



Inside Julia's, Now Serving Beer & Beef Turnovers In Quooklyn

BY [REBECCA FISHBEIN](#) IN [FOOD](#) ON FEB 26, 2015 2:30 PM



Ridgewood is having a *moment* right now, by which we mean lavish attention from [the New York Times](#) and [silly hybrid nicknames](#). Can an [Urban Outfitters mini mall](#) be far behind? For now, at least, let's all welcome [Julia's](#), which started serving up booze and bites in prime Ridgewick just over a month ago.

Julia's is a second effort from Crystal River Williams and Denise Plowman, who opened cafe Norma's back in the pre-Bushwood year of 2012. And though Julia's still has that decidedly

"new" feel about it, it looks like it'll be a welcome addition to the 'hood—regulars are already coming in for local brews, wines, and tasty small plates. Menu items include Nut Brown Braised Beef Turnovers (\$8) that are slow-cooked in an Ithaca Nut Brown Ale; a \$7 Golden Brat cooked in Captain Lawrence Liquid Gold; and a Savory NY Cheese Plate (\$7), with goat milk cheese from [Nettle Meadow Creamery](#) in Warrensburg, NY.

Brews run about \$5, and wine-and-beer cocktails like a Queen Bee—honey mead, sherry and vermouth with port-infused cherries—Black Velvet—an NY stout combined with a sparkling white wine—and the Golden Pear—a local pilsner and a pear-infused wine—run \$6 to \$8. They've also got house beers like a Nut Brown Ale and a Mexican Chocolate Stout, and wines are all sourced from local organic vineyards.

Julia's won't just be blessing RiQueBro with cheese and alcohol; last month, Williams and Plowman [told *Bushwick Daily*](#) they intend to host art classes, wine tastings, drink-and-draw workshops and art exhibits in their space.

[Julia's](#) is located at 818 Woodward Avenue in Ridgewood, Queens.