# 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

## LUNCH MENU

### TO BEGIN

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, Courtyard Herbs

MINI CHESAPEAKE BAY CRAB CAKES 16
Spicy Remoulade, Anson Mills Hominy Corn Succotash

150 MILE MIXED GREENS 10
Amish Honey Vinaigrette, Fennel Pollen, Local Radishes

ORGANIC ROMAINE SALAD 11
Lemon Cured Olives, Buttermilk Caesar Dressing,
Firehook Brioche Croutons, Marinated White Anchovies

### SALAD ADDITIONS

KALE, SWEET ONION & GOAT CHEESE QUICHE 9
SAUTEED WILD PARADISE SHRIMP 9
CHESAPEAKE BAY CRAB CAKES 1 for 12/ 2 for 22
GRILLED ORGANIC CHICKEN 10
GRILLED PINELAND FARMS STRIPLOIN 13

### SANDWICHES AND QUICHE

ROCK CREEK QUICHE 12
Kale, Sweet Onion and Bijou Goat Cheese

THE EASTERN SHORE 16
Chesapeake Bay Crab Cake, Old Bay Remoulade, Oasis Farms Red Cabbage Slaw

THE VIRGINIAN PULLED ADOBO PORK 14
Cooked with Roasted Garlic, Vinegar and Peppercorns, Pickled Carrots

THE CLASSIC 10
Grilled Cheese with Aged Vermont Cheddar, Firehook Challah Bread
Add Virginia Ham 3

### JUNIPER EXPRESS

Our Quickest Option for People on the Go

ROASTED AMISH CHICKEN COBB SALAD
HEIRLOOM TOMATO, SOFT BOILED EGG,
AVOCADO, PECANS, AMISH GREENS

With Choice of Housemade Ginger Ale,
Cherry Cola, Iced Tea or Vivreau Water

25

### ENTREES

CHESAPEAKE BAY JUMBO LUMP CRAB CAKES 32
Heirloom Hominy Corn Succotash, Spicy Remoulade

OASIS ORGANIC GRASS FED BEEF BURGER 15
Dry Aged 28 Days, Sesame Bun or Lettuce Wrapped
served with Gordy's Pickles
Add Vermont Cheddar, Maryland Blue or Pepper Jack Cheese 2
Add Bacon or Sauteed Wild Mushrooms 2

BLACK BEAN AND QUINOA VEGGIE BURGER 14
Vermont Cheddar, Caramelized Onions

SUMMER VEGETABLE TAGLIATELLE 19
Corn, Green Beans, Tomatoes, Olives, Summer Squash
Mint and Basil Pesto

MARKET LUNCH SPECIAL
Your server will inform you of today's selection

### SIDES 8

Heirloom 'Henry Moore' Hominy Succotash
Hand Cut Hickory French Fries
Side Romaine or 150 Mile Green Salad
Selection of Sauteed Vegetables
Spicy Roasted Brocollini
Fried Lancaster Kale

HOUSE MADE GINGER ALE OR CHERRY COLA 5

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

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## 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

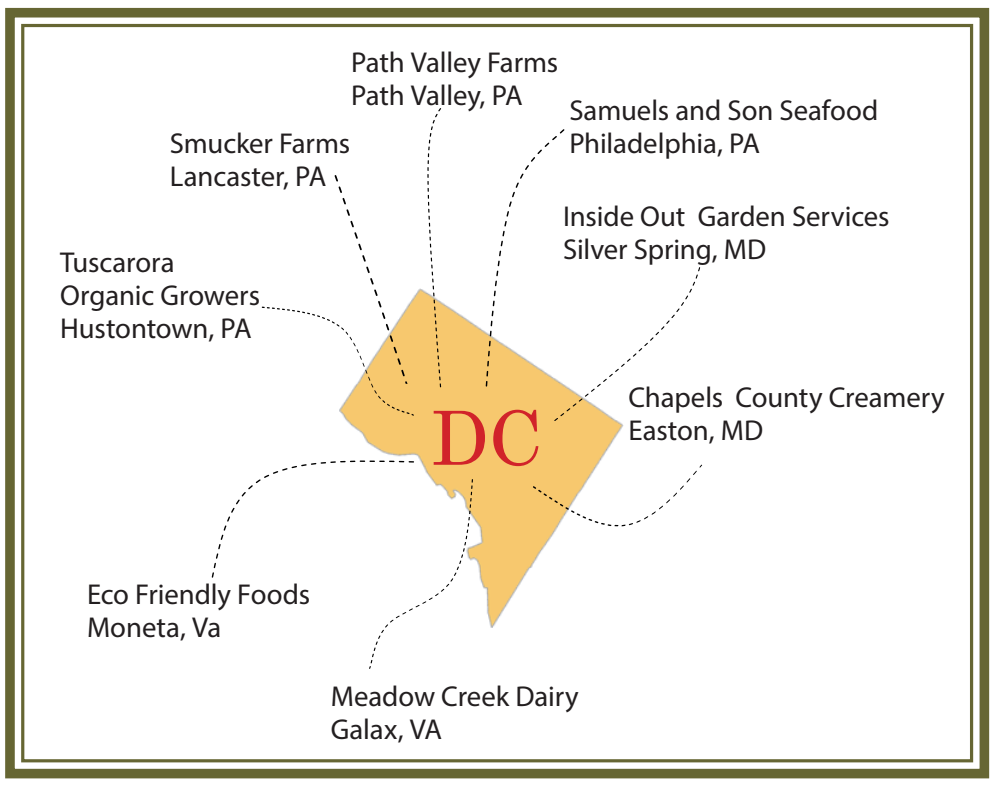
SMETHE (COW)
Semi-Hard, Farmhouse Style, WakefieldDairy, Pennsylvania

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
Appetizer
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 Salmon, Corn and Tomato Succotash 15
Entrees
Baked Rockfish, Walnut Viniagrette, Roasted Vegetables 26
Grilled Pineland Farms Striploin Steak
Green Beans, Mixed Greens 29

### DIABETES
Appetizers
Warm Wild Mushroom and Whole Grain Ragout 14
Romaine Salad, Balsamic Dressing 10
Entrees
Grilled Organic Chicken Breast, Tomato, Quinoa,
Local Vegetables 25
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
Salmon with Corn and Tomato Succotash 25
Grilled Pineland Farms Striploin, Green Beans, Mixed Salad 29

## Farmers Spotlight

### 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.

### 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