



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.

june specials: a burst of summer

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

goat cheese and pear tartine 12

toasted brioche, whipped goat cheese, grilled pears, hazelnut, spicy honey drizzle

Cune Brut - Cava Penedes, Spain

compressed watermelon salad 12

watermelon, feta cheese, cantaloupe, radish, basil, mint, honey lime vinaigrette

Elizabeth Spencer - Rose North Coast, California

seared scallops and citrus 26

seared scallop, orange, lemon, pomegranate, serrano chili, apple

Gaudio Bricco Mondalino - Cortese Piedmont, Italy

mojo pork tenderloin 24

pork loin, cauliflower purée, summer vegetables, citrus glaze

Camino de Navaherreros - Garnacha Vinos de Madrid, Spain

cucumber and lime granita 8

cucumber, lime, simple syrup, salt, lime zest, candied mint, melon garnish

Vietti - Moscato d'Asti Piedmont, Italy

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 fraîche,
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 fraîche

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

