

JUNIPER

STARTERS

- Cast Iron Cornbread | honey jalapeño butter 9
- Smoked Tomato Bisque | pesto 6
- Steak Tartar | egg yolk sauce, country bread 16
- Local Cheese & Charcuterie | pickled vegetables, rooftop honey & mustard 17
- Baby Gem Salad | brioche garlic croutons, parmesan dressing 8
- Lola Rosa Greens | red onion, orange citrus, endive, sunflower seeds 9
- Maryland Crab Cakes | espelette remoulade 17
- Grilled Octopus | warm potato salad, paprika aioli 16
- Mussel | shallots, DC Brau, country bread 15
- Pork Belly | stone ground grits 12

ENTRÉE'S

- Tagliatelle Pasta | artichokes, cipollini onions, baby kale, pecorino 17
- Scallops | shishito, tomatoes, saffron 29
- Black Sea Bass | fennel, tomato pernod sauce 31
- Beef Tenderloin (6oz) | green beans, charred onion, blue cheese bordelaise 35
- Braised Veal Cheeks | baby root vegetables, port wine braising jus 24

FOR TABLE

- Porchetta (22oz) | rosemary jus 45
- Whole Striped Bass (2½ pounds) | lemon & herbs 55
- Herb Roasted Chicken (whole or ½) | natural jus 36/19
- Bone-in Dry Aged NY Strip (28oz) | garlic herb butter 75

SIDES

- Grilled Jumbo Asparagus 9
- Pommes Aligot 9
- Cauliflower Gratin 8
- Brussels Sprouts with Lardons 9
- Garlic Spinach & Kale 7
- Wild Mushrooms 9
- Crispy Potatoes 7
- Poblano Polenta 7

DESSERTS

- Apple Pie | caramel sauce, vanilla bean ice cream 11
- “Snickers” Parfait | salted toffee, chocolate cake, peanut brittle 12
- Passion Fruit Panna Cotta | coconut lime sorbet 11
- Red Velvet Cake | candied pecans, cream cheese ice cream 12
- Ice Cream | vanilla bean, chocolate or caramel 8
- Sorbet | raspberry, mango or coconut 8

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
A 20% gratuity will be added to all parties greater than 5