



juniper

STARTERS & LIGHTER FARE

biscuit basket for the table

Farrell Bread & Bakery classic buttermilk and cheddar chive biscuits
– 3 per person

sweet carrot soup

chive crème fraîche - cup 7 / bowl 9

avocado salad

arugula, pickled shallots, salmon lox, focaccia, lemon poppy vinaigrette - 15

cheese & charcuterie board

chef's selection of craft & local cheeses and meats, mustard, crostini, pickled vegetable – 22

yogurt parfait

Farrell Bread & Bakery granola, locally made yogurt, knight creek farms pecans, local honey - 13

SANDWICHES

(sandwiches served with either home fries or a side salad)

bacon, arugula & tomato

brown sugar bacon, herbed aioli, tomato jam, fried egg over medium – 14

vegetable & goat cheese tartine

green beans, fennel, butter lettuce, sage aioli, Farrell bread - 13

brunch burger

served on Farrell challah bun, pork belly, gruyere, sunny up egg – 18

ENTREES

mushroom omelet

oyster mushroom, truffle oil, gruyere cheese, arugula, served with home fries or cheddar grits - 17

stroganoff & fried egg

tenderloin beef, pappardelle pasta, local mushroom, white wine, fried egg - 22

crab cake benedict

two poached eggs, hollandaise, arugula, served with home fries or cheesy grits – 18

pork belly & cheesy grits

maple glazed pork belly, cheddar grits, charred peppers & onions, fried egg, chives - 18

vegetable quiche

from our friends at Farrell, spinach, tomatoes, goat cheese, arugula salad, served with home fries or cheesy grits – 16

bread pudding french toast

cinnamon bread pudding, vanilla chantilly cream, bourbon pecan maple syrup & butter – 15

ricotta pancakes

blueberry jam, lemon curd, cherry syrup – 14

SIDES

brown sugar bacon - (3pcs) - 6

local sausage patties - (2 pcs) - 6

home fries – 4

citrus sugar grapefruit – 6

cheddar cheese grits – 5

Farrell toast & jam – 5

FOR THE KIDS

cheddar omelet

served with home fries or cheesy grits – 8

cheeseburger sliders

goat cheese, ketchup on the side, served with potato chips – 8

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

BRUNCH COCKTAILS

russian tea room

vanilla vodka, simple syrup, earl grey tea, heavy cream – 10

farmers market bloody mary

vodka, olive brine, lemon juice, lime juice, worcestershire, zing zang – 10

cucumber dill fiz

gin, cucumber, soda – 10

piñarita

tequila, lime juice, triple sec, agave, pineapple juice – 10

champagne mule

vodka, lime, simple syrup,
fever tree ginger beer, sparkling wine – 11

bloody-tini

vodka, sriracha, zing zang, olive juice, lime juice - 10

cognac coffee

cognac, st. germaine, coffee, sugar cube, frangelico frothed cream - 10

mimosa selections

orange juice 6

cranberry juice 6

pineapple juice 6

grapefruit juice 6

BRUNCH MOCKTAILS \$6

brunch punch

pineapple, cranberry, cherry, sprite

italian soda

rotating weekly selection

worker bee

lemon, honey syrup

grapefruit rosemary cooler

grapefruit, rosemary syrup, honey syrup, soda

HOT TEA \$3

hugo grey – black tea blend

jasmine bai hao – scented green tea

vanilla chai – black tea blend

bouquet – herbal tea with chamomile & lemongrass