

JUNIPER

Lunch

SMALL PLATES

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

Soup Of The Day 10

Ahi Tuna Poke 14
avocado, tomato, green onion, wonton, wasabi cream

Crab Croquettes 14
signature remoulade

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

SALADS

Juniper 14
arcadian & micro greens, tomatoes, toasted pumpkin seeds, olives, cucumbers, manchego, rooftop honey dijon vinaigrette

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

Rooftop Honey Chicken Curry 23
granny smith apples, curried mayo, mixed greens, pistachios, boiled egg, avocado, sherry vinaigrette

Duck Confit Salad 24
endive & rocket greens, compressed melon, feta, kalamata olives, blood orange vinaigrette, port reduction

Hanger Steak Salad 25
baby romaine, grilled hanger steak, sun dried tomatoes, avocado, pickled shallots, crispy tortilla, poblano ranch dressing

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

SANDWICHES

All Sandwiches Come With Choice Of: Parmesan Pommes Frites, Caesar Salad, Juniper Salad or House Made Potato Chips

Signature Juniper Burger 24
house 1000 island, gruyere cheese, arugula, local tomato, pickled shallots, toasted brioche

Burger Of The Month 24
choice of side

Warm Turkey & Brie Club 20
bacon, granny smith apple, rosemary aioli, arugula, foccacia

Pesto Chicken 19
grilled chicken breast, pesto, arugula, caramelized onions, sun dried tomatoes, sharp provolone, ciabatta

Power Veggie Burger 18
sweet potato, black beans, grilled portobello, apple slaw, tzatziki sauce, multigrain

150 Mile Radius Veggie Wrap 17
hummus, roasted eggplant, sun dried tomatoes, shallots, cucumber, romaine, EVOO, tortilla

Lobster Roll 26
crispy shallots, celery, chives, lemon gremolata, toasted brioche

LARGE PLATES

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

Steak & Potato Baker 26
smoked strip loin, chimichurri, arcadian greens, yukon potato, meyer lemon aioli

Fish & Chips 22
local cod, pommes frites, malt vinegar aioli

Cedar Plank Salmon 25
quinoa pilaf, kalamata olives, sun dried tomatoes, broccolini, honey mustard glaze

Fish of the Day \$MP

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.