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.

WINTER

CAULIFLOWER
SWEET POTATOES
WILD MUSHROOMS
BROCCOLI
LOBSTERS

BRUSSEL SPROUTS
SUNFLOWER SEEDS
APPLES
CORNMEAL

HORSERADISH
WILD RICE
CELERY ROOT
KALE

POTATO
LEEKS
BEETS
COLLARD GREENS

PARSNIP
SQUASH
CARROTS
CABBAGE
OYSTERS

DINNER MENU

TO BEGIN

WHOLE WHEAT WALNUT HONEY BREAD 3
Honey Butter, Baked to Order with Honey from Our Rooftop Hives

REGIONAL OYSTERS OF THE DAY 4 each / 6 for 22
Served with Lemon, House Made Habanero Hot Sauce

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

BUTTERNUT SQUASH RISOTTO 12
Five Spice Apples, Chestnuts

CATSKILL APPLEWOOD SMOKED SALMON 13
Sweet Potato Salad, Avocado, Jalapeno

JUNIPER ENTREE FAVORITES

CHESAPEAKE BAY JUMBO LUMP CRAB CAKES 30
Heirloom Hominy Succotash, Spicy Remoulade

ATLANTIC SEAFOOD COBB SALAD 26
Atlantic Scallop Ceviche, Catskill Smoked Salmon,
Wild Shrimp, Blue Crab, Avocado, Bacon

WILD MUSHROOM TAGLIATELLE 19
Parsley, Parmesan, Pine Nuts
WITH VIRGINIA PORK MEATBALLS 24

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

SIDES 8

Butternut Squash Risotto

House Made Whole Grain Pasta & Vermont Cheddar

Heirloom 'Henry Moore' Hominy Succotash

Hand Cut Hickory French Fries

Side Romaine or Local Young Green Salad

Selection of Roasted Pennsylvania Vegetables

Sauteed Wild Mushrooms

Hoppin' John - Black Eyed Peas and Rice

PRIX FIXE

MINI CHESAPEAKE BAY CRAB CAKES
Anson Mills Hominy Corn Succotash,
Spicy Remoulade

PINELAND FARMS NATURALLY RAISED RIBEYE
Chimichurri Sauce, Sweet Potato Fries
Wilted Greens and Wild Mushrooms

STICKY TOFFEE PUDDING
Rum Raisin Ice Cream
7 oz 49
12 oz 62

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

WITH CHEESES ADDITIONAL 15

SEA

MAPLE GLAZED SUSTAINABLE SALMON 20
Braised Cucumber, Local Kale, Carrot and Lime Sauce

WILD TEXAS PRAWNS 11 app/19 large
Pencil Cobb Grits with Thomasville Tomme, Chipotle Spiced Vegetable Slaw

SEARED ATLANTIC SEA SCALLOPS 14 app/24 large
Tempura Pennsylvania Vegetables, Soy Lime Vinaigrette

LAND

PINELAND FARMS NATURALLY RAISED RIBEYE 7oz 24/ 12oz 37
Cipolinne Onions, House Made Steak Sauce

CORNMEAL CRUSTED ORGANIC PENNSYLVANIA CHICKEN 19
Hoppin' John, Beet and Pumpkin Chow Chow

GRILLED SHENANDOAH DOUBLE LAMB CHOP 29
Chili and Garlic Roasted Eggplant, Sunflower Seed Mint Pesto

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

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 : SARAH DOWNEY

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.

January 12, 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

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

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

THOMASVILLE TOMME (Cow)
Semi-Hard, Sweet Grass Dairy, Georgia

SMETHE (Cow)
Firm Farmhouse Style, Wakefield Dairy, Pennsylvania

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

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

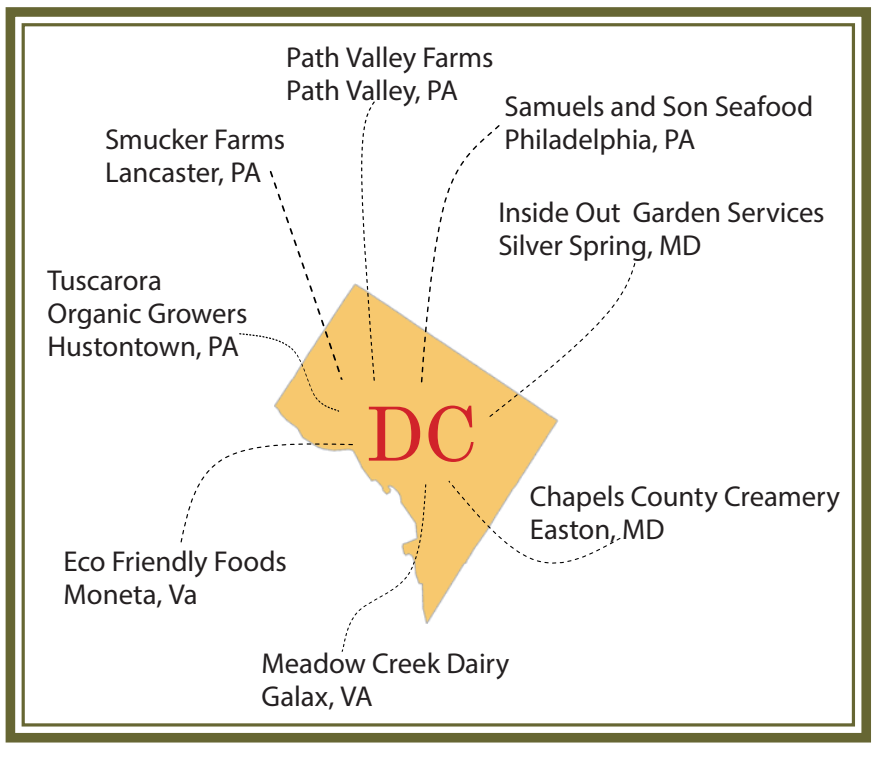
PIEDMONT (Sheep)
Semi-Hard Everona Dairy, Virginia

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
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 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.