

juniper

FIRST PLATES

mushroom fritto

buttermilk fried mushrooms & vegetables, sage aioli - 12

green toast

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

whipped goat cheese

goat cheese, honey, prosciutto, grilled bread - 14

napa cabbage wraps

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

SOUP & SALAD

sweet carrot soup

smoked buttermilk, crab- cup 6 / bowl 9

chef's soup special

cup 6 / bowl 9

beet & goat cheese

pea shoots, creamy orange vinaigrette, hazelnuts - 8

masago caesar

romaine, frisee, masago, lomah tellagio,
soft poached 413 farms egg , lardons - 10

seared ahi tuna salad

peppercorn crusted ahi, miso vinaigrette,
arugula, fried wontons, deviled egg purée - 16

**add grilled chicken or salmon to any salad*

SIDES

fried brussels sprouts

housemade chips

acorn squash mac & cheese

charred broccolini

SANDWICHES

with your choice of house made chips,
broccolini, or brussels sprouts

fried chicken

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

vegetarian muffaletta

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

pimento grilled cheese

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

**add bacon - 2*

beef short rib sandwich

challah, short rib, bell pepper, onion,
horseradish cream, menonita - 14

beef sliders

challah, arugula, tomato relish, sage aioli - 13

ENTREES

autumn squash risotto

autumn squash, goat cheese, pepitas, onion ash – 19

grilled single bone pork chop

war eagle mill grits, apple mustarda, veal demi - 16

king salmon

honey bourbon glaze, wild rice,
roasted root vegetables - 18

stroganoff

ribeye, pappardelle pasta, mushroom,
white wine, herbs - 25

Chef de Cuisine – **Neil Trumpy**

Sous Chef – **Russell Pearce**

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- derek@junipertulsa.com