

LUNCH COCKTAILS \$7

Margarita- tequila, lime, salt

Sidecar- Cognac, lemon, orange liqueur

Mojito- Rum, lime, mint

Boulevardier- Rye, Campari, vermouth

Aperol Spritz- sparkling wine, club soda, orange

GLASS WINE

GL/QT

SPARKLING

Blanc de Blanc Brut, Pol Clement NV Loire Valley, FR 9

WHITE

Organic Pinot Grigio, Tiamo '17 Sicily, IT (draft*) 7/10

Chardonnay, Shannon Ridge, '17 Lake County, CA (draft*) 9/13

Sauvignon Blanc, Les Hexagonales '17, Torraine FR 8/11

Gruner Veltliner, Landaus Mayer '17 Lower Austria 9/13

Riesling, Thanisch '16 Mosel, DE 9/13

ROSÉ

Syrah Blend, Terra Vecchia '17 Corsica, FR 9/13

RED

Pinot Noir, Vinum "V Series" '16 Monterey, CA (draft*) 8/11

Petit Syrah, Vinum, "Clarksburg" '15, CA (draft*) 9/13

Baby Amarone, Gran Passione, '16 Veneto, IT (draft) 7/10

Malbec, Revolution Wine Co. "El Libre" '17 Mendoza, AR 9/13

Cotes du Rhone, Dom. Brusset "Laurent B." '17 Rhone, FR 9/13

Cabernet Sauvignon, Barrel Head "The Trip" '16, Oakville, CA 10/14

GL= glass

*QT= quarter liter

FOR THE TABLE

House-Made Hummus and Vegetables 7

Market Avocado Toast 7

Extra virgin olive oil, sea salt, sesame sourdough

Hand Dipped Ricotta 8

Apple Ridge Farm sesame sourdough, Thai chili, olive oil, sea salt

Crispy Kennebec Potatoes 7

J. Hill's spicy aioli, lemon

Salumi and Cheeses 16

Prosciutto Americano, Finocchiona, Caña de Cabra, Manchego, toast & pickles

SOUP AND SALADS

*Add: avocado \$4, grilled chicken \$6,
sliced prime strip steak \$7, grilled wild shrimp \$7*

Local Greens and Grains 11

Cucumber, apple, pomegranate, tahini

Gluten Free Rice Noodle Salad 11

Local veggie slaw, pickled pepper ponzu, cilantro

Organic Kale Caesar 10

Apple Ridge sesame croutons, lemon-anchovy dressing,
Parmigiano-Reggiano

Roasted Organic Carrots 11

Harissa, green chili yogurt, exotic herbs

J Hill's Cobb Salad 12

Avocado, double-smoked Benton's bacon, hard boiled egg
cherry tomatoes, crumbled blue

Vegetarian or Vegan?

Let us know- we're happy to cook for you!

Please alert your server of any dietary restrictions,
preferences or allergies.



BAR FAVORITES

Classic American Cheese Burger 9

House pickles, lettuce, crispy potatoes or organic field lettuce salad

Juniper Hill's "Bánh mì" Beef Burger 10

Spicy mayo, pickles, crispy potatoes or organic field lettuce salad

J Hill's BLT 9

Benton's bacon, lettuce, spicy mayo, basil, multi-grain toast
crispy kennebec potatoes or organic field lettuce salad

Buttermilk-Fried Chicken Sandwich 9

Lettuce, cucumber, buttermilk ranch,
crispy kennebec potatoes or organic field lettuce salad

Heritage Chicken Ramen 13

Sun King ramen noodles, mirepoix, six-minute egg

Wood Grilled Bar Pie 9

Preserved cherry tomatoes, fresh mozz, olive oil
Add house-made fennel sausage and kale + 4

Grilled Market Fish Tacos 9

Avocado, red cabbage and pineapple slaw, cilantro

Octopus a la Plancha 16

Black garlic, spicy fingerling potatoes, classic aioli

Blackened Berkshire Pork Cheek Bowl 13/21

Koshihikari rice, whole grain mustard soy, scallions

GRILL & MAINS

Vegetable Coconut Curry Bowl 19

Local vegetables, shaved carrot salad, exotic herbs

Mesquite Grilled Market Fish 26

Salsa verde, lime, seasonal vegetables

Bucatini Pasta 19

House-made fennel sausage, kale, Parmigiano-Reggiano

Grilled Amish Farm Breast of Chicken 24

Harissa-spiced organic carrots, chili-lime yogurt

Grilled Prime NY Strip Steak 39

Fingerling potato purée, coconut creamed organic kale, mojo rojo