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.

Fall

Ingredients in Season - showcased throughout our menus

Apples
Squash
Cabbage
Cauliflower

Broccolini
Potatoes
Arugula
Lentils

Kale
Eggplant
Wild Mushrooms
Whole Grains

Sweet Peppers
Sweet Potatoes
Pears
Carrots

Chestnuts
Brussles Sprouts
Chile Peppers
Pumpkin

DINNER MENU

TO BEGIN

WHOLE WHEAT WALNUT HONEY BREAD 4
Honey Butter, Baked to Order with Honey from Our Rooftop Hives
A Portion of Sales of Our Honey Bread Goes to Support Local Beekeepers
ALSO AVAILABLE FOR TAKE HOME

SOUP OF THE DAY 11
Inspired by Local Farmer's Market Offerings

MARYLAND CRAB SOUP 13
Old Bay Spiced Seafood Broth, Jumbo Lump Crab, Fall Vegetables

MINI JUMBO LUMP CRAB CAKES 16
Anson Mills Hominy Corn Succotash, Spicy Remoulade

MIXED 150 MILE GREENS 11
Amish Honey Vinaigrette, Bee Pollen, Spiced Roasted Squash, Pumpkin Seeds

BUTTERNUT SQUASH AND LOBSTER RISOTTO 19
Honey, Prosciutto, Parsley

ROASTED MISSION FIGS 14
Prosciutto, Bay Blue Cheese, Pickled Watermelon

SEARED ATLANTIC SEA SCALLOPS 14
seared with Chiles and Chives
Roasted Broccolini with Tasso Ham, Sweet and Sour Carrot Sauce

JUNIPER ENTREE FAVORITES

JUMBO LUMP CRAB CAKES 32
Heirloom Hominy Succotash, Spicy Remoulade

PALEO STEAK AND LOBSTER COBB 30
Lobster Salad, Grilled Pineland Farms Striploin, Avocado,
Boiled Egg, Crispy Prosciutto, Heirloom Tomato, Broccolini

AUTUMN ORECCHIETTE PASTA 20
Roasted Squash, Crispy Potato,
Piedmont Cheese, Kale

SIDES 8

Patatas Bravas
Crispy Marble Potatoes with Spicy Sun-Dried Aioli

Butternut Squash Risotto

Heirloom 'Henry Moore' Hominy Succotash

Hand Cut Hickory French Fries

Selection of Sautéed Pennsylvania Vegetables

Sauteed Wild Mushrooms

Fried Lancaster Kale

Spicy Roasted Broccolini

Carmelized Brussel Sprouts
Sherry Vinegar and Smoked Salt

PRIX FIXE

ROASTED MISSION FIGS
Prosciutto, Bay Blue Cheese, Pickled Watermelon

MAPLE BOURBON GLAZED SUSTAINABLE SALMON
Mashed Sweet Potatoes, Lemon Ginger Sauce

PENNSLYVANIA APPLE CRUMBLE
Salted Caramel Ice Cream

43

SELECTION OF THREE REGIONAL ARTISAN CHEESES House
Made Preserves, Amish Flatbread,
Candied Georgia Pecans, Honeycomb
WITH CHEESES ADDITIONAL 15

SEA

MAPLE BOURBON GLAZED SUSTAINABLE SALMON 26
Mashed Sweet Potatoes, Lemon Ginger Sauce

ATLANTIC ROCKFISH 27
Wild Mushroom Salad, Roasted Chestnuts, Crispy Shallots

SEARED ATLANTIC SEA SCALLOPS 27
seared with Chiles and Chives
Roasted Broccolini with Tasso Ham, Sweet and Sour Carrot Sauce

LAND

PINELAND FARMS NATURALLY RAISED STRIPLOIN 7oz 23/ 14oz 39
Cipollini Onion, House Made Steak Sauce

AMISH CHICKEN WITH SUMAC AND HONEY 23
Warm Quinoa Tabbouleh Salad, Grilled Vegetables, Preserved Lemon Broth

HUMANELY RAISED VIRGINIA HERITAGE PORK LOIN 25
Patatas Bravas, Peruvian Pepper and Sun Dried Tomato Aioli

BERBERE SPICED LAMB SIRLOIN 31
Marinated Eggplant, Fig and Olive Compote, Yogurt

ORGANIC ACRES GRASS FED BEEF BURGER, DRY AGED 28 DAYS 15
Sesame Seed Bun or Iceburg Lettuce Wrapped
served with Gordy's Pickles and Juniper Burger Sauce
Add Vermont Cheddar, Maryland Blue or Pepper Jack Cheese 2
Add Bacon or Sauteed Wild Mushrooms 2

CHEF'S SPECIAL (Market Price)
Your server will inform you of today's selection

*Please see Additional Lifestyle Cuisine Plus,
Local Cheeses and Charcuterie Selections on Reverse Side

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 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.

September 2013

JUNIPER

CHEF IAN BENS

LOCAL SEASONAL SUSTAINABLE

CHEESE AND CHARCUTERIE

3 FOR 21/ 5 for 29

GREEN HILL (Cow)
Camembert Style, Sweet Grass Dairy, Georgia

Bay Blue (Cow)
Chapel's Country Creamery, Maryland

TARENTAISE (Cow)(Organic)
Hard, Alpine Style Thistle Hill Farm, Vermont

COWTIPPER (Cow)
Semi-Hard, Calkins Creamery, Pennsylvania

CABOT SHARP CHEDDAR (Cow)
Aged 12 months, Cabot, Vermont

BIJOU (Goat)
Soft, Surface Ripened, Vermont Creamery, Vermont

CHIPOTLE MONOCACY (Goat)
Soft, Surface Ripened, Cherry Glen, Virginia

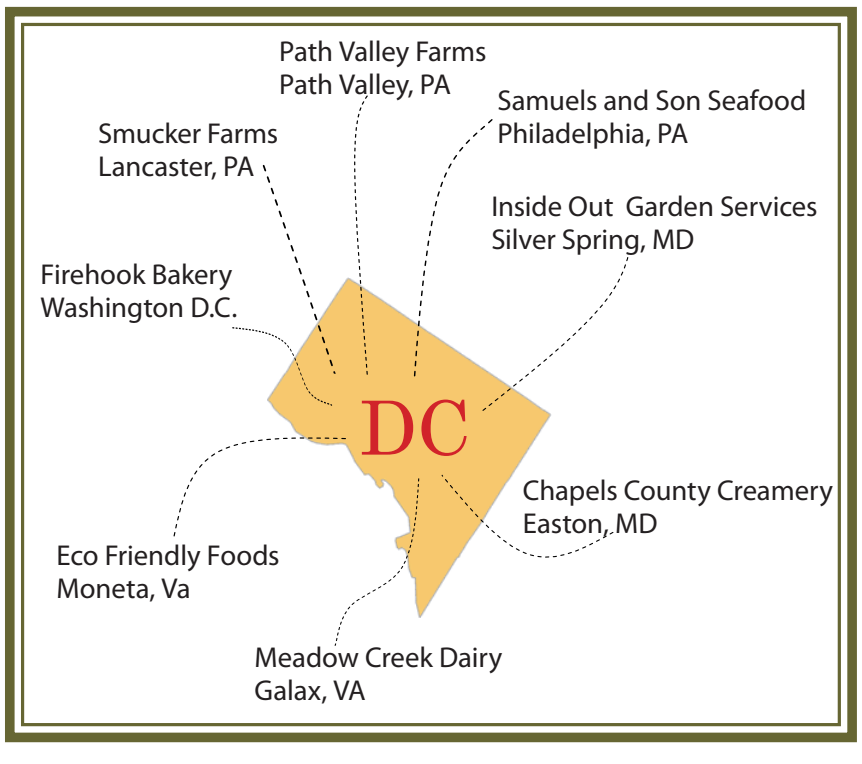
SMETHE (COW)
Semi-Hard, Farmhouse Style, WakefieldDairy, Pennsylvania

OLLI CALABRESE SALAMI Add 7
Berkshire Pork, Manakin Sabot, Virginia

LA QUERCIA SMOKED PROSCUITTO Add 9
Berkshire Cross Pork, Eden Farms, Iowa

HERB MARINATED OLIVES Add 3
Cerignola and Dry-Cured Black

LOCALLY HARVESTED



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.

VEGAN
Appetizers
Quinoa Salad, Cucumber and Tomato 10
Mixed Greens, Pumpkin Seeds, Dried Fruit 10
Entrees
Brown Rice and Chickpea 'Paella', Olives and Fennel 22
Vegan Chef's Salad 20

MACROBIOTIC
Appetizers
Miso Soup, Tofu and Scallions 10
Entrees
Whole Grain Risotto, Wilted Greens,
Steamed Vegetables with Sesame 23

DASH/HEART HEALTHY
Appetizers
Spinach and Mushroom Salad 12
Seared Sustainable Salmon, Corn and Tomato Succotash 15
Entrees
Baked Rockfish, Walnut Viniagrette, Roasted Vegetables 26
Whole Grain Pasta, Olives, Arugula, Tomatoes, Piedmont Cheese 20

DIABETES
Appetizer
Warm Wild Mushroom and Whole Grain Ragout 14
Romaine Salad, Balsamic Dressing 10
Entrees
Grilled Chicken Breast, Tomato, Quinoa, Local Vegetables 25
Sustainable Salmon, Mixed Greens, Brown Rice 25

RAW
Appetizer
Tomato and Fennel 'Ceviche', Sherry Viniagrette 15
Entree
'Stir-Fry' Salad, Sesame Soy Dressing 20

GLUTEN FREE
Appetizers
Sauteed Shrimp with Remoulade Sauce 15
Wedge Salad, Herb Dressing 10
Entrees
Sustainable Salmon with Corn and Tomato Succotash 25
Grilled Pineland Farms Striploin Steak,
Green Beans, Mixed Salad 29

Farmer's Spotlight

Oasis at Bird in Hand
This collective of Lancaster County Farmers grow chemical free produce and raise cattle, pigs, lamb, chicken and other animals humanely. They are concerned about the health of the land, families and the whole farming community growing and raising their food. Many are older-order Amish farmers who work to preserve their agricultural heritage as well.

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.