

# juniper

## FIRST PLATES

### mushroom fritto

buttermilk fried mushrooms & vegetables, sage aioli - 12

### green toast

grilled country bread, edamame hummus, marinated spring mushrooms, lemon salt - 10

### whipped goat cheese

local goat cheese, honey, shaved prosciutto, grilled bread - 14

### napa cabbage wraps

whiskey braised short rib, kimchi, fish sauce caramel, hazelnut - 12

## SOUP & SALAD

### sweet carrot soup

smoked buttermilk - cup 6 / bowl 9

### chef's soup special

cup 6 / bowl 9

### grilled romaine

mustard vinaigrette, blistered tomatoes, lardons - 9

### beet & goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts - 8

### spring garden salad

fresh ingredients found at our local farmers market (changes frequently due to product availability) - 10

*\*add grilled chicken or salmon to any salad*

## SIDES

### fried brussels sprouts

local beer vinegar, bacon, pickled cranberry

### housemade chips

potato, sweet potato & beet

### charred broccolini

seasonal vegetables

## SANDWICHES

(with your choice of house made chips or seasonal vegetables)

### fried chicken

challah bun, bacon, housemade pickles, arugula, sage aioli, sriracha - 14

### vegetarian muffaletta

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

### pimento grilled cheese

brioche, housemade pimento cheese, sweet corn, pickled fresno chilies, arugula - 11

\*add bacon - 2

### braised short rib

sautéed red pepper, horseradish, tomato braisage - 13

### lamb sliders

tzatziki aioli, tomato relish, romaine, challah buns- 14

## ENTREES

### spring risotto

seasonal vegetable, goat cheese, onion ash - 19

### grilled single bone pork chop

stone ground grits, farmer's market salad - 16

### king salmon

champagne honey glaze, cauliflower purée, corn & edamame succotash - 18

### grilled beef tenderloin

6 oz. filet, brown butter, tomato parsley salad, bacon & brie cast iron mac n' cheese - 25

Culinary Team – **Robert Brassfield, Neil Trumpy**  
GM/Sommelier – **T.C. LeRoy**

*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- [tc@jtrgroup.com](mailto:tc@jtrgroup.com)