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.

Summer

Ingredients in Season - showcased throughout our menus

Shellfish
Garlic
Sweet Onions
Kale

Eggplant
Corn
Green Beans
Basil

Cucumbers
Sweet Peppers
Tomatoes
Fennel

Apricots
Berries
Cherries
Plums

Melons
Figs
Peaches
Summer Squash

BREAKFAST

SUMMER BREAKFAST BUFFET 28

Our Quickest Option For Guests On The Go
Our Renowned Buffet Includes Offerings Such As: Cereals, Sliced Fresh Fruit, Juices, Pastries, and Various Hot Breakfast Items
Coffee and Selection of Teas also Included

BREAKFAST ENTREES

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

THE ROCK CREEK PALEO 18
Two Eggs Any Style, Roasted Mushrooms, Kale, Amish Sausage, Maple Pepper Bacon

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

THE JUMBO LUMP CRAB OMELET 19
Jumbo Lump Crab, Sweet Corn, Tomatoes, Breakfast Potatoes

OPEN FACED CAPRESE OMELET 16
Egg Whites, Tomatoes, Mozzarella, Basil

POACHED EGGS & JUMBO LUMP CRAB CAKES 19
Heirloom Corn Succotash

EGGS BENEDICTS

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

APPLEWOOD SMOKED SALMON BENEDICT 17

THE CLASSIC BENEDICT 15

LANCASTER SPINACH AND ARUGULA BENEDICT 13

*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 PEACH BUCKWHEAT PANCAKES

CRUNCHY BRIOCHE FRENCH TOAST

PLAIN OR BLUEBERRY BUTTERMILK PANCAKES

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 SUMMER 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 Summer Fruit and Berries

SUMMER BERRY GRANOLA 9
Toasted Oats, Nuts and Seeds, Dried Fruit and Fresh Berries
Choice of Milk

SELECTION OF CEREALS 5
Add Sliced Banana or Summer Berries 8

TOASTED BAGEL AND CREAM CHEESE 6

TOASTED BAGEL WITH APPLEWOOD LOX 15

BREAKFAST BREADS AND PASTRIES 5

SIDES

JUNIPER BREAKFAST POTATOES 5

BACON, SAUSAGE or HAM 5

APPLEWOOD SMOKED SALMON 7

OUR SIGNATURE CRAB CAKE 1 for 12/ 2 for 22

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 : KEITH SIEBENALER

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.

July 2013

JUNIPER

CHEF IAN BENS

LOCAL SEASONAL SUSTAINABLE

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

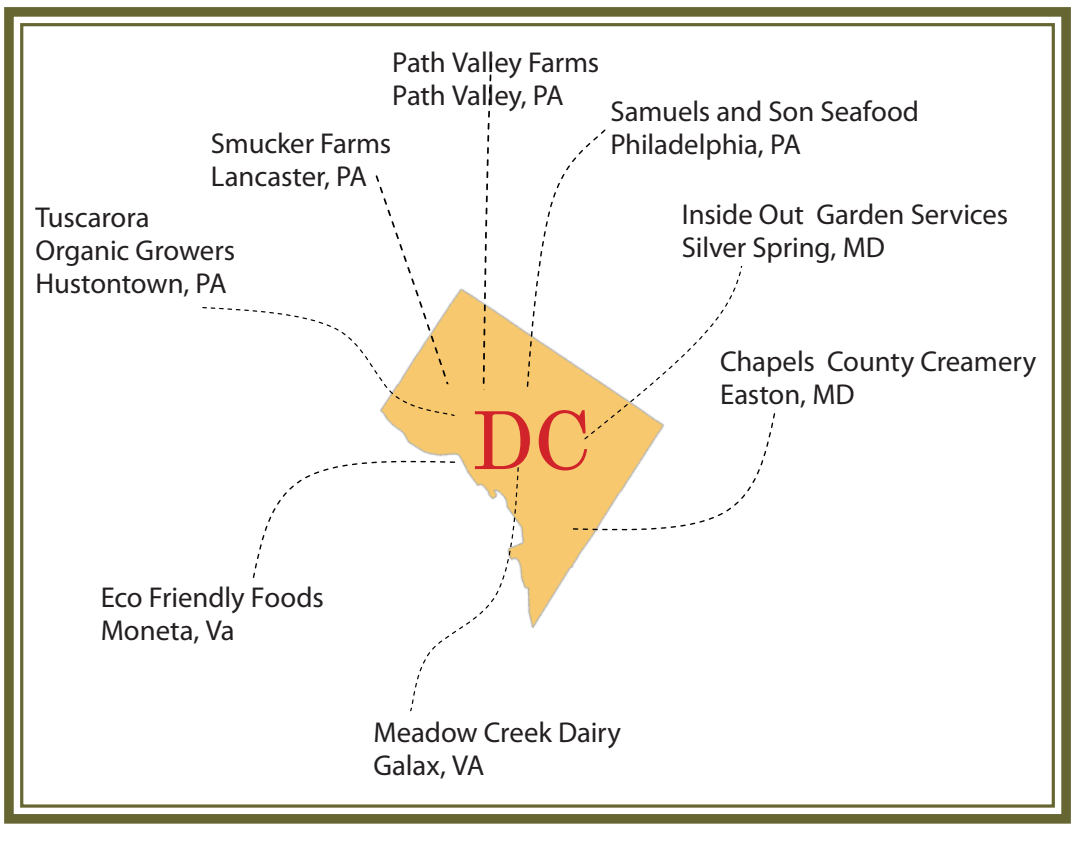
RAW

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