

JUNIPER

LOCAL SEASONAL SUSTAINABLE

LUNCH

*Man cannot live by bread
alone; he must have peanut
butter*

-James A Garfield

SMALL PLATES

Rooftop Honey Wheat Walnut Bread \$6
honey butter

Soup Of The Day \$8

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

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

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

Fried Calamari \$12
pickled ginger, sweet chili, peppadew, cashews,
lemon aioli

SALADS

Juniper \$10
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 \$23
8oz grilled strip, feta, candied pecans, arugula & frisée leaves,
cranberries, warm bacon vinaigrette

Rooftop Honey Chicken Curry \$19
granny smith apples, curried mayo, mixed greens, pistachios,
organic boiled egg, grilled avocado, sherry vinaigrette

SANDWICHES

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

Power Veggie Burger \$16
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 herbs, house made blood-orange soda

Warm Turkey & Brie Club \$16
maple-pepper bacon, granny smith apple, rosemary aioli, arugula,
focaccia

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

1855 BBQ Braised Short Rib \$19
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



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Parties of 6 or more are subject to an 18% gratuity.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk
of foodborne illness.

sus•tain•a•bil•i•ty [suh-stey-nuh-bil-i-tee] noun 1. the ability to be sustained, supported, upheld, or confirmed. 2. Environmental Science. the quality of not being harmful to the environment or depleting natural resources, and thereby supporting long-term ecological balance: The committee is developing sustainability standards for products that use energy.

Locally Sourced Ingredients

Spring Valley Farm | Augusta, WV

Partners for: 3 years

Produce: strawberries, red and gold beets, Swiss chards, and spring mix

Spring Valley Farm contains over 54 acres of diversified orchards and over 70 acres of vegetables varieties. Owners Eli and Misty Cook are proud practitioners of integrated pest management, using beneficial insects and no residual sprays to protect their produce.

Arc Greenhouses | Shiloh, NJ

Partners for: 25 years

Produce: mixed micro greens, pea tendrils, numerous single varieties of micro greens, and varieties of baby lettuce

Bruce and his father, Dick Cobb began ARC Greenhouses with a dedication to produce superior plants year round. Utilizing the extremely efficient process of recirculating hydroponics, they are able to produce a larger amount of produce. What would usually consume 25 to 50 acres of field space to grow, they can grow in 1 acre without releasing any chemicals into the ground.

Crown Orchards | Batesville, VA

Partners for: 15 Years

Produce: white and yellow peaches, nectarines, and a variety of apples

Crown Orchards has been one of Central Virginia's most prolific fruit growers for 4 generations, boasting 7 major orchards over a 15 mile radius. Owned and operated by the Chiles family, the company has many acres of peaches, nectarines and apples. Crown Orchard's state-of-the-art packing facility is located in Coveseville, Virginia.

EA Parker Farms | Oak Grove, VA

Partners for: 30 years

Produce: tomatoes, corn, summer squash, watermelon, collard greens, kale, and peppers

The Parkers have been farming for more than 100 years in the tri-state area. Their facility inspects, packs, and ships produce for growers from Delaware to the Carolinas covering 3,000 acres of land as well as their own produce. They are also a member of the Northern Neck Vegetable Association, helping to provide scholarships for agricultural students.

Lois Produce and Herbs | Leedstown, VA

Partners for: 20 years

Produce: tomatoes, asparagus, elephant garlic, sweet potatoes, cranberry and lima beans, english peas, and melons

This 4th generation family owned farm is located in Leedstown, Virginia in close proximity to the Chesapeake Bay. This eco-friendly farm conserves water by using plastic drip tape to deliver water straight to the roots in the fields. In addition to their water conservation efforts, they even have a resident pig that consumes leftovers!

Hummingbird Farms | Ridgely, Maryland

Partners for: 16 years

Produce: hydroponic tomatoes

Hummingbird Farms provides some of the area's best local, hydroponic tomatoes. For more than 20 years, they have been dedicated to producing red, ripe, amazingly flavorful tomatoes in an environmentally friendly way. Grown without the use of harsh chemicals, the integrity of the fruit is maintained from the plants to your table. In addition to this growing process, Hummingbird also uses predator insects, organic soaps, and oils to control pests and disease.

Richardson Farms | White Marsh, Maryland

Partners for: 8 years

Produce: collard greens, kale, etc

Richardson Farms is a 5th generation farm, with three generations currently involved in the daily operations. Their new retail store, "Farm Market," supports other local producers as well as their farm. Their farm stand is the largest in the Northeast Baltimore market.

Scott Farms | Lucama, NC

Partners for: 12 years.

Produce: sweet potatoes

Scott Farms is a 3rd generation family owned farm that includes 5,000 sandy-loam soil acres with the best soil for growing top-quality sweet potatoes. It is recognized as one of the highest-quality packer/shippers in the sweet potato business, both in the U.S. and in Europe.