

JUNIPER

Lunch

SMALL PLATES

Rooftop Honey Wheat Walnut Bread \$6
honey butter

Soup Of The Day \$8

Saku Tuna Tartare \$18
jalapeños, shallots, cilantro, yuzu, orange, radish

Mac & Cheese \$10
cavatappi pasta, mornay sauce, parmesan crust

Juniper Signature Mini Crab Cakes \$19
corn succotash, asparagus, carrot purée, remoulade, young mâche

Crispy Calamari \$14
pickled ginger, sweet chili, peppadew, cashews, lemon aioli

SALADS

Juniper \$12
local herbs and mixed greens, tomatoes, toasted pumpkin seeds, olives, cucumbers, tarantaise cheese, rooftop honey dijon vinaigrette

Mediterranean Chickpeas and Mushrooms \$12
arugula, endive, olives, feta, toasted brioche croutons

Baby Caesar \$12
baby romaine and baby kale, fried boquerones, croutons, bacon, pickled egg, herb marinated olives, parmesan

New York Strip \$25
8oz grilled strip, feta, candied pecans, arugula & frisée leaves, cranberries, warm bacon vinaigrette

Rooftop Honey Chicken Curry \$21
granny smith apples, curried mayo, mixed greens, pistachios, boiled egg, grilled avocado, sherry vinaigrette

SANDWICHES

Crab Cake \$23
Maryland jumbo lump crab, red cabbage slaw, remoulade, brioche bun

Power Veggie Burger \$17
sweet potato, black beans, super grains, grilled portobello, apple-carrot slaw, tzatziki sauce

Maine Lobster Roll \$26
fried capers, portobello tempura, lemon aioli toasted, brioche roll, micro herb

Warm Turkey & Brie Club \$17
maple-pepper bacon, granny smith apple, rosemary aioli, arugula, foccacia

Burger Of The Month \$23
rosemary salted house cut french fries

1855 BBQ Braised Short Rib \$20
caramelized onions, cheddar, cole slaw, dijon-horseradish aioli, brioche bun

LARGE PLATES

Quiche of the Day \$15
mixed greens, julienned carrots, tomatoes, cucumbers, sherry vinaigrette

Steak Frites \$25
8oz new york strip, frisée & arugula salad, pommes frites, maitre d'hotel butter, steak sauce

Fish & Chips \$22
cornmeal dusted blue catfish, tartar sauce, mixed greens, house cut fries

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.