

JUNIPER

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

CUCUMBERS
SWEET PEPPERS
TOMATOES
FENNEL

EGGPLANT
CORN
GREENBEANS
BASIL

CUCUMBERS
SWEET PEPPERS
TOMATOES
FENNEL

APRICOTS
BERRIES
CHERRIES
PLUMS

MELONS
FIGS
PEACHES
SUMMER SQUASH

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, Fennel

MINI JUMBO LUMP CRAB CAKES 15

Spicy Remoulade, Anson Mills Hominy Corn Succotash

 SPRING ANTIOXIDANT SALAD 11

Amish Honey Vinaigrette, Bee Pollen,
Blueberries, Pecans, Parsley

 KALE AND ROMAINE SALAD 11

Oil Cured Olives, Caesar Dressing,
Firehook Brioche Croutons, Marinated White Anchovies

SALAD ADDITIONS

 FENNEL, CANDY ONION & PIEDMONT
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

Fennel, Candy Onion and Piedmont Cheese

THE EASTERN SHORE 18

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

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

 PALEO BURGER STACK 16

8oz Local Angus Beef Patty, Applewood Bacon,
Avocado, Grilled Onions, Jalapenos


HOUSE MADE GINGER ALE OR CHERRY COLA 5

VIVREAU WATER 2

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

 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.

July 2014

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

GRILLED PENNSYLVANIA ANGUS BEEF BURGER 15

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

Hand Cut Kennebec French Fries

Hickory Smoked Salt, Rosemary and Parsley

 Spicy Roasted Broccolini

Fried Lancaster Kale

 Grilled Asparagus

 Sauteed Seasonal Vegetables

Kale Caesar Salad

 Spring Green Salad

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

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, Boyds, Maryland

SMETHE (COW)

Semi-Hard, Farmhouse Style, Wakefield Dairy, Pennsylvania

PIEDMONT (Sheep)

Hard, Everona Dairy, Virginia

OLLI CALABRESE SALAMI 7

Berkshire Pork, Manakin Sabot, Virginia

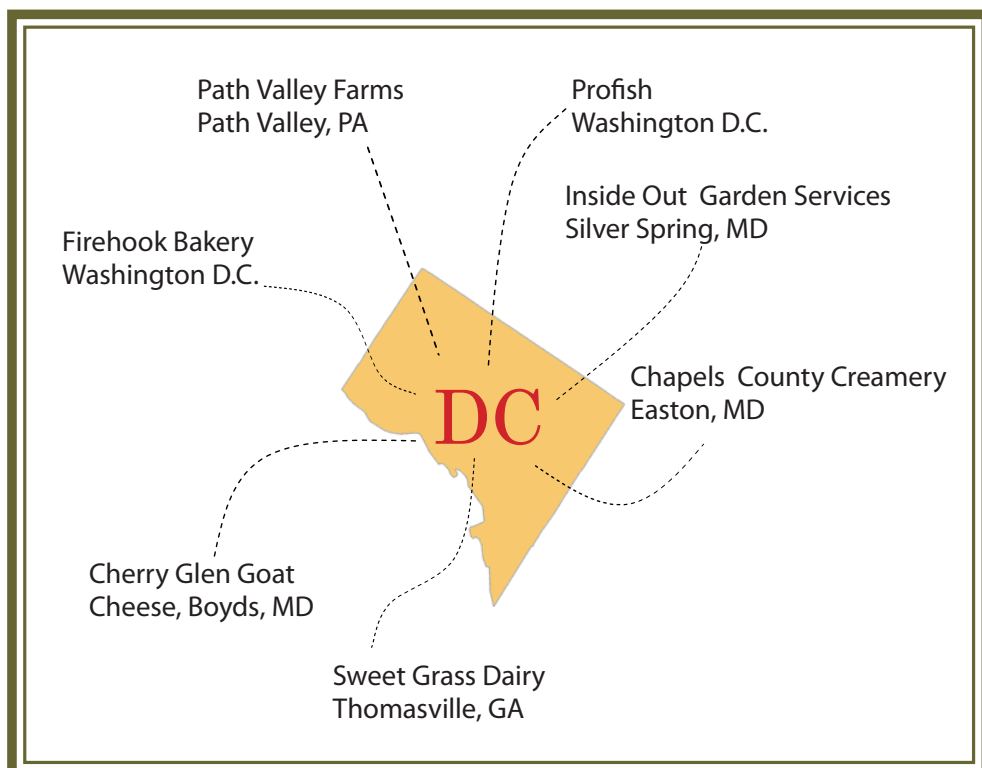
LA QUERCIA SMOKED PROSCUITTO 9

Berkshire Cross Pork, Eden Farms, Iowa

HERB MARINATED OLIVES 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

Entree

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 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

OASIS AT BIRD IN HAND

This co-op 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.

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.