

# JUNIPER

LOCAL SEASONAL SUSTAINABLE

## DINNER

I do not like broccoli. And I haven't liked it since I was a little kid and my mother made me eat it. And I'm President of the United States and I'm not going to eat any more broccoli

- George H W Bush

### SALADS

#### Juniper \$10

local herbs and mixed greens, tomatoes, toasted pumpkin seeds, olives, cucumbers, tarantaise cheese, rooftop honey dijon vinaigrette

#### Mediterranean Chickpeas and Mushrooms \$12

arugula, endive, olives, feta, toasted brioche croutons

#### Baby Caesar \$12

baby romaine and baby kale, fried boquerones, croutons, bacon, pickled egg, herb marinated olives, parmesan

### SMALL PLATES

#### Soup Of The Day \$8

**Rooftop Honey Wheat Walnut Bread \$6**  
honey butter

#### Saku Tuna Tartare \$18

jalapeños, shallots, cilantro, yuzu, orange gelée, radish

#### Tempura Vegetables \$9

ranch dressing

#### Fried Calamari \$12

pickled ginger, sweet chili, peppadew, cashews, lemon aioli

### ONE IF BY LAND

#### Grilled Strip Loin \$36

artichoke and pomme purée, green beans and fennel, port wine demi-glace

#### 1855 Braised Short Rib \$32

summer squash, brunoise of peppers, snow peas, crispy pickled shallots

#### Grilled Barbecue Pork Chop \$26

mac & cheese, braised collard greens, bacon vinaigrette

#### Burger Of The Month \$23

rosemary salted house cut french fries

#### Organic Bone-In Chicken Breast \$25

warm potato salad, snap peas, peppadew relish, red wine jus

#### Slow Braised Beef Ragu \$29

linguine, san marzano tomatoes, parmesan

#### Sweet Potato & Lentil Terrine \$21

zucchini, squash, broccolini, pepitas, tzatziki sauce

### TWO IF BY SEA

#### Juniper Signature Crab Cakes \$34

corn succotash, asparagus, carrot purée, remoulade, young mâche

#### Lobster & Shrimp Risotto \$35

rapini, asparagus, roasted tomato pesto

#### Fish & Chips \$22

cornmeal dusted blue catfish, tartar sauce, mixed greens, rosemary salted fries

#### Fish of the Day \$MP

### CHEESE & DESSERTS

#### American Artisan Cheese \$17

Chef's selection of three cheeses, fresh and dried fruit, flat bread, rooftop honey

#### Air & Space Pumpkin Cheesecake\* \$10

chocolate chiffon, chocolate pepita crumble, cranberry coulis

*\*a portion of this dessert's proceed go to support the Smithsonian Institution*

#### Chai Crème Brûlée \$8

orange ginger madeleine, fresh berries

#### Apple Tarte Tatin \$9

oat crumble, rum raisin ice cream

#### Sticky Toffee Pudding \$8

rooftop honey caramel sauce, caramel tuile, vanilla ice cream, candied pecans

#### S'mores Sundae \$7

toasted marshmallow ice cream, housemade graham crackers

#### House Spun Ice Cream & Sorbets \$7 - 2 scoops | \$10 - 3 scoops

vanilla, chocolate, salted caramel, mango, raspberry

#### Warm House Made Chocolate Chip Cookies (3) \$6

Parties of 6 or more are subject to an 18% gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



juniperrestaurant



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#juniperdc

**sus•tain•a•bil•i•ty** [suh-stey-nuh-bil-i-tee] noun 1. the ability to be sustained, supported, upheld, or confirmed. 2. Environmental Science. the quality of not being harmful to the environment or depleting natural resources, and thereby supporting long-term ecological balance: The committee is developing sustainability standards for products that use energy.

## Locally Sourced Ingredients

### Spring Valley Farm | Augusta, WV

*Partners for: 3 years*

*Produce: strawberries, red and gold beets, Swiss chards, and spring mix*

Spring Valley Farm contains over 54 acres of diversified orchards and over 70 acres of vegetables varieties.

Owners Eli and Misty Cook are proud practitioners of integrated pest management, using beneficial insects and no residual sprays to protect their produce.

### Arc Greenhouses | Shiloh, NJ

*Partners for: 25 years*

*Produce: mixed micro greens, pea tendrils, numerous single varieties of micro greens, and varieties of baby lettuce*

Bruce and his father, Dick Cobb began ARC Greenhouses with a dedication to produce superior plants year round. Utilizing the extremely efficient process of recirculating hydroponics, they are able to produce a larger amount of produce. What would usually consume 25 to 50 acres of field space to grow, they can grow in 1 acre without releasing any chemicals into the ground.

### Crown Orchards | Batesville, VA

*Partners for: 15 Years*

*Produce: white and yellow peaches, nectarines, and a variety of apples*

Crown Orchards has been one of Central Virginia's most prolific fruit growers for 4 generations, boasting 7 major orchards over a 15 mile radius. Owned and operated by the Chiles family, the company has many acres of peaches, nectarines and apples. Crown Orchard's state-of-the-art packing facility is located in Coveseville, Virginia.

### EA Parker Farms | Oak Grove, VA

*Partners for: 30 years*

*Produce: tomatoes, corn, summer squash, watermelon, collard greens, kale, and peppers*

The Parkers have been farming for more than 100 years in the tri-state area. Their facility inspects, packs, and ships produce for growers from Delaware to the Carolinas covering 3,000 acres of land as well as their own produce. They are also a member of the Northern Neck Vegetable Association, helping to provide scholarships for agricultural students.

### Lois Produce and Herbs | Leedstown, VA

*Partners for: 20 years*

*Produce: tomatoes, asparagus, elephant garlic, sweet potatoes, cranberry and lima beans, english peas, and melons*

This 4th generation family owned farm is located in Leedstown, Virginia in close proximity to the Chesapeake Bay. This eco-friendly farm conserves water by using plastic drip tape to deliver water straight to the roots in the fields. In addition to their water conservation efforts, they even have a resident pig that consumes leftovers!

### Hummingbird Farms | Ridgely, Maryland

*Partners for: 16 years*

*Produce: hydroponic tomatoes*

Hummingbird Farms provides some of the area's best local, hydroponic tomatoes. For more than 20 years, they have been dedicated to producing red, ripe, amazingly flavorful tomatoes in an environmentally friendly way. Grown without the use of harsh chemicals, the integrity of the fruit is maintained from the plants to your table. In addition to this growing process, Hummingbird also uses predator insects, organic soaps, and oils to control pests and disease.

### Richardson Farms | White Marsh, Maryland

*Partners for: 8 years*

*Produce: collard greens, kale, etc*

Richardson Farms is a 5th generation farm, with three generations currently involved in the daily operations. Their new retail store, "Farm Market," supports other local producers as well as their farm. Their farm stand is the largest in the Northeast Baltimore market.

### Scott Farms | Lucama, NC

*Partners for: 12 years.*

*Produce: sweet potatoes*

Scott Farms is a 3rd generation family owned farm that includes 5,000 sandy-loam soil acres with the best soil for growing top-quality sweet potatoes. It is recognized as one of the highest-quality packer/shippers in the sweet potato business, both in the U.S. and in Europe.