



# juniper

## FIRST PLATES

**whipped goat cheese**  
honey, salami, grilled bread – 17

**crispy brussels**  
sambal honey, chive, crème fraîche, 3 seed  
crunch – 17

**hummus & house made pita**  
red pepper thai curry hummus, fried chickpea,  
chimichurri, grilled pita, arugula, orange, fennel,  
radish – 15

**scallop & pork belly**  
pickled red onion, dried cherry thyme glaze,  
smoked carrot purée – 23

**smoked trout dip**  
smoked trout, cream cheese, cheddar cheese, spicy  
red pepper jam, crostini – 16

**cheese & charcuterie board**  
chef's selection of craft & local cheeses and meats,  
mustard, crostini, pickled vegetable – 25

## SOUP & SALAD

**sweet carrot soup**  
chive crème fraîche – cup 7 / bowl 9

**chef's soup of the day**  
cup 7 / bowl 9

**fennel & apple salad**  
arugula, pickled fennel, fresh apple, goat cheese,  
radish, cucumber, dried cherry, apple cider  
vinaigrette, garlic breadcrumb – 12

**root vegetable salad**  
arugula, cauliflower, carrot, beet, fried prosciutto,  
parmesan foam, pickled fennel, radish, rice wine  
vinegar – 12

**soba noodle salad**  
spicy soba noodle, napa cabbage slaw, basil, carrot,  
mint, egg, sesame seed, ginger aioli – 12

## ENTREES

**chicken roulade & butternut risotto**  
goat cheese, spinach, dried cherry, and walnut filling  
with butternut squash purée, mushroom, parmesan,  
walnut, sage – 32

**meatball & grits**  
sweet & spicy house bbq, pork & beef, grits, crème  
fraîche, arugula, pickled cucumber, radish – 24

**seared duck breast**  
gremolata baby carrot, roasted beet, smoked carrot  
purée, blackberry demi-glace – 33

**halibut**  
mushroom, herbed potato, tomato cream sauce, herb  
oil – 52

**beef stroganoff†**  
tenderloin steak, pappardelle pasta,  
local mushroom, demi-glace gravy – 36

**cauliflower steak**  
harissa rub, balsamic braised onion, chimichurri,  
peanut cream, carrot chip, smoked carrot purée – 24

**pork tenderloin**  
spiced apple, shallot, sage, demi-glace, pecan,  
butternut purée – 34

**house made ravioli**  
butternut ravioli, toasted walnut, sage, mushroom,  
spinach, fried carrot – 28

**almond crusted trout**  
brussel sprout, mushroom, potato dumpling, brown  
butter, parsnip purée – 35

**grilled beef tenderloin†**  
haricot vert, herbed potato, veal demi-glace – 48

## SIDES

duck fat bread crumb mac & cheese – 8  
vegetable medley – 8  
herbed potato – 8  
seasonal risotto – 10

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