

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

Ingredients in Season - showcased throughout our menus

Apples
Squash
Cabbage
Cauliflower

Broccolini
Potatoes
Arugula
Lentils

Kale
Beets
Wild Mushrooms
Whole Grains

Citrus
Sweet Potatoes
Pears
Carrots

Chestnuts
Brussels Sprouts
Candy Onions
Pumpkin

LUNCH 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 12

Old Bay Spiced Seafood Broth, Jumbo Lump Crab, Root Vegetables

MINI JUMBO LUMP CRAB CAKES 15

Spicy Remoulade, Anson Mills Hominy Corn Succotash

150 MILE MIXED GREENS 11

Amish Honey Vinaigrette, Bee Pollen, Spice
Roasted Squash, Pumpkin Seeds

ORGANIC ROMAINE SALAD 11

Lemon Cured Olives, Buttermilk Caesar Dressing,
Firehook Brioche Croutons, Marinated White Anchovies

SALAD ADDITIONS

- KALE, CANDY ONION & SMETHE FARMHOUSE CHEESE QUICHE 10
- SAUTEED WILD PARADISE SHRIMP 9
- JUMBO LUMP CRAB CAKES 1 for 12/ 2 for 20
- GRILLED ORGANIC CHICKEN 10

SANDWICHES AND QUICHE

ROCK CREEK QUICHE 13

Kale, Candy Onion and Smethe Farmhouse Cheese

THE EASTERN SHORE 18

Jumbo Lump Crab Cake, Old Bay Remoulade, Pennsylvania Red Cabbage Slaw

THE SCHNITZEL SANDWICH 16

Heritage Pork, Honey Apple Mostarda, Arugula

THE TURKEY CLUB 15

Smoked Turkey, Challah Bread, Maple Bacon,
Roasted Garlic Avocado Aioli

THE CLASSIC 10

Grilled Cheese with Aged Vermont Cheddar, Firehook Challah Bread
Add Crispy Prosciutto 4
Add Virginia Ham 3

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

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

26

Signature Dishes

JUMBO LUMP CRAB CAKES 32

Heirloom Hominy Corn Succotash, Spicy Remoulade

BLACK BEAN AND QUINOA VEGGIE BURGER 14

Vermont Cheddar, Caramelized Onions

Satisfy Your Burger Craving with this Healthy Alternative

OASIS ORGANIC GRASS FED BEEF BURGER 15

Dry Aged 28 Days, Sesame Bun or Lettuce Wrapped
served with Juniper Burger Sauce and Gordy's Pickles
Add Vermont Cheddar, Maryland Blue or Pepper Jack Cheese 2
Add Bacon or Sauteed Wild Mushrooms 2

MARKET LUNCH SPECIAL

Your server will inform you of today's selection

SIDES 6

Patatas Bravas

Crispy Marble Potatoes with Spicy Sun-Dried Aioli

Hand Cut Kennebec French Fries
Hickory Smoked Salt, Rosemary and Parsley

Side Romaine or 150 Mile Green Salad

Selection of Sauteed Vegetables

Spicy Roasted Broccolini

Fried Lancaster Kale

*Please see Additional Lifestyle Cuisine Plus,
Local Cheeses and Charcuterie Selections on the Reverse Side

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 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.

December 2013

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

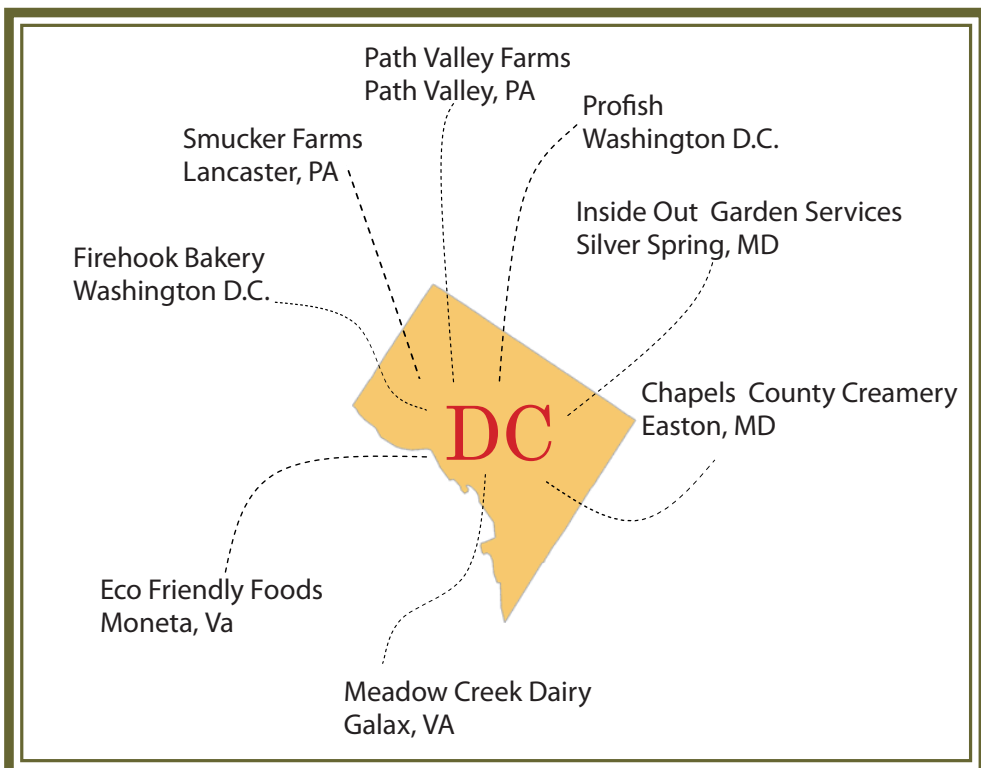
LA QUERCIA SMOKED PROSCUITTO Add 9

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

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 Vinaigrette, Roasted Vegetables 26
Whole Grain Pasta, Olives, Arugula, Tomatoes, Piedmont Cheese 20

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 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

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