

Terrace Tasting Menu

Champagne Toast

Moët Mini Nectar Imperial Rosé

Wine Tasting

Albariño Mar de Viñas/Rias Baixas/ES
Pinot Noir Evolution/Willamette Valley/OR
Port Kopke 10-Year Tawny/Douro/PT

\$40

serves two

Grand Margarita

don julio reposado/grand marnier/lime/
oj/agave/tajin-dusted orange

Where the Buffalo Roam

buffalo trace bourbon/st. germain/
demerara/aromatic bitters

DATE NIGHT \$100 | serves two

First Course

Deviled Egg Trio P | GF 15
trout caviar/pancetta crisp/candied smoked salmon

Second Course

Caprese Canapés V | GFO 14
burrata/slow roasted tomato/basil/
balsamic pearls/brioche

Third Course

Short Rib Croquettes 16
caramelized onion & veal demi/smoky aioli

Fourth Course

Lemon Oregano Roasted Branzino GF 23
sautéed zucchini/beluga lentils/
mediterranean style relish

Fifth Course

Charred Petite Beef Tenderloin GF 26
two (2oz) tenderloin medallions/potato purée/
asparagus/royal trumpet mushroom/
herb butter/red wine demi-glaze

Sixth Course

Mini Dessert Trio N 10
chocolate praline bon bons/
caramel "apple pie"/pâte de fruit

SUMMER BBQ \$100 | serves two

First Course

Grilled Watermelon Caprese Salad S | GF 21
chilled herb grilled shrimp/
strawberry/feta/basil/balsamic

Second Course

Chili-Lime Street Corn Ribs V | GF 12
elote dipping sauce

Third Course

Mac & Cheese S 24
cavatelli/fontina/gruyère/gouda/
old bay/mache/lobster garnish

Fourth Course

Cherry Cola Sliders P 15
cheerwine braised pork/house bbq sauce/
apple radish slaw/spicy aioli/potato buns

Fifth Course

Fish Taco Trio 13
grilled cod/ginger garlic/
apple radish slaw/avocado crema

Sixth Course

Mini Peach Cobbler 15
vanilla bean gelato

The Terrace tasting menu serves up to two. Each menu item is available à la carte.

TUESDAY - FRIDAY 11:30 AM - 10 PM | SATURDAY 3 - 10 PM

The Terrace menu is offered exclusively for outdoor dining
and is not available inside or during brunch.

Terrace À La Carte Menu

Adult Happy Meal 25

Wagyu Slider, Parmesan Truffle Fries,
Huckleberry Lemonade

Julia's Signature Trio 25

Wagyu Slider
white cheddar

Croque Monsieur P
ham/gruyere/bechamel

Mini Lobster Roll S
mayo/chives

Small Plates - perfect for sharing

Parker House Rolls 7

fresh from the oven/smokehouse butter

House Charcuterie P | GFO 22

genoa salame/prosciutto/manchego/greek olives/focaccia/
artisan crackers/olive oil & balsamic vinegar

Wagyu Piggies in a Biscuit 10

hot honey/sweet & spicy ketchup/violet mustard

Caprese Canapés V | GFO 14

burrata/slow roasted tomato/basil/balsamic pearls/brioche

Wood-Grilled Octopus GF 20

marinated red onions/greek olives/capers/olive oil

Smoked Rappahannock Oysters* S | GF 16

bourbon chipotle mignonette

Mediterranean Style Hummus V | GFO 10

tomatoes/cucumbers/red onion/olives/feta/oregano/pita

Short Rib Croquettes 16

caramelized onion & veal demi/smoky aioli

Duck Confit Cavatelli 24

roasted duck jus/cream/fresh herbs/blistered tomato

Creole Shrimp Linguini S | P 22

andouille sausage/cajun shrimp/roasted tomatoes/
parmesan/cajun garlic butter sauce/chives

Garden Truffle Flatbread V | GFO 11

mozzarella & provolone blend/brie sauce/roasted mushrooms/
caramelized onions/white truffle oil/ micro basil/balsamic glaze

Orchard Salad V | GF 12

stone fruit/arugula/red oak/quinoa/pumpkin seeds/
brie cheese/white balsamic mint vinaigrette

Lamb Lollipops* P | GF 26

bacon & pepper jam/goat cheese/arugula tossed in
olive oil & lemon juice

Dessert - because you deserve it!

Mini Dessert Trio N 10

chocolate praline bon bons/caramel "apple pie"/pâte de fruit

House Chocolates 6

three pieces/rotating selection

Pistachio Cake N 12

pistachio buttercream frosting/blackberry/blueberry/
flower & mint garnish

Molten Chocolate Cake 12

hot liquid chocolate core

Unconventional Carrot Cake N 12

carrot cake suspended in cream cheese & mascarpone frosting/
candied walnut and fresh mint garnish

Key Lime Pie V 12

graham cracker crust/raspberry/key lime gel/
mint & whipped cream garnish

Chef's Whim Cheesecake V | GF 12

rotating selection

Tiramisu 12

coffee-dipped lady fingers/whipped mascarpone/
cream/cocoa powder

Seasonal Bread Pudding V 12

served warm

Affogato 10

vanilla bean gelato & espresso

Vanilla Bean Gelato GF 4 (per scoop)

Lemon Ripieno V+ | GF 10

Port & Dessert Wine

Graham's Six Grapes Reserve/Douro/PT 13

Kopke 10-Year Tawny Reserve/Douro/PT 15

Chateau Laribotte Sauternes Bordeaux/FR 16

Executive Chef **Thomas Crenshaw**

N Nuts | S Shellfish | P Pork | V Vegetarian | GF Gluten Free | GFO Gluten Free Option

Prior to ordering, alert your server if you have any dietary restrictions due to food allergies or intolerance.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This food may be served raw or undercooked, or contains, raw or undercooked ingredients.

20% auto-gratuity applied to parties of 5+ | We limit split checks to three per table.

We are a cashless restaurant & accept the following:     