



juniper

Juniper celebrates culinary creativity, seasonality, and freshness. Each month we release a new collection of special dishes, which can be enjoyed a la carte or as a fully featured tasting menu with optional pairings.

april specials: spring into the season

5-course tasting option: \$70 per person, +\$30 for Wine or Non Alcoholic Pairings

smoked citrus salmon

16

smoked salmon, rosemary thyme aioli, orange, radish pickled beets, micro greens

*Elizabeth Spencer - Rose North Coast, California
(N/A) Hollow Leg - Sparkling Albarino, Galicia, Spain*

asparagus salad

13

asparagus, sweet peas, ricotta, mint, basil, honey thyme vinaigrette, grapefruit, radish

*Honig - Sauvignon Blanc, Napa Valley, California
(N/A) Ariel Vineyards - Chardonnay, Central Coast, California*

charred octopus

30

charred octopus, chili lime romesco, salsa verde, black bean puree, roasted potato

*Benevelli Piero, Dolcetto - Piedmont, Italy
(N/A) Weingut Leitz - Pinot Noir, Rheingau, Germany*

hanger steak

32

grilled hanger steak, broccolini, spring hash, mojo chimichurri

*Old Lodge - Cabernet Sauvignon, Mendocino County, California
(N/A) Hollow Leg - Cabernet Sauvignon, Galicia, Spain*

panna cotta

13

strawberry panna cotta, baked meringue, graham cracker, berries, white chocolate

*Vietti - Moscato d'Asti, Piemonte, Italy
(N/A) Geisen - Riesling, Marlborough, New Zealand*

Interested in the Juniper classics?

Ask your server about our Juniper Classics tasting option.



first plates

whipped goat cheese - 18
honey, salami, grilled bread

crab cakes - 25
jumbo lump crab, lemon sage aioli

mushroom fritto - 13
buttermilk fried mushrooms &
seasonal vegetables, sage aioli

GF scallops & pork belly - 23
pear and apple chutney, hazelnut crumble,
demi-glace, fresh apple and fennel salad

GF crispy brussels - 17
sambal honey, chive, crème fraiche,
3 seed crunch

cheese & charcuterie board - 18
chef selection of craft & local cheeses and meats,
mustard, crostini, pickled vegetables
3 seed crunch

soup + salad

GF sweet carrot soup - cup 7 | bowl 12
chive crème fraiche

GF roasted beet salad - 13
arugula, roasted beets, pecans, grapefruit, goat
cheese foam, fennel, blueberry vinaigrette

romaine heart salad - 11
roasted garlic dressing, focaccia coutons,
fried capers, shallots, fresh lemon

GF fresh berry salad - 12
blueberry mint vinaigrette, shaved parmesan,
praline pecans, fresh berries

sides

GF seasonal vegetable - 9

GF mashed potatoes & peppercorn gravy - 9

GF sautéed haricots verts - 9

GF house cut thick chips - 6

entrees

fried chicken curry - 26
red sweet potato curry, coconut milk,
curry aioli, basmati rice
vegan option available by request

GF cauliflower steak - 25
charred cauliflower, shishito pepper,
dried cranberries, picada sauce,
sherry and almond drizzle

GF pork tenderloin - 36
coffee rubbed tenderloin,
creamy mashed potato,
pepper corn gravy, grilled bok choy

signature beef stroganoff - 38
tenderloin filet, pappardelle pasta,
mushroom cream demi

GF brown butter trout - 37
cauliflower purée, sautéed green
beans, preserved lemon, shallot,
toasted almonds

spring gnocchi - 23
brown butter, spring vegetables,
pesto cream, roasted hazelnuts

GF grilled tenderloin filet - 49
haricots verts, mashed potato,
veal demi glace

wagyu burger - 21
whipped goat cheese, pepper honey
aioli, caramelized onions, spring greens,
Farrell challah bun, with thick house cut
chips or caesar salad

market seafood - MP
chef's selection of fish or shellfish with
seasonal accompaniments

GF - Gluten Free

