

juniper

FIRST PLATES

mushroom fritto

buttermilk fried mushrooms & vegetables, sage aioli - 9

whipped goat cheese

local goat cheese, honey,
shaved prosciutto, grilled bread - 13

artichoke fritters

saffron aioli, arugula - 8

napa cabbage wraps

whiskey braised short rib, kimchi,
fish sauce caramel, hazelnut - 10

SOUP & SALAD

sweet carrot soup

smoked buttermilk - cup 6 / bowl 9

chef's soup special

cup 6 / bowl 9

grilled romaine

mustard vinaigrette, artichoke hearts,
bacon lardons – half 5 / full 9

beet & goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts - 8

maple port arugula

maple port vinaigrette, candied pecans,
apples, bleu cheese ice cream - 9

**add grilled chicken or salmon to any salad*

Chef de Cuisine – **Brad Rieschick**
GM/Sommelier – **Lindsey Scotney**

SANDWICHES

fried chicken

farrell family bun, bacon, housemade pickles,
arugula, sage aioli, sriracha - 14

tapenade

tavolo focaccia, olives, roasted tomatoes, capers,
garlic, grilled zucchini, walnuts - 10

pimento grilled cheese

buttered brioche, housemade pimento, sweet corn,
pickled red freso, arugula - 11

*add bacon - 2

braised short rib

farrell family bun, braised short rib, sautéed red pepper,
horseradish, roasted tomato jam -13

ENTREES

winter squash risotto

goat cheese, roasted squash, pepitas - 15

bone-in pork chop

pecorino grits, apple mostarda - 16

honey bourbon glazed salmon

cauliflower purée, braised greens,
white bean succotash - 18

stroganoff

rib-eye, pappardelle pasta, local mushroom,
white wine, herbs - 17

SIDES

fried brussels sprouts

local beer vinegar, bacon, pickled cranberry

housemade chips

potato, sweet potato & beet

charred broccolini

seasonal vegetables

consumer advisory: consumption of undercooked meat, poultry or fish may increase the risk of food borne illness.

book your business meetings, receptions, and special parties- lindsey@junipertulsa.com