

juniper

FIRST PLATES

mushroom fritto

buttermilk fried mushrooms & vegetables, sage aioli - 12

green toast

grilled country bread, edamame hummus, feta cheese
marinated spring mushrooms, lemon salt, truffle oil - 10

whipped goat cheese

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

napa cabbage wraps

shrimp, kimchi, pineapple pico, hazelnut - 12

SOUP & SALAD

sweet carrot soup

farmer's market pico - 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

three spring farms garden salad

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

**add grilled chicken or salmon to any salad*

SIDES

brussels sprouts

cherry, fennel, pistachio

housemade chips

potato, sweet potato & beet

heirloom tomato gratin

seasonal vegetables

SANDWICHES

with your choice of house made chips,
seasonal vegetables, or brussels sprouts

fried chicken

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

vegetarian muffaletta

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*

fried heirloom blt

brioche, hickory smoked bacon, arugula, fresno oil - 12

lamb sliders

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

ENTREES

farro risotto

seasonal vegetable, goat cheese, onion ash – 19
**vegan option available by request*

grilled single bone pork chop

war eagle mill grits, tomato jam & corn shishito relish - 16

king salmon

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

grilled beef tenderloin

6 oz. filet, sun-dried tomato butter, sautéed oyster
mushrooms, heirloom tomato – 25
**substitute foie gras truffle butter - 5*

Culinary Team – **Robert Brassfield, Neil Trumpy**
GM/Sommelier – **Derek Hillman**

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