

JUNIPER

LOCAL SEASONAL SUSTAINABLE

BREAKFAST

*If this is coffee, please bring me some tea;
but if this is tea, please bring me some
coffee*

-Abraham Lincoln

BREAKFAST BUFFET \$28

Daily selection of fresh fruit, berries, yogurt, muesli, cereals, oatmeal, pastries, bagels, toasts, smoked salmon, scrambled eggs or eggs-to-order, bacon, sausage, artisanal cheeses and charcuterie. Your choice of juice and freshly brewed coffee or tea.

COFFEE & TEA

ROYAL CUP COFFEE

freshly brewed : regular or decaffeinated \$5
espresso \$5
cappuccino or latte \$7

FAIRMONT TEA SELECTION \$5

SAVORY

The Georgetown \$19

two eggs any style, grilled tomato, roasted mushrooms, breakfast potatoes, pennsylvania sausage, applewood bacon, your choice of toast

The Capital \$15

two eggs any style, breakfast potatoes, pennsylvania sausage or applewood bacon, your choice of toast

add 2 buttermilk pancakes \$18

Politician's Light Bite \$17

egg white omelet, quinoa, peppers, caramelized onions, fruit salad

Classic Benedict \$16

poached eggs, canadian bacon, housemade english muffin, hollandaise, breakfast potatoes, grilled tomato

Crab Benedict \$23

poached eggs, juniper signature crab cakes, housemade english muffin, hollandaise, breakfast potatoes, grilled tomato

Juniper Steak & Eggs \$19

4oz grilled striploin, fried eggs, housemade english muffin, breakfast potatoes

Healthy Choice \$16

poached eggs, asparagus, carrots, artichoke hearts, broccolini, roasted peppers, grilled tomato

Create Your Own Omelet \$16

choice of three toppings : peppers, onions, mushrooms, kale, spinach, asparagus, ham, cheddar, gruyère, feta served with applewood bacon, breakfast potatoes, toasts

Honey Ham & Egg Sandwich \$12

honey english muffin, honey ham, poached egg, lemon dressed arugula

Breakfast Quiche \$12

house made quiche with peppers, onions and feta cheese
lemon honey arugula

LIFESTYLE

Sliced Seasonal Fruit and Berries \$10
greek yogurt

Hazelnut Raisin Bircher Muesli \$10
bananas, berries

Housemade Honey Granola \$9
fresh berries

Cold Cereal or Steel Cut Oatmeal \$6
with bananas or berries \$9

Applewood Smoked Lox \$15
bagel, capers, tomatoes, onions, hardboiled egg

SWEET

Nutella & Banana Crêpes \$13
fresh strawberry compote

Buttermilk Pancakes \$11
Vermont maple syrup
blueberry pancakes \$14

Brioche French Toast \$12
Vermont maple syrup

JUICE BAR \$6

Spinach Apple
Carrot Ginger
Tangerine Pear
Orange
Grapefruit
Tomato

SIDES

Breakfast Potatoes \$5

Fresh Berries \$8

Applewood Bacon \$5

Chicken or Pork Sausage \$5

Virginia Ham \$5

Applewood Smoked Salmon \$7

Our Signature Crab Cake \$10

Bread & Pastries \$7
*your choice of 2 : toast, bagel,
croissant, danish, muffin.
served with whipped butter and
preserves.*



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Parties of 6 or more are subject to an 18% gratuity.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

sus•tain•a•bil•i•ty [suh-stey-nuh-bil-i-tee] noun 1. the ability to be sustained, supported, upheld, or confirmed. 2. Environmental Science. the quality of not being harmful to the environment or depleting natural resources, and thereby supporting long-term ecological balance: The committee is developing sustainability standards for products that use energy.

Locally Sourced Ingredients

Spring Valley Farm | Augusta, WV

Partners for: 3 years

Produce: strawberries, red and gold beets, Swiss chards, and spring mix

Spring Valley Farm contains over 54 acres of diversified orchards and over 70 acres of vegetables varieties. Owners Eli and Misty Cook are proud practitioners of integrated pest management, using beneficial insects and no residual sprays to protect their produce.

Arc Greenhouses | Shiloh, NJ

Partners for: 25 years

Produce: mixed micro greens, pea tendrils, numerous single varieties of micro greens, and varieties of baby lettuce

Bruce and his father, Dick Cobb began ARC Greenhouses with a dedication to produce superior plants year round. Utilizing the extremely efficient process of recirculating hydroponics, they are able to produce a larger amount of produce. What would usually consume 25 to 50 acres of field space to grow, they can grow in 1 acre without releasing any chemicals into the ground.

Crown Orchards | Batesville, VA

Partners for: 15 Years

Produce: white and yellow peaches, nectarines, and a variety of apples

Crown Orchards has been one of Central Virginia's most prolific fruit growers for 4 generations, boasting 7 major orchards over a 15 mile radius. Owned and operated by the Chiles family, the company has many acres of peaches, nectarines and apples. Crown Orchard's state-of-the-art packing facility is located in Coveseville, Virginia.

EA Parker Farms | Oak Grove, VA

Partners for: 30 years

Produce: tomatoes, corn, summer squash, watermelon, collard greens, kale, and peppers

The Parkers have been farming for more than 100 years in the tri-state area. Their facility inspects, packs, and ships produce for growers from Delaware to the Carolinas covering 3,000 acres of land as well as their own produce. They are also a member of the Northern Neck Vegetable Association, helping to provide scholarships for agricultural students.

Lois Produce and Herbs | Leedstown, VA

Partners for: 20 years

Produce: tomatoes, asparagus, elephant garlic, sweet potatoes, cranberry and lima beans, english peas, and melons

This 4th generation family owned farm is located in Leedstown, Virginia in close proximity to the Chesapeake Bay. This eco-friendly farm conserves water by using plastic drip tape to deliver water straight to the roots in the fields. In addition to their water conservation efforts, they even have a resident pig that consumes leftovers!

Hummingbird Farms | Ridgely, Maryland

Partners for: 16 years

Produce: hydroponic tomatoes

Hummingbird Farms provides some of the area's best local, hydroponic tomatoes. For more than 20 years, they have been dedicated to producing red, ripe, amazingly flavorful tomatoes in an environmentally friendly way. Grown without the use of harsh chemicals, the integrity of the fruit is maintained from the plants to your table. In addition to this growing process, Hummingbird also uses predator insects, organic soaps, and oils to control pests and disease.

Richardson Farms | White Marsh, Maryland

Partners for: 8 years

Produce: collard greens, kale, etc

Richardson Farms is a 5th generation farm, with three generations currently involved in the daily operations. Their new retail store, "Farm Market," supports other local producers as well as their farm. Their farm stand is the largest in the Northeast Baltimore market.

Scott Farms | Lucama, NC

Partners for: 12 years.

Produce: sweet potatoes

Scott Farms is a 3rd generation family owned farm that includes 5,000 sandy-loam soil acres with the best soil for growing top-quality sweet potatoes. It is recognized as one of the highest-quality packer/shippers in the sweet potato business, both in the U.S. and in Europe.