JUNIPER

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

Ingredients in Season - showcased throughout our menus

ASPARAGUS
DANDELION GREENS
MOREL MUSHROOMS
GREEN GARLIC

SPRING ONIONS
SPRING LAMB
RHUBARB
RAMPS

STRAWBERRIES
WATERCRESS
BABY CARROTS
KALE

CAULIFLOWER
LEEKS
SORREL
BABY GREENS

BLUE CRABS
FIDDLEHEADS
ARTICHOKES
PEAS

BREAKFAST

SPRING BREAKFAST BUFFET 28

Our Quickest Option For Guests On The Go
Our Renowned Buffet Includes Offerings Such As: Cereals, Sliced Fresh Fruit, Cheeses, Meats, Juices, Pastries, and Various Hot Breakfast Items
Includes Coffee and Selection of Teas and
INCLUDES EGGS ANY STYLE ORDERED FROM YOUR SERVER

BREAKFAST ENTREES

THE GEORGETOWN BREAKFAST 19
Two Eggs Any Style, Grilled Tomato, Roasted Mushrooms, Breakfast Potatoes, Pennsylvania Sausage, Maple Pepper Bacon

THE ROCK CREEK PALEO 19
Three Eggs Any Style, Roasted Mushrooms, Hemp Seed, Kale, Pennsylvania Sausage, Maple Pepper Bacon

THE CAPITAL BREAKFAST 16
Two Eggs Any Style, Breakfast Potatoes, Virginia Ham, Bacon or Pennsylvania Sausage

THE PENNSLYVANIA MUSHROOM AND ASPARAGUS OMELET 17
Scallions, Cheddar Cheese, Breakfast Potatoes

OPEN FACED EGG WHITE OMELET 16
Quinoa, Roasted Peppers, Candy Onions, Fruit Salad

CAROLINA SUNRISE 18
Niman Ranch Ham Steak, Two Eggs Any Style, Grits, Roasted Tomato

POACHED EGGS & SPRING VEGETABLES 16
Asparagus, Peas, Artichoke Hearts, Hollandaise Sauce

EGGS BENEDICTS

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

APPLEWOOD SMOKED SALMON BENEDICT 17

THE CLASSIC BENEDICT 15

JUMBO LUMP CRAB CAKE BENEDICT 22

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

*Substitute Potatoes with Fresh Fruit Add 1

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 18

Two Pancakes, Two Eggs Any Style, Applewood Bacon

CONTINENTAL BUFFET 20

Selection of Cold Items including:
Fresh Fruit, Croissants, Danish, Yogurt, Cereal, Juices,
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 6
Carrot and Ginger, Spinach & Apple, Pear & Tangerine

LOOSE LEAF TEAS 7
Please See Our Full Selection Of Loose Leaf Teas Listed On The Reverse Side

GRAINS AND CEREALS

THE COURTYARD 10
Hazelnut Raisin Bircher Muesli, Sliced Bananas, Fresh Berries

STEEL CUT OATMEAL 'BRULEE' 10
Sliced Seasonal Fruit and Berries

HOUSEMADE HONEY GRANOLA 9
Toasted Oats, Nuts and Seeds, Dried Fruit and Fresh Berries
Choice of Milk

SELECTION OF CEREALS 5
Add Sliced Banana or Seasonal Berries 8

TOASTED BAGEL AND CREAM CHEESE 6

TOASTED BAGEL WITH APPLEWOOD LOX 15

BREAKFAST BREADS AND PASTRIES 5

SIDES

JUNIPER BREAKFAST POTATOES 5

MAPLE PEPPER BACON 5

CHICKEN OR PORK SAUSAGE 5

VIRGINIA HAM 5

APPLEWOOD SMOKED SALMON 7

OUR SIGNATURE CRAB CAKE 1 for 12/ 2 for 20

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 MANAGER: XOCHITL SANCHEZ

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

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

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LOOSE LEAF TEAS

Our selection of Loose Leaf Teas are exclusively sourced and produced for Fairmont Hotels from the best producing regions all over the world and picked at the ideal time for each tea.

BLACK TEAS

Empress Orange Pekoe
Malty and full-bodied with hints of floral and a touch of oakiness.

Fairmont Earl Grey
A high Ceylon blend with a distinctive flavor and aroma derived from oil extracted from the bergamot orange, a fragrant citrus fruit.

Safari Masala Chai
A Kenya and 2nd flush Assam with Indian Malabar spice highlights.

Margaret's Hope Darjeeling
A 2nd flush tea with a light body and a round cup. Delightful fresh character with a muscatel finish.

Vanilla Orchid
Flavored sweet caramel-like notes of premium Madagascar vanilla beans infused with piquant grenadine made from pomegranates.

Ginger Peach
A flavored black tea where the spice of ginger is mellowed with the sweetness of peaches.

WELLNESS TEAS

Energy
Robust and energizing. Yerba Maté, ginseng and gingko provide an energy boost along with a lovely lemon and spearmint finish.

Equilibrium (Decaffeinated)
A satisfying and deliciously balanced blend. Exotic rooibos, arise and cardamom stand out, providing a refreshing and cleansing cup.

GREEN TEAS

Genmaicha
Seasonal Japanese green tea dappled with roasted ceremonial rice producing a toasty rich cup.

Jasmine Butterfly #1
May jasmine blossoms impart an expansive floral bouquet on premium quality Fujian province green tea.

HERBAL AND FRUIT TEAS (DECAFFEINATED)

Berry Berry
A full flavored tea with deep berry notes the infused cup is burgundy red and provides strength and character.

Egyptian Chamomile
Delightfully aromatic with an expressive and refreshing apple like character. Essential oils in the flowers produce a soothing pleasant aroma and a fruity cup character.

Montebello Apple Spice
A taste reminiscing of juicy autumn apples, caress a cup with sweet and piquant spice notes.

Cascade Organic Peppermint
A cool and pungent lively taste. The best peppermint is grown in the verdant valleys of the cascade mountains of the NW US.

Kea Lani Orange Pineapple
Orange notes with velvety sweet pineapple highlights evoke passionate memories.

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, Quinoa, 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

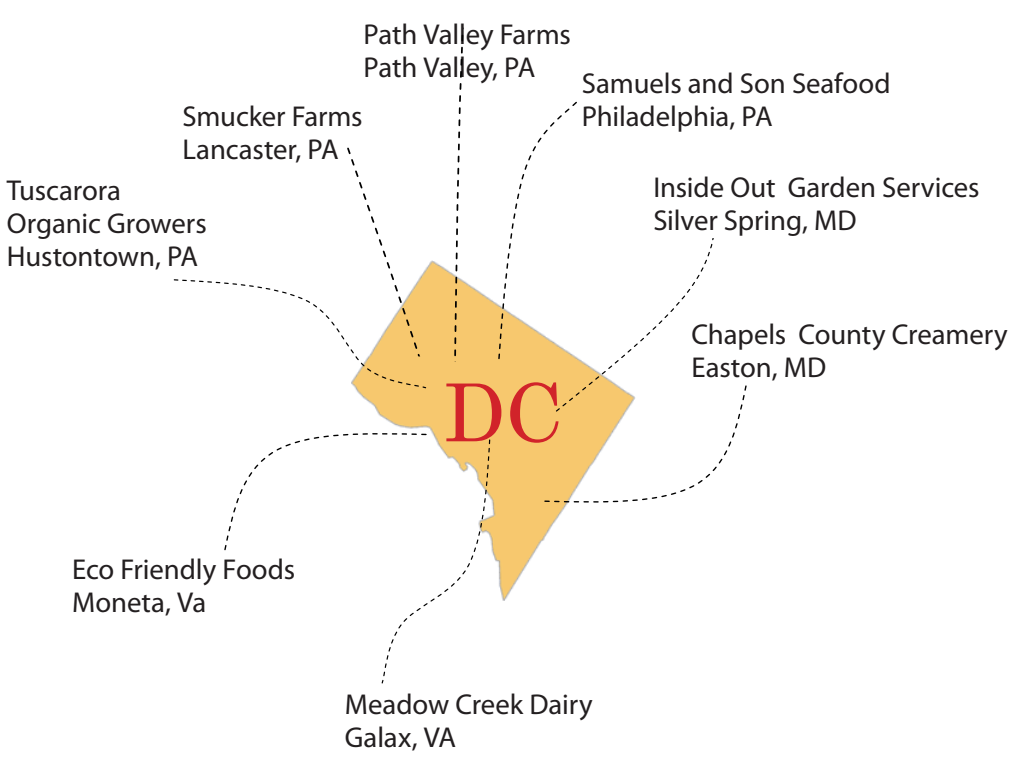
MACROBIOTIC

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



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.

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.