



CHEF IAN BENS

LOCAL SEASONAL SUSTAINABLE

We create our menu using ingredients that are primarily locally sourced from the US Eastern Seaboard. Ingredients that are not available nearby or out of season will be sourced from elsewhere in the USA first and only then globally. We are proud to design dishes reflecting seasonal flavors and focusing on environmental sustainability.

SPRING

ASPARAGUS
DANDELION GREENS
MOREL MUSHROOMS
GREEN GARLIC

SPRING ONIONS
SPRING LAMB
RHUBARB
RAMPS

STRAWBERRIES
WATERCRESS
BABY CARROTS
KALE

CAULIFLOWER
LEEKS
SORREL
BABY GREENS

SOFTSHELL CRABS
FIDDLEHEADS
ARTICHOKES
PEAS

BREAKFAST

BREAKFAST BUFFET 27

Our Quickest Option For Guests On The Go
Our Renowned Buffet Includes Offerings Such As: Cereals, Sliced Fresh Fruit,
Fresh Juices, Pastries, Local Meats and Cheeses and
Various Hot Breakfast Items Including Made-To-Order Eggs
Coffee and Selection of Teas also Included

BREAKFAST ENTREES

THE GEORGETOWN ENGLISH BREAKFAST 19

Two Eggs Any Style, Grilled Tomato, Baked Beans, Potatoes
Amish Sausage, Boudin Noir, Grilled Bread with Liver Sausage

THE ROCK CREEK PALEO 18

Two Eggs Any Style, Sautéed Mushrooms,
Spinach, Broiled Tomato, Amish Sausage

THE CAPITAL BREAKFAST 16

Two Eggs Any Style, Virginia Ham, Bacon or
Amish Sausage, Breakfast Potatoes

ABC OMELET 17

Arugula, Bacon, Vermont Cheddar, Breakfast Potatoes

THE MEXICAN EMBASSY 19

Scrambled Eggs, Cheddar Cheese, Tortilla Chips,
Tomato and Jalapeno Salsa, Avocado

OPEN FACED CAPRESE OMELET 16

Egg Whites, Tomatoes, Mozzarella, Basil

I HEART DC 17

Brioche Toast Baked with Two Eggs, Your Choice of Bacon,
Ham or Sausage, Broiled Tomato

POACHED EGGS

Poached Egg dishes served with Juniper Breakfast Potatoes,
Broiled Tomatoes and Hollandaise Sauce

CATSKILL VA, SMOKED SALMON BENEDICT 17

THE CLASSIC BENEDICT 15

OUR SIGNATURE CRAB CAKE BENEDICT 19

THE VIRGINIAN 16

Edwards Country Ham and Poached Eggs on Brioche,
Aged Cheddar Sauce, Jalapeno

*Substitute Any Egg Order with Organic Pennsylvania
Heirloom Pennsylvania Amish Eggs Add 2

BREAKFAST BATTERS 14

Your Choice, Served with Vermont Maple Syrup and Fresh Berries

HONEY APPLE BUCKWHEAT PANCAKES

CRUNCHY BRIOCHE FRENCH TOAST

PLAIN OR BLUEBERRY BUTTERMILK PANCAKES

BUTTERMILK PANCAKE SANDWICH 17

Applewood Smoked Bacon and Two Eggs Any Style

CONTINENTAL BUFFET 18

Selection of Cold Items including:
Fresh Fruit, Croissants, Danish, Yogurt, Cereal, Fresh Juices,
Local Meats and Cheeses
Coffee and Selection of Teas also Included

FRESH FRUITS AND YOGURTS

BOWL OF MIXED BERRIES OR SLICED FRUIT PLATE 8

HALF A GRAPEFRUIT, CARAMELIZED 4

SLICED SEASONAL FRUIT AND BERRIES 12

Greek Style Yogurt, Honey, Banana Bread

JUNIPER HONEY YOGURT CHIA SEED CEREAL 9

Greek Yogurt, Rice Milk, Apples, Berries

PLAIN OR FRUIT YOGURT 3

A SHOT OF HEALTH

STRAWBERRY APPLE CIDER VINEGAR SHRUB 3

FRESH JUICES 8

Carrot and Ginger, Spinach & Apple, Pear & Tangerine

GRAINS AND CEREALS

THE COURTYARD 10

Hazelnut Raisin Bircher Muesli, Sliced Bananas
and Fresh Berries

STEEL CUT OATMEAL 'BRULEE' 10

Sliced Seasonal Fruit and Berries

HOUSE MADE HONEY 'SMORES' GRANOLA 8

Toasted Oats, Fruit and Seeds, Graham Crackers,
Valrhona Chocolate, Marshmallows
Choice of Milk

SELECTION OF CEREALS 5

Add Sliced Banana or Summer Berries 8

TOASTED BAGEL AND CREAM CHEESE 6

BREAKFAST BREADS AND PASTRIES 5

SIDES

JUNIPER BREAKFAST OR HASHBROWN POTATOES 5

BACON, SAUSAGE or HAM 5

CATSKILL SMOKED SALMON 7

OUR SIGNATURE CRAB CAKE 1 for 11/ 2 for 19

VIVREAU WATER 2 PER PERSON

99.99% PURE, CLEAN, CLEAR TASTING WATER

NO TRUCKS, NO CONGESTION, NO POLLUTION, NO PACKAGING, NO GLASS TO RECYCLE

JUNIPER IS PROUD TO OFFER THIS ENVIRONMENTALLY FRIENDLY WATER OPTION IN STILL OR SPARKLING

RESTAURANT CHEF: IAN BENS

RESTAURANT MANAGERS : DAVID VAN MEERBEKE, SHANNON REED

Created from fresh and nutritionally balanced ingredients. Do you have dietary restrictions or additional questions? Please ask your server for more details or our Lifestyle Cuisine Plus menu.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FARMERS SPOTLIGHT

Smucker Farms of Lancaster County

Eric Smucker sources the best ingredients from small Amish and Mennonite farmers in Lancaster County, Pennsylvania to bring DC an incredible array of meats, cheeses, and produce as well as hand made soaps, toys and other artisan crafted products. The farms he supports are all chemical free and committed to sustainable agriculture and their communities.

Samuels and Sons

A five-generation family run seafood company from Philadelphia which sources the best, freshest and most ecologically harvested seafood. We work with them to ensure we are serving the best each season has to offer from Chesapeake Bay and the Eastern Seaboard.

Path Valley Farms

This collective of Amish farmers in Path Valley, Pennsylvania provides a great variety of fruit, vegetables, herbs, eggs, nuts and more. Many are organic and all share a love for preserving their agricultural heritage on small family run farms.

Eco Friendly Foods

Bev Eggleston's sustainable farming model is good for the farmer, the animal, the consumer, the environment and, ultimately, our planet. His company provides humanely raised pigs, beef, chickens and more from a network of family farms devoted to producing the best possible pasture raised meat. Most farms are from Virginia and North Carolina. He created his own breed of pig, called the 'Farmers Cross', which combines the best characteristics of the Duroc, Berkshire and Tamworth breeds.

**LIFESTYLE
CUISINE**
Plus

Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Lifestyle Cuisine Plus dishes contribute to optimal health & wellness.

DASH/HEART HEALTHY

Banana Berry Soy Milk Smoothie 6
Honey Granola Parfait, Yogurt, Fruit 9
Egg White Omelet, Goat Cheese, Roasted Peppers,
Spinach, Sliced Fruit 17

DIABETES

Steel Cut Oatmeal with Raisins 6
Low Fat Yogurt, Sliced Fruit, Berries 9
Egg White Omelet, Wild Mushrooms, Arugula, Sliced Fruit 17

VEGAN

Mango Soy Milk Smoothie 6
Steel Cut Oatmeal with Dried Fruit 6
Tofu Scramble, Grilled Peppers, Spinach,
Tomatoes, Breakfast Potatoes 17

RAW

Acai and Raspberry Smoothie 6
Apple Cinnamon Muesli with Bananas 8
Sliced Fresh Fruit and Berries, Acai Raspberry Smoothies 14

MACROBIOTIC

Steamed Quinoa with Miso, Arugula,
Flax and Sunflower Seeds, Sliced Fruit 12

Tofu Scramble with Mushrooms,
Whole Grains, Sliced Fresh Fruit 17

GLUTEN FREE

Mango Smoothie 6
Greek Yogurt, Sliced Fruit, Berries 10
Tomato, Ham and White Cheddar Omelet,
with Sliced Fruit 17

LOCALLY HARVESTED

