

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
Plums
Summer Squash

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 10

Inspired by Local Farmer's Market Offerings

MARYLAND CRAB SOUP 12

Old Bay Spiced Seafood Broth, Jumbo Lump Crab, Sweet Corn

MINI CHESAPEAKE BAY CRAB CAKES 16

Anson Mills Hominy Corn Succotash, Spicy Remoulade

MIXED 150 MILE GREENS 10

Amish Honey Vinaigrette, Fennel Pollen, Local Radishes

ELOTE LOCO CORN RISOTTO 12

Grilled Sweet Corn, Carolina Gold Rice, Parmesan Cheese

ROASTED MISSION FIGS 14

Prosciutto, Bay Blue Cheese, Pickled Watermelon

DINNER MENU

PRIX FIXE



ROASTED MISSION FIGS

Prosciutto, Bay Blue Cheese, Pickled Watermelon

SWEET AND SOUR CHERRY GLAZED SALMON

Vanilla Bean Carolina Rice Risotto, Lancaster Arugula

CHERRY BLOSSOM PANNA COTTA

Crunchy Pistachio Daquoise, Roasted Rhubarb,
Pistachio and Amarena Cherry Ice Cream

43

SELECTION OF THREE REGIONAL ARTISAN CHEESES

House Made Preserves, Amish Flatbread,
Candied Georgia Pecans, Honeycomb

WITH CHEESES ADDITIONAL 15

JUNIPER ENTREE FAVORITES

CHESAPEAKE BAY JUMBO LUMP CRAB CAKES 32

Heirloom Hominy Succotash, Spicy Remoulade

PALEO STEAK AND LOBSTER COBB 29

Lobster Salad, Grilled Pineland Farms Striploin, Avocado,
Boiled Egg, Crispy Prosciutto, Heirloom Tomato, Asparagus

SUMMER VEGETABLE TAGLIATELLE 19

Corn, Green Beans, Tomatoes, Olives, Summer Squash, Mint,
and Basil Pesto

WITH VIRGINIA PORK MEATBALLS 24

CHEF'S SPECIAL (Market Price)

SEA

SWEET AND SOUR CHERRY GLAZED SUSTAINABLE SALMON 25

Vanilla Bean Carolina Rice Risotto, Lancaster Arugula

VIETNAMESE SPICED VIRGINIA CHANNA FISH 14 app/27 entree

Yuzu and Chili Spiced Noodle Salad, Peas, Mint, Peanuts

SEARED ATLANTIC SEA SCALLOPS 14 app/26 entree

seared with Chiles and Chives
Roasted Broccolini with Tasso Ham, Sweet and Sour Carrot Sauce

LAND

PINELAND FARMS NATURALLY RAISED STRIPLOIN 7oz 22/ 14oz 42

Cipollini Onion, House Made Steak Sauce

ROASTED PENNSYLVANIA CHICKEN 22

Piedmont Cheese Pencil Cobb Grits, Crispy Kale

CHILI RUBBED VIRGINIA PORK LOIN 25

Grilled Vegetables, Pennsylvania Rhubarb and Rosemary Sauce

ORGANIC ACRES GRASS FED BEEF BURGER, DRY AGED 28 DAYS 15

Sesame Seed Bun or Iceberg Lettuce Wrapped

served with Gordy's Pickles

Add Vermont Cheddar, Maryland Blue or Pepper Jack Cheese 2

Add Bacon or Sautéed Wild Mushrooms 2

SIDES 8

Elote Loco Corn Risotto

Heirloom 'Henry Moore' Hominy Succotash

Hand Cut Hickory French Fries

Selection of Sautéed Pennsylvania Vegetables

Sautéed Wild Mushrooms

Fried Lancaster Kale

Spicy Roasted Broccolini

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

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

TARENDAISE (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, Wakefield Dairy, Pennsylvania

OLLI CALABRESE SALAMI Add 7

Berkshire Pork, Manakin Sabot, Virginia

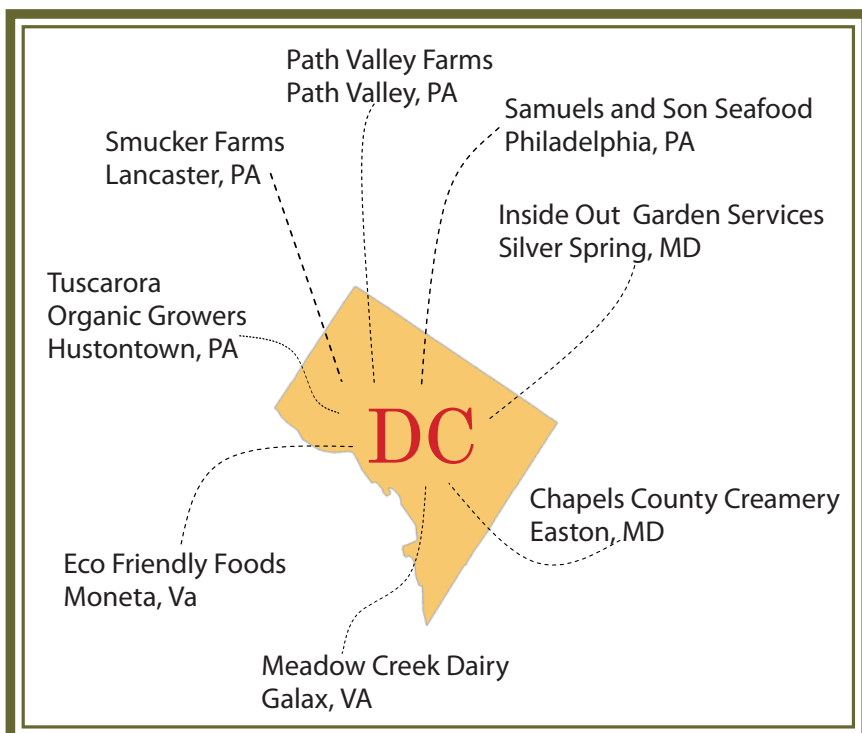
LA QUERCIA SMOKED PROSCUITTO Add 9

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 Vinaigrette, Roasted Vegetables 26
Grilled Striploin Steak, Green Beans, Mixed Greens 29

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 Vinaigrette 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.