

Julep

Kitchen & Bar

Welcome to Julep, family owned and operated since 2019!
Our smoked meats take between 3 and 12 hours to prepare...and we don't like serving leftovers. In order to serve you the freshest food, there may be times when we run out.
First come, first served!

Check out our sister location, The Hideaway, in Odenton!

STARTERS

AWARD WINNING WINGS (GF)

Rubbed with our own special seasonings, smoked over pecan wood for three hours and flash-fried! Choice of Naked, Buffalo, Blackberry Chipotle, or Old Bay. If you want some extra heat, try our dry-hot rub!
16.99

CREAM OF CRAB with SWEET CORN

Our take on a Chesapeake favorite, with creamy sweet corn. Dusting with a hint of Old Bay.
Cup 7 Bowl 10

CHESAPEAKE CRAB DIP

Three creamy cheeses, blended with backfin, claw, and lump, with a hint of Old Bay. Served with toasted baguette. 17.99

FRIED RIBS (GF)

Four dry-rubbed, pecan-smoked ribs, sent for a quick dip in the fryer! With a blackberry chipotle drizzle.
12.99

PULLED PORK EGGROLLS (2)

Pulled pork, black-eyed peas, collard greens, cream cheese, jack cheese and spices, all wrapped up and served with chipotle ranch. 12.99

HOMEMADE BISCUITS

A taste of homemade comfort from the Julep bakery! Huge biscuits with a soft, pillowy inside, a buttery outside, and a bit of crunchy crust. Served with homemade honey butter and pepper jelly.
Basket of two 7 Basket of four 12

FRIED GREEN TOMATOES WITH SHRIMP

Three tart, green tomatoes with a crispy cornmeal crust, topped with fried shrimp and a slightly spicy, tangy remoulade sauce. 13.99

JULEP CHILI

Twenty-two ingredients, featuring seven chiles, red beans, brisket & smoky tomato sauce, topped with cheddar and jack cheeses. A delicious, rich chili flavor, with medium heat. Served with cornbread. Cup 7 Bowl 10

BIG BANG SHRIMP (GF)

Five jumbo shrimp lightly crusted, fried and tossed in house made sweet Thai chili sauce, garnished with fresh scallions. 13.99

ENTRÉES

Served with a choice of two sides unless noted otherwise.
Upgrade to Brussels Sprouts 2

SMOKED FRIED CHICKEN (GF)

Half-chicken, coated with our secret dry rub, smoked over pecan wood for 3 hours... then into the fryer for a quick dip. Not your traditional fried chicken!
Breast, thigh, wing and drumstick. 24.99
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. 22.99

JULEP SAMPLER (GF)

Hungry? Can't make up your mind? Then the Julep Sampler is for you! Pulled pork, brisket, fried ribs, wings and andouille sausage, 2 sides. 31.99

CAJUN PASTA

Shrimp, chicken and Andouille sausage, tossed in our Cajun cream sauce with cavatappi pasta. Made with just the right amount of kick. Served with a toasted garlic baguette. No additional sides. 25.99

CATFISH & CHIPS

Catfish fillets, breaded with our seasoned cornmeal and served over a bed of Cajun fries, with tartar sauce and cole slaw. No additional sides. 20.99

ST. LOUIS RIBS (GF)

Dry-rubbed and bathed in pecan smoke for 5 hours. Meaty and tender! Half rack- 21.99 Full Rack- 34.99

TEXAS BRISKET (GF)

Dry-rubbed with our secret blend of spices and smoked over pecan wood for 12 hours until tender. Served with peppadew relish. 27.49

ARTISAN CHICAGO DEEP DISH PIZZA

A classic, made even more delicious by Julep! A house-made, personal-sized buttery cornmeal crust, fermented for 3 days. Side salad included.

Meat: Italian pork sausage, pepperoni, caramelized onions, and whole milk mozzarella. 17.99

Veggie: Seasonal roasted vegetables, house-made red sauce, whole milk mozzarella and parmesan 17.99

Cheese: Fontina, whole milk mozzarella, parmesan and house made red sauce 15.99 **Add Pepperoni** 1.99

CHARLOTTE'S HOMEMADE POT PIE

The ultimate comfort food. Pecan-smoked chicken in a creamy sauce, with tender, flavorful vegetables. Served with a side salad. No additional sides. 19.99

BRISKET BURNT ENDS (GF)

Some call them the filet mignon of the BBQ world - others call them brisket candy. Tender cubes of brisket point, coated with our special dry-rub and smoked to perfection over pecan wood. Served over mashed potatoes with your choice of one side. 21.99

MEATLOAF ENTREE

One-half pound of our beautiful burger blend, with a tomato glaze, with mashed potatoes and gravy.
Choice of one side 18.99

HOUSE-SMOKED SALMON

8oz Atlantic salmon filet brushed with our bourbon-soy glaze. 25.99

MEMPHIS PULLED PORK (GF)

One-half pound of our smokey, moist, flavorful oink, dry-rubbed and fresh from 12 hours in the smoker! 20.99

SHRIMP & GRITS (GF)

Cheesy cheddar grits, with six jumbo shrimp, topped with andouille, scallions and diced tomatoes. No sides. 25.99

CHICKEN FRIED STEAK

For a classic, down-home supper, try our chicken fried steak! Tender sirloin dredged in our seasoned flour, served over mashed potatoes and black pepper gravy.
With one side. 19.99

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.

SANDWICHES

Served with a choice of one side.
Upgrade to Brussels Sprouts 2

THE MEMPHIS BURGER

A perfect blend of ground brisket, short-rib and chuck, topped with pork belly, pepper jack, lettuce, burger sauce & a fried green tomato, on a brioche roll. 18.99

THE ULTIMATE

Our signature pulled pork sandwich, fresh from 12 hours in the smoker! On a brioche roll, coleslaw on the side. 16.49

FISH SANDWICH

Breaded and fried catfish filet, with lettuce, coleslaw and tartar sauce on a fresh brioche roll. 16.99

TEXAS BRISKET SANDWICH

Our signature 12-hour low-and-slow recipe, served on a brioche roll with slaw on side. 17.99

VEGGIE BURGER

A tasty black bean vegan burger with lettuce, tomato, sautéed onions and spicy mayo on a brioche roll. 15.99

CLASSIC BURGER

Our signature burger blend of brisket, short-rib and chuck with lettuce, tomato, and your choice of cheese. 17.49

PULLED CHICKEN SANDWICH

Pecan-smoked, hand-pulled chicken, served with honey-apple BBQ sauce on the side. 16.49

MEATLOAF SANDWICH

Our beautiful burger blend, smoked with a tomato glaze and served with lettuce on toasted country white. 16.99

GREENS

JULEP CHICKEN SALAD (GF)

Pecan-smoked pulled chicken atop a bed of greens, with bleu cheese, red onion, blueberries and strawberries. Served with strawberry vinaigrette on the side. 18.99

CAESAR SALAD

Freshly chopped romaine tossed in Caesar dressing. Topped with house-made croutons and freshly grated parmesan.
Side 9.49 Full 13.99

BEET SALAD (GF)

Roasted red and golden beets, over Arcadian greens, with avocado and candied pecans. White balsamic vinaigrette on the side. 17.99

Salad Add-Ons

Pulled Chicken 6 | Pulled Pork 6 | Salmon 16
Shrimp 12

- Sides 4 -

Cornbread | Cajun Fries | Collard Greens | Baked Mac & Cheese | Coleslaw
Red Potato Salad | Mashed Potatoes & Gravy | Broccoli
Green Beans | Hush Puppies & Honey Butter | Glazed Yams

- Premium Side 6 -

Brussels Sprouts with Bacon, Candied Pecans and
Goat Cheese

- Happy Hour -

MON - FRI
3 - 6PM
Bar Area

**ORDER
ONLINE**

Click the Order Online tab at
www.JulepAnnapolis.com

BEVERAGES

Coke, Diet Coke, Coke Zero, Sprite,
Seagrams Ginger Ale, Dr. Pepper,
Birch Beer, Lemonade, House blend coffee, Decaf coffee
Sweet/Unsweet Tea, Hot Tea, Whole Milk, Apple Juice 4



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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