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

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, Fennel

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

SPRING ANTIOXIDANT SALAD 11
Amish Honey Vinaigrette, Bee Pollen,
Blueberries, Pecans, Parsely

ASPARAGUS AND SUSTAINABLE SHRIMP RISOTTO 16
Carolina Gold Rice, Parmesan

CHERRY WOOD SMOKED LONG ISLAND DUCK BREAST 14
Sakura Blossom Honey Gastrique, Fennel Slaw, Cocoa Croutons

SEARED ATLANTIC SEA SCALLOPS 16
Chiles and Chives, Roasted Broccolini with Tasso Ham

JUNIPER FAVORITES

JUMBO LUMP CRAB CAKES 32
Heirloom Hominy Succotash, Spicy Remoulade

PALEO STEAK AND LOBSTER COBB 30
Lobster Salad, Grilled Angus Striploin, Avocado, Boiled Egg
Crispy Prosciutto, Heirloom Tomato, Asparagus

SPRING VEGETABLE
ORECCHIETTE PASTA 20
Alfredo Sauce, Artichoke, Peas, Asparagus

GRILLED ANGUS BURGER 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

CHERRY BOURBON GLAZED SUSTAINABLE SALMON 27
Grilled Jumbo Asparagus, Blood Orange Sauce, Crispy Sweet Potato

SEARED ATLANTIC SEA SCALLOPS 31
Chiles and Chives, Roasted Broccolini with Tasso Ham
Sweet and Sour Carrot Sauce

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

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

D.I.Y. ENTRÉE

Includes Choice of Sauce and One Side

Sauce Choices:
Olive Caper Vinaigrette
Sweet and Sour Carrot Sauce
Sun Dried Tomato Aioli
House Worcestershire Steak Sauce
Garlic and Herb Butter
Mint and Fennel

GRILLED PENNSYLVANIA ANGUS BEEF
STRIPLOIN STEAK 7oz 29 / 14oz 45

PENNSYLVANIA ANGUS BEEF RIB EYE STEAK 12oz 35

GRILLED BERBERE SPICED LAMB SIRLOIN 30

ATLANTIC ROCKFISH 28

SEARED DUROC PORK LOIN CHOP 31

Additional Sides 7

Honey Roasted Beets with Goat Cheese
Asparagus Risotto
Grilled Jumbo Asparagus
Hand Cut Hickory Double Fried French Fries
Selection of Sautéed Spring Vegetables
Sauteed Wild Mushrooms
Fried Lancaster Kale
Sauteed Spinach or Kale
Spicy Roasted Broccolini
Roasted Cauliflower with Raisins, Capers, Parmesan

THREE COURSE PRE FIX CHERRY BLOSSOM MENU $45

CHERRY WOOD SMOKED LONG ISLAND DUCK BREAST
Sakura Blossom Honey Gastrique, Fennel Slaw, Cocoa Croutons
CHERRY BOURBON GLAZED SUSTAINABLE SALMON
Grilled Jumbo Asparagus, Blood Orange Sauce, Crispy Sweet Potato
PROPOLIS HONEY CREME BRULEE
Sour Cherry Meringue & Marcona Almond Powder

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.

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

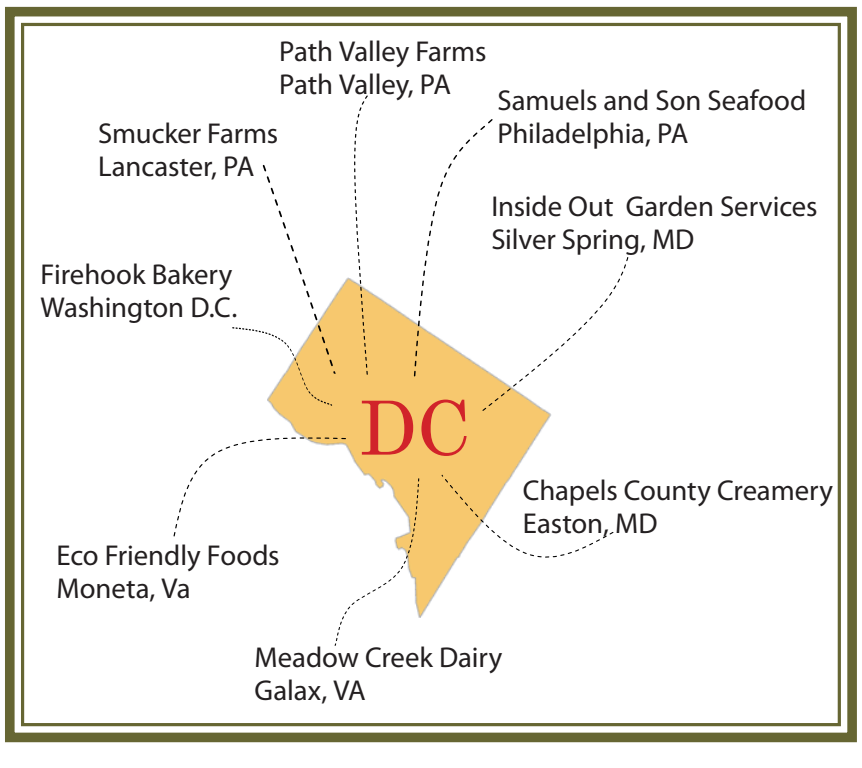
SMETHE (COW)
Semi-Hard, Farmhouse Style, WakefieldDairy, Pennsylvania

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 20

DIABETES
Appetizer
Warm Wild Mushroom and Whole Grain Ragout 14
Baby Kale and 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 Angus 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.