

# 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

### grilled shrimp

lime ginger marinade, asian slaw, kimchi aioli, corn chip - 11

## SOUP & SALAD

### sweet carrot soup

gremolata - cup 6 / bowl 9

### chef's soup special

cup 6 / bowl 9

### beet & goat cheese

grilled yellow beets, pickled red beets,  
whipped goat cheese, orange vinaigrette,  
pistachios, fennel, sunflower micros - 9

### farmer's market garden salad

with fresh ingredients found at our local farmer's market  
\*changes daily due to product availability - 10

### masago caesar†

romaine, frisée, 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 (\$6) or king salmon (\$16) to any salad

Chef de Cuisine – **Neil Trumpy**  
Sous Chef – **Russell Pearce**  
GM – **Derek Hillman**

## SANDWICHES

*with your choice of house made chips,  
charred broccolini, or brussels sprouts;  
substitute a cup of soup or seasonal risotto - 2*

### fried chicken

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

### vegetarian muffaletta

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

### pimento grilled cheese

focaccia, housemade pimento cheese,  
sweet corn, pickled fresno chilies, arugula - 11  
*\*add bacon - 2*

### beef sliders†

challah buns, arugula, tomato relish, sage aioli - 11

### 413 braised pork belly tacos

asian slaw, sambal aioli, local corn tortillas - 11

## ENTREES

### grilled portobello farro risotto

edamame hummus, tofu, tapenade, broccolini – 19

### king salmon†

farmed king salmon, cauliflower puree, mirepoix,  
asparagus, edamame, chardonnay creamed honey - 24

### stroganoff

ribeye, pappardelle pasta,  
mushroom, white wine, herbs – 21

## SIDES

housemade chips - 4

fried brussels sprouts - 5

charred broccolini - 5

seasonal risotto - 6

cumin purple mashed potatoes - 6

†**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](mailto:derek@junipertulsa.com)