

# JUNIPER

## breakfast

### 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.

### SAVORY

#### The Georgetown \$21

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

#### The Capital \$17

two eggs any style, breakfast potatoes, pennsylvania sausage or applewood bacon, your choice of toast  
add 2 buttermilk pancakes \$18

#### Politician's Light Bite \$18

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

#### Classic Benedict \$17

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

#### Crab Benedict \$24

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

#### Juniper Steak & Eggs \$21

4oz grilled striploin, fried eggs, 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 \$14

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 \$7

with bananas or berries \$10

#### Applewood Smoked Lox \$16

bagel, capers, tomatoes, onions, hardboiled egg

### SWEET

#### Nutella & Banana Crêpes \$14

fresh strawberry compote

#### Buttermilk Pancakes \$12

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 preserveser

### COFFEE & TEA

ROYAL CUP COFFEE

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

FAIRMONT TEA SELECTION \$5

Chef  
Jordi R Gallardo  
Mitchell Eldridge

Parties of 6 or more are subject to an 20% gratuity  
Consuming raw or undercooked meats, poultry seafood, shellfish, or eggs may increase your risk of food borne illness.