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

ASPARAGUS
DANDELION GREENS
MOREL MUSHROOMS
GREEN GARLIC

SPRING ONIONS
SPRING LAMB
RHUBARB
RAMPS

STRAWBERRIES
WATERCRESS
BABY CARROTS
KALE

CAULIFLOWER
LEEKS
SORREL
BABY GREENS

SOFTSHELL CRABS
FIDDLEHEADS
ARTICHOKES
PEAS

LUNCH MENU

TO BEGIN

SOUP OF THE DAY 10
Inspired by Local Farmer's Market Offerings

CHERRY WOOD SMOKED DUCK BREAST 15
Local Spring Greens and Amish Vegetables, Cherry Blossom Vinaigrette,
Cocoa Croutons

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

ASPARAGUS & BIJOU GOAT CHEESE QUICHE 9
SAUTEED WILD TEXAS SHRIMP 9
CHESAPEAKE BAY CRAB CAKES 1 for 11/ 2 for 19
GRILLED ORGANIC CHICKEN 10
GRILLED PINELAND FARMS STRIPLOIN 13

SANDWICHES AND QUICHE

ROCK CREEK QUICHE 12
Kennebec Potatoes, Green Asparagus, Bijou Goat Cheese

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

THE VIRGINIAN CUBANO 14
Carmelized Farmers Cross Pork Shoulder, Ham,
Swiss Cheese, Sweet and Sour Cucumbers

ANGRY LOBSTER BLT 14
Spicy Lobster Salad, Crispy Prosciutto, Tomatoes, Watercress

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

EXPRESS LUNCH TRIO

150 MILE GREEN SALAD
&
CHOICE OF SOUP
&
HALF SANDWICH
Or
QUICHE

24

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

WILD MUSHROOM TAGLIATELLE 19
Parsley, Parmesan, Pine Nuts

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

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

SIDES 8

Grilled Green Jumbo Asparagus
House Made Whole Grain Pasta & Vermont Cheddar
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 MANAGERS : DAVID VAN MEERBEKE, SHANNON REED

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.

Mar 19 2013

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CHEESE AND CHARCUTERIE

3 FOR 21/ 5 for 29

NEW ENGLAND MOUNTAIN BLUE (Cow)
Jansal Valley Massachusetts

MOUNTAINEER (Cow)
Hard, Alpine Style Meadow Creek Dairy, Virginia

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

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

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

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

ROQUEFORT CRUSTED CHEVRE (Goat)
Soft, L'Essence dur Fromage, New Hampshire

PIEDMONT(Sheep)
Hard, Everona Dairy, Virginia

Farmers Spotlight

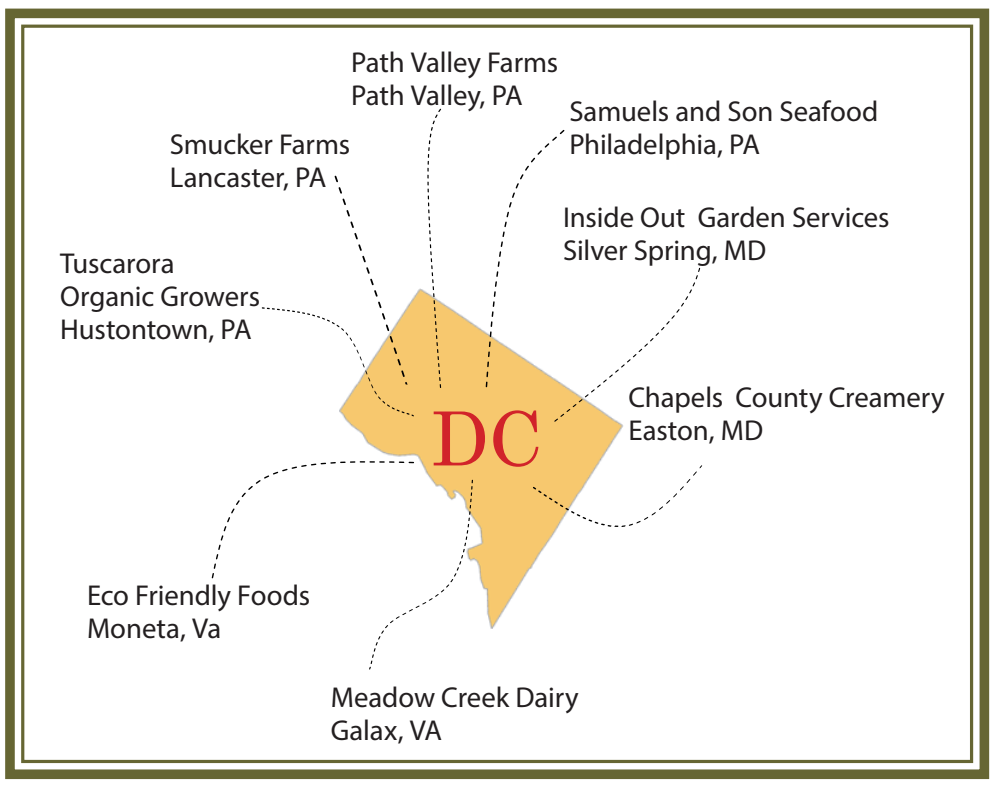
Eco Friendly Foods

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.

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

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