



- Happy Hour -

MON - FRI
3 - 6PM
Bar Area

ORDER
ONLINE

Click the Order Online tab at
www.JulepAnnapolis.com

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

CRABBY FRIES

Our brined and twice-cooked fries, with a delightful blend of crab meat, parmesan and cheddar cheese, truffle oil and a hint of sherry! 16.5

CHESAPEAKE CRAB DIP

Three creamy cheeses, blended with backfin, claw, and lump, with a hint of Old Bay. Served with toasted baguette. 16

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. 12

SOUTHERN EGGROLL (2)

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

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 honey butter and pepper jelly. Basket of two 7 Basket of four 12

CREAM OF CRAB with SWEET CORN

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

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

Greens

SOUTHERN 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

BEET SALAD (GF)

Roasted red and golden beets, over Arcadian greens, with avocado and candied pecans. White balsamic vinaigrette on the side. 16

Salad Add-ons - Chicken 6 Pulled Pork 6
Salmon 16 Shrimp 12

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 and a fried green tomato, on a brioche roll. 18

THE ULTIMATE

Our signature pulled pork sandwich, fresh from 12 hours in the smoker! On a brioche roll, coleslaw on the side. 15.5

CHICKEN BREAST SANDWICH

An skin-on chicken breast, rubbed, smoked and flash-fried, on a brioche bun! Topped with our sweet & spicy aioli. Pickle chips on the side. 16

BRISKET MELT

Smoked brisket, pimento cheese and homemade peppadew relish grilled on a thick country white bread. 18

MEATLOAF SANDWICH

Our beautiful burger blend, smoked with a tomato-vinegar glaze and served with lettuce on toasted country white. 15

VEGGIE BURGER

A very tasty, black bean vegan burger with lettuce, tomato, sautéed onions and spicy mayo on a brioche roll. 15

CLASSIC BURGER

Our signature burger blend of brisket, short-rib, and chuck with lettuce, tomato, and your choice of cheese. 16

PULLED CHICKEN SANDWICH

BBQ (smoked) chicken, hand-pulled and softly coated with our own honey-apple BBQ sauce. 15.5

Welcome to Julep, Annapolis' 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 2

SMOKED FRIED CHICKEN (GF)

We rub the chicken with our Julep rub, smoke it 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. 22

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. 20

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, served with 2 sides. 32

THE WAFFLED PIG

A cornbread stuffing waffle, topped with a mound of creamy mashed potatoes and a healthy dose of our award-winning pulled pork, drizzled with gravy. Cranberry sauce on side. No additional sides. 17

SOUTHERN FISH & CHIPS

A catfish fillet, breaded with our seasoned cornmeal and served over a bed of Cajun fries, with tartar sauce and cole slaw. No additional sides. 18

ST. LOUIS RIBS (GF)

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

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. 24

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. 17

SMOKED PORK STEAK

We take fresh pork shoulder and marinate it overnight in apple juice and spices. Then, it is dry-rubbed with our secret rub, smoked low-and-slow over pecan wood, chilled and cut into steaks. Another sprinkle of rub and a short stay in our 500 degree oven, and it's off to your table! With onion straws and one side. 20

MEATLOAF ENTREE

One-half pound of our beautiful burger blend, with a tomato glaze, over fresh mashed potatoes and gravy. Choice of one side 16

JAMBALAYA (GF)

Chicken, andouille sausage, shrimp, crawfish, trinity and Cajun spices in a tomato/rice base. No sides. 23

MEMPHIS PULLED PORK (GF)

One-half pound of our smokey, moist, flavorful oink, dry-rubbed and fresh from twelve hours in the smoker! 18

SHRIMP & GRITS (GF)

Cheesy cheddar grits, with six jumbo shrimp, topped with andouille, scallions and diced tomatoes. No sides. 24

CHICKEN FRIED STEAK

For a classic, down-home supper, try our chicken fried steak! Tenderized sirloin dredged twice in seasoned flour and served over mashed potatoes with a black pepper gravy. With one side. 18

- Sides -

GLAZED YAMS 4 | CAJUN FRIES 4 | COLLARD GREENS 4
CORNBREAD 4 | BAKED MAC N' CHEESE 4 | COLESLAW 4
RED POTATO SALAD 4 | MASHED POTATOES & GRAVY 4
GREEN BEANS 4 | HUSH PUPPIES & HONEY BUTTER 4

- Premium Side -

BRUSSELS SPROUTS

With candied pecans, bacon and goat cheese 5

Kiddie Menu

Under 14 years of age only, please.
Served w/ choice of one side and a kid's drink. 8
(Fries are plain) Upgrade to Brussels Sprouts add 2

HOT DOG | GRILLED CHEESE

CHICKEN TENDERS | MAC and CHEESE

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

Beverages

Coke, Diet Coke, Sprite, Ginger Ale, Mr. Pibb, Birch Beer, Orange Soda, Lemonade 4
Sweet/Unsweet Tea, Hot Tea, 2% Milk, Apple Juice 4



Coffee - House Blend or Decaf 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

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