

JUNIPER

LOCAL SEASONAL SUSTAINABLE

SMALL PLATES

ROOFTOP HONEY WHEAT WALNUT BREAD

Black Sea Salt, Honey Butter \$6

SEASONAL FRUIT & BERRIES

Served with Greek Yorgurt \$10

TRIPLE BERRY YOGURT PARFAIT

Chia Seeds, Berry Compote, Granola \$8

APPLEWOOD SMOKED LOX

*Capers, Tomatoes, Onions, Hardboiled Egg,
Toasted Bagel* \$15

JUNIPER SALAD

*Local Herbs and Mixed Greens, Tomatoes, Pepitas,
Tarantaise Cheese, Rooftop Honey Vinaigrette* \$10

CAESAR SALAD

*Baby Kale and Baby Romaine, Croutons, Olives,
Pickled Egg, Bacon, Fried Boquerones* \$12

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 food borne illness.

LARGE PLATES

THE GEORGETOWN

*Two Eggs Any Style, Pennsylvania Pork Sausage,
Applewood Bacon, Grilled Tomato,
Roasted Mushrooms, Breakfast Potatoes,
Your Choice of Toasts* \$19

BENEDICT

Classic \$15, *Smoked Salmon* \$18, or *Crab* \$23
*House Made English Muffin,
Breakfast Potatoes, Grilled Tomato, Hollandaise Sauce*

CREATE YOUR OWN OMELET

*Choice of 3 toppings: Tomato, Pepper, Mushroom, Onion,
Kale, Spinach, Asparagus, Ham, Cheddar, Gruyère, Feta
Served with Applewood Bacon, Breakfast Potatoes,
Choice of Toast* \$14

STEAK AND EGGS

*9oz Strip Loin Grilled, House-Cut Fries, Compound
Butter, Steak Sauce* \$25

WARM TURKEY CLUB

*Maple-Pepper Bacon, Granny Smith Apple,
Rosemary Aioli, Arugula, Focaccia, House-Cut Fries* \$16

BURGER OF THE MONTH

House-Cut Fries \$23

POWER VEGGIE BURGER

*Sweet Potato, Lentils, Grilled Portobello, Avocado,
House-Cut Fries* \$16

FISH OF THE DAY

\$Market price

SWEET PLATES

BUTTERMILK PANCAKES

Plain, Vermont Maple Syrup \$11

Or

*With : Chocolate, Nutella, Lemon and Ricotta
or Blueberries* \$14

BRIOCHE FRENCH TOAST

Plain, Vermont Maple Syrup \$11

With : Nutella or Caramelized Bananas \$14

HOUSE MADE BELGIUM WAFFLE

Crème Chantilly, Mixed Berry Compote \$12

DESSERTS

DECONSTRUCTED PEAR TART \$10

*Ginger poached pears, frangipane almond crumble,
lemon mascarpone crème, green apple gel*

STICKY TOFFEE PUDDING \$9

Rooftop Honey Grand Marnier Sauce, Orange Poppy Seed Tuile

DEVIL'S FOOD CAKE \$8

Raspberry Caramel Sauce, Caramelia Ice Cream

CLASSIC VANILLA CRÈME BRULÉE \$9

House-made lemon pine nut biscotti, fresh berries

S'MORES SUNDAE \$8

*Toasted Marshmallow Ice Cream, Fudge Sauce,
Graham Cracker Crumbs, Whipped Cream*

HOUSE SPUN ICE CREAM & SORBETS \$7- 2 scoops \$10- 3 scoops

Vanilla, Chocolate, Salted Caramel, Mango, Raspberry

WARM HOUSE MADE CHOCOLATE CHIP COOKIES (3) \$6