milk 3



Try Julep Catering!

We're perfect 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'll design a special, unforgettable menu for your event.

2207 Forest Dr. Annapolis, MD 21401 | 410.571.3923 | JulepAnnapolis.com

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HOURS: Sun 10am-9pm | Mon-Thurs 11am-9pm | Fri-Sat 11am-10pm

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

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