

Julia's

RESTAURANT

STARTERS

CAULIFLOWER SOUP Apple, Crème Fraiche	12
BUTTER LETTUCES Shallots, Fines Herbes, Green Dressing *†	13
ROMAINE HEARTS Grain Mustard, Caesar Dressing, Sourdough Crouton, Parmesan *†	13
ORGANIC BEETS Candied Walnuts, Whipped Roquefort, Watercress, Honey Fig Vinaigrette *†	14
DELTA ASPARAGUS SALAD Soft-Boiled Egg, Truffle Vinaigrette *†	15
DUROC PORK PÂTÉ Rhubarb Raisin Chutney, Pickled Carrot, Levain Toast	15
	*Add Grilled Chicken Breast 5
	†Add 4oz Flat Iron Steak 7

MAINS

CROQUE MONSIEUR Ham, Gruyere, Mornay Sauce, Pain de Mie, Mesclun Salad	15
**Croque Madame: Request Glaum Ranch Organic Egg Sunnyside Up	+2
CREPE AUX EPINARDS Spinach, Mushroom, Gruyere, Butter Lettuce	15
FLATBREAD Provençal Aubergine Caviar, Vegetables du Suquet, Gluten-Free Bread	21
BAIA PASTA SARDINIAN Wild Mushroom Ragout, Pea, Lemon, Reggiano	23
STEAK-FRITES Flat Iron Steak, Caramelized Onion, Watercress, French Fries	24
PETRALE SOLE Nantes Carrot, Delta Asparagus, Pistachio Pistou	29
	Side of French Fries 5
	Split Charge 5

Executive Chef Fabrice Marcon



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

18% service charge for parties of 6 or more