



restaurant & bar

Brunch

Served Saturday & Sunday 10:00 AM – 2:30 PM

Substitutions are available for an additional charge:

PORTABELLA FRIES – 3.50 FRUIT – 3.00 EGGPLANT FRIES – 2.50 STRAWBERRY SALAD – 1.50

NEW ORLEANS BEIGNETS

3 BEIGNETS – 3.95 6 BEIGNETS – 5.95 12 BEIGNETS – 7.95

JULEP QUICHE

SMOKED SAUSAGE AND SPINACH OR TOMATO BASIL, SERVED WITH A STRAWBERRY PECAN SALAD. – 9.95

BREAKFAST SANDWICH

SMOKED SAUSAGE, SCRAMBLED EGG, ONIONS AND CHEESE SERVED ON TOAST WITH A SIDE OF POTATO HASH. – 9.95

GRITS & GRILLADES

6-OUNCE FILET OF BEEF SERVED OVER SMOKED GOUDA GRITS IN A RED WINE SAUCE. – 19.95

JULEP'S AWARD-WINNING FRIED CHICKEN

CHICKEN BREAST -OR- HALF OF A WHOLE CHICKEN FRIED AND TOSSED IN A HONEY ROSEMARY GLAZE SERVED WITH RED-SKIN MASH AND BLACKENED GREEN BEANS. (CHICKEN BREAST CAN BE SERVED GRILLED UPON REQUEST.) – 12.95 / 17.95

SELECTED AS ONE OF THE TOP TEN IN THE NATION BY USA TODAY!

SHRIMP & GRITS

JUMBO SHRIMP, ROASTED CORN, RED ONIONS, SWEET PEPPERS AND HERBS IN A CRÈME SAUCE SERVED OVER SMOKED GOUDA CHEESE GRITS. – 13.95

CATFISH TACO

BLACKENED CATFISH, CARAMELIZED ONIONS, PEPPER JACK AND REMOULADE IN A JALAPENO-CHEDDAR TORTILLA. SERVED WITH FRIES. – 9.95

BANANAS FOSTER FRENCH TOAST

CLASSIC FRENCH TOAST TOPPED WITH BANANAS AND BROWN SUGAR RUM SAUCE. – 9.95

GRILLED TUNA BURGER

GINGER SOY MARINATED GRILLED TUNA WITH WASABI MAYO AND ASIAN SLAW ON A POTATO BUN. – 12.95

SHRIMP TOAST

BAKED BAY SHRIMP AND PARMESAN TOAST SERVED ON A BED OF SAUTEED SPINACH TOPPED WITH LEMON BEURRE BLANC. – 8.95

STEAK AND EGGS BENEDICT

TOPPED WITH CRYSTAL HOT SAUCE HOLLANDAISE. SERVED WITH POTATO HASH – 12.95

FRIED GREEN TOMATO BENEDICT*

FRIED GREEN TOMATO, POACHED EGG AND CRABMEAT ON AN ENGLISH MUFFIN WITH HOLLANDAISE, SERVED WITH POTATO HASH. – 11.95

JULEP BURGER

BBQ, BLUE CHEESE AND BACON SERVED WITH LETTUCE, TOMATO, MUSTARD AND MAYO ON A POTATO BUN. SERVED WITH FRIES. – 9.95

THE DOUBLE-WIDE BREAKFAST*

3 EGGS, A BISCUIT WITH SAUSAGE GRAVY, BACON, SMOKED GOUDA GRITS AND POTATO HASH. – 9.95

FRIED GREEN TOMATO NAPOLEON

FRIED GREEN TOMATOES LAYERED WITH CRABMEAT AND GOAT CHEESE TOPPED WITH LEMON BUTTER. – 11.95

PORTABELLA OMELET

A 3-EGG OMELET WITH PORTABELLA MUSHROOMS, SWEET PEPPERS, ONIONS AND GOAT CHEESE SERVED WITH POTATO HASH. – 10.95



PIMENTO CHEESE BLT

HOMEMADE PIMENTO CHEESE, BACON, LETTUCE AND TOMATO ON A CROISSANT SERVED WITH FRIES. – 9.95

STRAWBERRY AND CHOCOLATE CHIP PANCAKES

BUTTERMILK PANCAKES MADE WITH FRESH STRAWBERRIES AND CHOCOLATE CHIPS. SERVED WITH BACON. – 9.95

STRAWBERRY PECAN SALAD

FRESH STRAWBERRIES, CANDIED PECANS AND GOAT CHEESE SERVED OVER FIELD GREENS WITH A STRAWBERRY BALSAMIC VINAIGRETTE. – 8.95

CHICKEN SALAD SALAD

SEASONED CHICKEN MIXED WITH REMOULADE, PECANS, BELL PEPPERS, ONIONS AND CELERY SERVED ON FIELD GREENS WITH A CUCUMBER SHERRY VINAIGRETTE. – 8.95



Available in Julep's Gourmet Grocery (Promenade Entrance)

*Consuming food cooked to less than minimum temperatures may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

Appetizers

"This is what you eat before you eat to make you more hungry"
-Eric Cartman

Fried Green Tomato Napoleon Fried green tomatoes layered with crabmeat and Ryals Goat Cheese topped with lemon butter. – 11.95

Pimento Cheese Fritters Homemade pimento cheese lightly breaded, deep fried and served with comeback dipping sauce. – 7.95

Julep Tuna Tower "Julep's Sushi Solution" Sashimi-grade tuna layered with a fresh cucumber mint salsa, rice and avocado drizzled with a citrus soy vinaigrette and finished with The Dynamic Duo – Wasabi Aioli and Red Rocket Sauce. – 11.95

Crawfish Egg Rolls Crawfish, black-eyed pea salsa and collard greens wrapped in a classic wonton wrapper served with a pepper jelly sweet and sour sauce. – 8.95

"Redneck" Sausage and Cheese Plate A trio of country pleasin' boudin and andouille sausages served with our chef's selection of cheeses and Ritz crackers and Bone Suckin' Sauce for dipping. – 13.95

Butter Bean Hummus Crostini topped with baby butter bean hummus, fresh mozzarella, roasted red pepper and finished with a basil vinaigrette. – 8.95

Steamed Soybeans Tossed in a citrus soy vinaigrette. – 5.95

Eggplant Fries Served with house-made ranch dipping sauce. – 6.95

Portobella Fries Lightly breaded portobella mushrooms served with chipotle tartar sauce. – 7.95

Shrimp Toast Baked bay shrimp and parmesan toast served on a bed of sauteed spinach topped with lemon Beurre Blanc. – 8.95

Salads

Julep House with Grilled Chicken Marinated chicken breast grilled and served warm over a bed of chilled field greens, cherry tomatoes and Ryals Goat Cheese. Served with our own pepper-jelly vinaigrette. – 9.95

Seared Tuna Salad Blackened sashimi-grade tuna seared and served over mixed greens with wasabi almonds, avocado, crispy wonton strips and cucumber mint salsa. Served with cucumber sherry vinaigrette. – 13.95

Chicken Salad Salad Seasoned chicken mixed with remoulade, pecans, bell peppers, onions and celery served on field greens with a cucumber sherry vinaigrette. – 8.95

Chicken Caesar Salad Delicious fried chicken atop crisp romaine hearts with garlic croutons and parmesan cheese. – 8.95

Spicy Cobb Salad Blue cheese, bacon, tomato, avocado, egg and cajun turkey on crispy romaine with house-made ranch dressing. – 10.95

Strawberry Pecan Salad Fresh strawberries, candied pecans and Ryals Goat Cheese served over field greens with a strawberry balsamic vinaigrette. – 8.95

Steak Salad Our version of the classic "Black and Blue" salad made with beef tenderloin medallions, crisp romaine hearts, diced bacon, crumbled blue cheese and tomatoes. Served with house-made ranch dressing. – 10.95

Julep Quiche Smoked sausage and spinach or tomato basil served with a strawberry pecan salad. – 9.95

A 20% gratuity will be added for parties of 10 or more.

Make your reservations online at www.juleprestaurent.com

Entrees

Julep Filet 8 ounce filet of grass fed beef topped with a rosemary demi-glace served with red skin mash and bacon wrapped green bean bundles – 23.95

Blackened Tuna Filet Sashimi-grade tuna topped with a sesame aioli and served over a bed of spaghetti squash "noodles". – 14.95

Grilled Fish of the Day Grilled fish of the day topped with crabmeat and served with jicama slaw and finished with a Crystal hot sauce beurre blanc. – 14.95/19.95

Julep's Award-Winning Fried Chicken Chicken breast -or- half of a whole chicken fried and tossed in a honey rosemary glaze served with red-skin mash and blackened green beans. (Chicken breast can be served grilled upon request.) – 12.95 / 17.95 **SELECTED AS ONE OF THE TOP TEN IN THE NATION BY USA TODAY!**

Gulf Shrimp and Grits Jumbo shrimp, roasted corn, red onions, sweet peppers and herbs in a crème sauce served over smoked gouda cheese grits. – 13.95

Stuffed Chicken Breast Chicken breast stuffed with provolone cheese and spinach and served with fresh sautéed broccoli. – 12.95

Crawfish Etouffé A Louisiana favorite served over rice with grilled Gambino's French bread and topped with a fried green tomato. – 12.95

Citrus Chipotle BBQ Chicken served with three cheese mac & cheese and butterbeans with country ham. – 11.95

Cajun Crawfish Penne Pasta topped with a creole cream sauce and parmesan cheese. Served with garlic toast. – 13.95

Sandwiches

All sandwiches are served with fresh-cut fries.
Substitutions are available for an additional charge.

Portobella Fries – 3.50 Sweet Potato Fries – 1.00
Eggplant Fries – 2.50 Strawberry Salad – 1.50

Julep Burger BBQ, blue cheese and bacon served with lettuce, tomato, mustard and mayo on a potato bun. – 9.95

Bone Suckin' BBQ Sandwich Smoked pork sandwich topped with Bonesuckin' BBQ sauce and coleslaw served on a potato bun with sweet potato fries. – 9.95

Catfish Taco Blackened catfish, caramelized onions, pepper jack and remoulade in a jalapeno-cheddar tortilla. – 9.95

Grilled Flank Steak Grilled flank steak, pepper jack cheese, chipotle mayo and caramelized onions on foccacia bread. – 9.95

Fried Chicken Sandwich Honey rosemary glazed fried -or- grilled chicken with mayo, spicy mustard, lettuce and provolone on a potato bun. – 9.95

Grilled Ham and Cheese Thinly sliced smoked ham and provolone cheese with creole mustard and mayonnaise grilled to perfection on sourdough bread. Served with a cup of our homemade tomato basil soup. – 9.95

Grilled Tuna Burger Ginger soy marinated grilled tuna with wasabi mayo and Asian slaw on a potato bun. – 12.95

* **Julep Club** Ham, turkey, provolone, bacon, lettuce, fried green tomato and chipotle mayo on sourdough bread. – 9.95

Pimento Cheese BLT Homemade pimento cheese, bacon, lettuce and tomato on a croissant. – 9.95

Cajun Grilled Mahi Sandwich Grilled mahi filet, lettuce, tomato, house-made remoulade, Bobkat Farms squash pickles on a potato bun. – 12.95

Available in Julep's Gourmet Grocery (Promenade Entrance). Bobkat Farms squash pickles also available.

* Membership in Club Julep is not included.

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601-362-1411

FULL SERVICE CATERING AVAILABLE

JulepRestaurant.com

JUIEP Kids menu



Lunch & Dinner

HOT DOG	4.95
PB AND J	4.95
HAMBURGER	4.95
CHICKEN FINGERS.....	4.95
GRILLED CHEESE.....	4.95
MAC AND CHEESE.....	4.95

Desserts

1/2 SLICE OF CAKE	2.75
COOKIE	1.25
VANILLA ICE CREAM	1.50

Brunch

(Served Sat & Sun 10 to 2:30)

FRENCH TOAST.....	4.95
BUTTERMILK PANCAKES	4.95
CHOCOLATE CHIP PANCAKES	5.95
EGGS, BACON, GRITS	4.95
HAM AND CHEESE OMELET	3.95



Late Night Menu

Served Thursday - Saturday 10:30 PM - 1:00 AM

SHRIMP TOAST

Baked bay shrimp and parmesan toast served on a bed of sautéed spinach topped with lemon beurre blanc – 8.95

PIMENTO CHEESE FRITTERS

Homemade pimento cheese lightly breaded, deep fried and served with comeback dipping sauce – 7.95

FRIED GREEN TOMATO NAPOLEON

Layered with crabmeat and goat cheese topped with spicy lemon butter. – 11.95

HONEY-ROSEMARY CHICKEN

Grilled or fried chicken fingers tossed in a honey-rosemary glaze. – 7

CRAWFISH EGG ROLLS

Crawfish, black-eyed pea salsa and collard greens wrapped in a classic wonton wrapper served with a pepper jelly sweet and sour sauce – 8.95

PORTOBELLA FRIES

Lightly breaded marinated portobella mushrooms served with chipotle tartar sauce. – 7.95

EGGPLANT FRIES

Served with blue cheese dipping sauce. – 6.95



BUTTERBEAN HUMMUS

Crostini topped with baby butterbean hummus, fresh mozzarella, roasted red pepper and fresh basil finished with a basil vinaigrette – 8.95

STEAMED SOYBEANS

Tossed in a citrus soy vinaigrette – 5.95



JULEP CHEESE PLATE

Chef selection of imported and domestic cheese and fruit. – 13.95

JULEP BURGER

BBQ, blue cheese and bacon served with lettuce, tomato, mustard and mayo on a kaiser roll potato bun. – 9.95



Available in Julep's Gourmet Grocery (Promenade Entrance)

601-362-1411 Restaurant • 601-201-9611 Catering • 601-362-1482 Fax
juleprestaurant.com

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