## LUNCH COCKTAILS $7

**Mimosa -** Blanc de Blanc Brut, Fresh Squeezed OJ

**Margarita -** tequila, lime, salt

**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 |
| Cotes du Rhone, Dom. Brusset "Laurent B." '16 Rhone, FR | 9 /13 |
| Malbec, Revolution Wine Co. "El Libre" '17 Mendoza, AR | 9/13 |
| Cabernet Sauvignon, Barrel Head '16,Central Valley 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*

Two Barn Farm Hubbard Squash Soup 11
Toasted pumpkin seeds, nori, black sesame, chives

Local Greens and Grains 11
Cucumber, apple, pomegranate, tahini

Gluten Free Rice Noodle Salad 11
Local veggie slaw, pickled pepper ponzu, cilantro

Two Barn Farm Kale Caesar 10
Apple Ridge sesame croutons, lemon-anchovy dressing, Parmigiano-Reggiano

Roasted Local Carrots 11
Harissa, green chili yogurt, exotic herbs

J Hill's Cobb Salad 12
Avocado, double-smoked Benton's bacon, hard boiled egg,

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 9
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

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

Heritage Chicken Ramen 13
Sun King noodles, mirepoix, six-minute egg

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, local 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

## REFRESHMENTS

Iced Black Tea 4
Iced Green Tea 4
Fresh Squeezed Lemonade 4
Soft Drinks (coke, diet coke, ginger ale, sprite) 3
Coffee (regular/decaf) 3
Espresso (single/double) 3/4.5
Americano 3
Macchiato 4.5
Cappuccino/Latte 5
Hot Teas - *Earl Grey, Chamomile, Black.* 4

## BEER

**Flight of Four,** Choose four draft beers, 5 ounce glass per beer 10
**Vienna Lager,** Yuengling, 4.4 ABV Potsville, PA 4
**Amber Ale,** Angry Erik "Ravol" 5.5 ABV Lafayette, NJ 7
**Espresso Brown Ale,** Flounder Brewing,"Double Shot" 5.3 AB, Hillsborough, NJ 7
**American IPA**, Riverhorse "Hippotizing" 7.5 ABV, Ewing, NJ 6
**Double IPA,** Ship Bottom "Double Overhead" 10.4 ABV Beach Haven, NJ 8 *(10 oz glass)*
**Oatmeal Stout**, Czig Meister "Blacksmith", 5.5 ABV Hackettstown, NJ 7

## BOTTLES

Hard Cider, **Ironbound**, 5.2 ABV, Asbury, NJ 6
Belgian White, **Allagash**, 5.0 ABV Portland, ME 7
Belgian White, **Blue Moon**, 5.4 ABV Denver, CO 7
Pilsner, **Stella Artois**, 5.0 ABV Belgium 7
Pale Lager, **Corona Extra**, 4.5 ABV Mexico 5
Light Pale Lager, **Corona Lite**, 4.5 ABV Mexico 5
Light Pale Lager, **Miller Lite,** 4.2 ABV Milwaukee, WI 4
East Coast IPA, **New Jersey Beer Co**. LBIPA 7 ABV North Bergen, NJ 7
American Pale Ale, **Sierra Nevada**, 5.6 ABV Chico, CA 6
India Pale Ale, **Forgotten Boardwalk** Shore Shiver, 6.9 ABV Cherry Hill, NJ 7
New England IPA, **Czig Meister** Oasis, 6.6 ABV Hackettstown, NJ 10 *(16oz)*
Am. Pale Ale, **Czig Meister** Falconer, 4.9 ABV Hackettstown, NJ 9 *(16oz)*
India Pale Ale, **Ballast Point** Sculpin, 7 ABV San Diego, CA 6
India Pale Ale, **Dogfish Head** 90 Minute 9.0 ABV Milton, DE 7
Imperial IPA**, Neshaminy Creek**, 8.5 ABV Croyden PA 8 (16oz)
Helles Bock**, Rogue** Dead Guy, 6.5 ABV Newport, OR 7
Belgian Tripel**, Weyerbacher,** Merry Monks, 9.3 ABV Easton, PA 7

# LUNCH

KITCHEN
JUNIPER HILL
COFFEE & COCKTAILS

### Simple. Seasonal. Ingredient-Forward.

Our passion for great ingredients is trumped only by our excitement to share them!

We work collaboratively with local farmers, growers and fishermen to ensure we are serving interesting and diverse seeds and breeds, raised cleanly and harvested at their peak.

By blending local ingredients with items from around the world, we deliver food that one can feel good about eating and can know that it is prepared with love.

Post your best photos or follow along with us on Facebook or Instagram @juniper.hill

Order online @ juniper-hill.com