

LOCAL **SUSTAINABLE** SEASONAL

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

LEEKS **GREEN LEAFY VEGETABLES PLUMS** STRAWBERRIES

WATERMELON **APRICOTS SWEET & HOT PEPPERS** SHELLFISH

CANTELOUPE & HONEYDEW PEACHES BLACKBERRIES & BLUEBERRIES NECTARINES

HERBS CUCUMBER SUMMER SQUASH

GREEN BEANS TOMATOES CORN **EGGPLANT**

LUNCH MENU

TO BEGIN

SOUP OF THE DAY 9

Inspired by Local Farmer's Market Offerings

MARYLAND CRAB SOUP 10

Old Bay Spiced Seafood Broth, Jumbo Lump Crab, Sweet Corn, Courtyard Herbs

MINI CHESAPEAKE BAY CRAB CAKES 15

Spicy Remoulade, Anson Mills Hominy Corn Succotash

Lancaster County Tomatoes, Sweet Peppers and Cucumbers, Crunchy Bread, Sweet Basil

MIXED 150 MILE GREENS 9

Amish Honey Vinaigrette, Fennel Pollen, Local Radishes

SMUCKER FARMS ROMAINE SALAD 9

Lemon Cured Olives, Buttermilk Caesar Dressing, Firehook Brioche Croutons

SALAD ADDITIONS

LEEK AND BIJOU GOAT CHEESE QUICHE 9 SAUTEED WILD TEXAS SHRIMP 9 CHESAPEAKE BAY CRAB CAKES 1 for 11/2 for 19 GRILLED ORGANIC CHICKEN 9 GRILLED PINELAND FARMS STRIPLOIN 12

SANDWICHES AND QUICHE

ROCK CREEK OUICHE 11

Kennebec Potatoes, Lancaster County Leeks, Bijou Goat Cheese

THE CATSKILL SSLT 13

Cherry Wood Smoked Salmon, Local Greens, Heirloom Tomato, Maple Mustard

THE EASTERN SHORE 15

Chesapeake Bay Crab Cake, Old Bay Remoulade, Oasis Farms Red Cabbage Slaw

THE LANCASTER 12

Pennsylvania Tomatoes, Avocado, Sweet Basil, Zerbes Potato Chips

THE SMUCKER 13

Oasis Farms, PA, Buttermilk Marinated Organic Chicken, Chili Bourbon Sauce, Maryland Blue Cheese

THE CLASSIC 10

Grilled Cheese with Aged Vermont Cheddar, Firehook Bakery Brioche Add House Smoked Bacon 2

EXPRESS LUNCH TRIO



150 MILE GREEN SALAD CHOICE OF SOUP

HALF SANDWICH Or

QUICHE

22

ENTREES

ORGANIC ACRES, PA, GRASS FED BEEF BURGER
Dry Aged 28 Days, Sesame Bun or Lettuce Wrapped
Add Vermont Cheddar, Maryland Blue or Pepper Jack Cheese 2 Add Bacon or Sauteed Wild Mushrooms 2

BLACK BEAN AND OUINOA VEGGIE BURGER

Vermont Cheddar, Caramalized Onions

THE DAGWOOD 18

La Quercia Prosciutto, Artisan Virginia Salami and Ham, 3 Local CHeeses, Marbled Rye, Gordy's Pickle

SUMMER VEGETABLE TAGLIATELLE 17 Heirloom Tomato Sauce, Parmesan Cheese, Tomato Toast WITH VIRGINIAN HERITAGE PORK MEATBALLS 22

MARKET FISH 19

Your server will inform you of today's selection

CHESAPEAKE BAY JUMBO LUMP CRAB CAKES 29 Heirloom Hominy Succotash, Spicy Remoulade

ATLANTIC SEAFOOD COBB SALAD 24

Atlantic Scallop Ceviche, Catskill Smoked Salmon, Wild Shrimp Chesapeake Blue Crab, Chopped Bacon and Avocado

SIDES 8

Buttered Baby Potatoes with Scallions 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 Pennsylvania Vegetables Sauteed Wild Mushrooms
- Sliced Heirloom Tomatoes with Maine Sea Salt

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

> 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.

RESTAURANT CHEF: IAN BENS RESTAURANT MANAGER: SARAH DOWNEY



SEASONAL SUSTAINABLE LOCAL

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

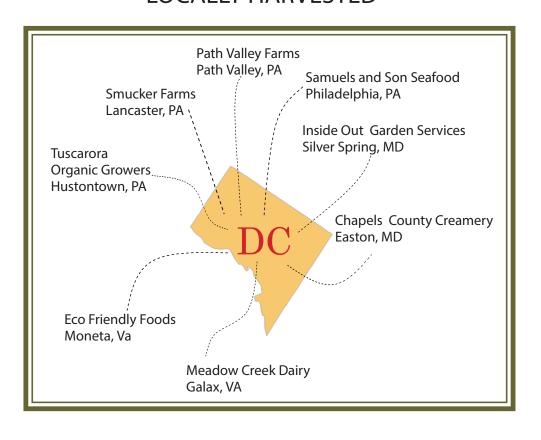
Eco Friendly Foods

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





Nutritious meals designed around select dietary needs and diet-dependent requirements. Created using fresh and nutritionally balanced ingredients, Fairmont Llfestyle Cuisine Plus dishes contribute to optimal health & wellness.

VEGAN

Appetizers

Quinoa Salad, Cucumber and Tomato 10 Mixed Greens, Pumpkin Seeds, Dried Fruit 9

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 22

DASH/HEART HEALTHY

Appetizers

Spinach and Mushroom Salad 12

Seared Market Fish Fillet, Corn and Tomato Succotash 14 Entrees

Baked Rockfish, Walnut Viniagrette, Roasted Vegetables 25 Grilled Striploin Steak, Green Beans, Mixed Greens 28

DIABETES

Appetizers

Warm Wild Mushroom and Whole Grain Ragout 14 Romaine Salad, Balsamic Dressing 9 Entrees

Grilled Chicken Breast, Tomato, Quinoa, Local Vegetables 25 Market Fish, Mixed Greens, Brown Rice 25

RAW

Appetizer

Tomato and Fennel 'Ceviche', Sherry Viniagrette 15 Entree

'Stir-Fry' Salad, Sesame Soy Dressing 19

GLUTEN FREE

Appetizers

Sauteed Shrimp with Remoulade Sauce 14 Wedge Salad, Herb Dressing 9

Entrees

Market Fish with Corn and Tomato Succotash 25 Grilled Flat Iron Steak, Green Beans, Mixed Salad 28