

JUNIPER

DINNER

SMALL PLATES

Jerusalem Artichoke Bisque 10
yuzu chardonnay mignonette

Local Yeocomico Oysters 16
yuzu chardonnay mignonette

Crab Croquettes 14
signature remoulade

Ahi Tuna Poke 16
avocado, tomato, green onion, crispy wonton,
wasabi cream

Grilled Spanish Octopus 17
patatas bravas, smoked paprika aioli

Rooftop Honey Walnut Bread 7
whipped rooftop honey butter, black sea salt

Warm Mediterranean Olives 6
rosemary & citrus infused laconiko olive oil

Crispy Buttermilk Feta 8
ghost pepper aioli

Virginia Cheese & Charcuterie 18
pickled vegetables, marmalade & mustard

Foie Gras Torchon 19
port reduction, cherry walnut crostini,
bitter greens

FROM THE FARM

Asparagus & Brussels 14
frisee, manchego, romesco

Citrus Salad 12
arcadian greens, local radish, citrus segments,
goat cheese, honey crisp apples,
chipotle & pear balsamic vinaigrette

Salad Lyonnaise 15
bitter greens, cherry tomatoes, pancetta,
poached egg, smoked peach vinaigrette

Farm Tomatoes & Burrata 16
pesto, baby greens, blood orange vinaigrette

Local Roasted Vegetables 16
baby carrots, cipollinni onions, cauliflower,
romanesco, grapefruit gremolata infused oil

TERRA COTTA PAELLA

Paella Mixta 35
arborio rice, sofrito, mussels, shrimp, lobster,
chicken thighs, chorizo, peas, peppers, lemon

Seafood Paella 38
arborio rice, sofrito, mussels, shrimp, lobster,
calamari, scallops, peas, peppers, lemon

Chicken & Chorizo Paella 28
arborio rice, sofrito, chicken thighs & wings,
chorizo, mushrooms, peppers, lemon

Farm Vegetable Fideua 25
fideos & sofrito base, peppers, artichokes,
mushrooms, peas, garlic aioli

FROM THE LAND

Smoked Strip Loin 29
roasted cipollinis, confit peewee potatoes,
bleu cheese bordelaise, meyer lemon rocket

Pan Seared Hanger Steak 28
smoked gouda whipped potatoes,
forrest mushrooms, roasted vegetables

Short Rib Pappardelle Pasta 28
braised short rib, artichokes, baby kale,
tomato pesto, pecorino cheese, truffle oil

Grilled Lamb Chops 34
provençal ratatouille, red wine reduction

Salt Cured Duck Breast 30
heirloom beets, duck fat brussels,
pomegranate gastric, micro sorrel

Airline Chicken Breast 25
half roasted japanese eggplant, raita,
sweetie drop peppers, smashed potatoes

FROM THE SEA

A La Plancha Branzino 29
cannellini & pancetta cassoulet, mussels

Oven Roasted Halibut 28
asparagus, baby carrots, idaho potatoes, suquet

Cedar Plank Salmon 26
quinoa pilaf, kalamata olives, sundried tomato,
broccolini, honey mustard glaze

Sauteed Sea Scallops 22
saffron fumet, baby potatoes, shishitos, tomoates

Pan Seared Crab Cakes 28
baby spinach, apple & raisin, pine nuts,
paprika remoulade

Chef
Jordi R Gallardo
Mitchell Eldridge

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