

### LUNCH COCKTAILS \$7

**Margarita**- tequila, lime, salt

**Sidecar**- Cognac, lemon, orange liqueur

**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, St. Francis, '17 Sonoma County, CA (draft\*) 9/13

Sauvignon Blanc, Samuel Baron '17 Touraine, FR 9/13

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, Ch. Pesquie "Terrasses" '16 Ventoux, FR 10/14

Cabernet Sauvignon, Goose Ridge '16, Columbia Valley, WA 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, Pecorino Toscano, 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, Thai chili dressing, cilantro

Red Miso Ramen Soup 10

Sun King noodles, shiitake mushrooms, organic kale, poached egg

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

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 romaine lettuce salad

Juniper Hill's "Bánh mì" Beef Burger 10

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

J Hill's BLT 9

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

Buttermilk-Fried Chicken Sandwich 9

Lettuce, cucumber, buttermilk ranch,  
crispy kennebec potatoes or organic romaine 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

Mango, fresh cabbage slaw, spicy mayo, lime

Octopus a la Plancha 16

Black garlic, spicy fingerling potatoes, classic aioli

Heritage Chicken Ramen 13

Sun King ramen noodles, mirepoix, six-minute egg

Blackened Berkshire Pork Cheek Bowl 13/21

Koshihikari rice, whole grain mustard soy, scallions

### GRILL & MAINS

Warm Spiced Red Lentil Daal 19

Roasted broccoli, cauliflower, coconut sambal, shaved cucumber salad

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

Roasted Yukon Gold potatoes, organic kale, tomato,  
oil-cured black olives, 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, Sencha Green, Black.* 4

BEER

- Flight of Four**, Choose four draft beers, 5 ounce glass per beer 10
- Vienna Lager**, Yuengling, 4.4 ABV Pottsville, PA 4
- Imperial Red Ale**, Angry Erik, "Hel Crow" 8.0 ABV, Lafayette, NJ 8
- New England IPA**, Flounder Brewing "FBC" 6.0 ABV Hillsborough, NJ 8
- American IPA**, Riverhorse "Hippotizing" 7.5 ABV, Ewing, NJ 6
- Imperial Amber Ale**, Troegs "Nugget Nectar" 7.5 ABV Hershey, PA 7
- Milk Stout**, Carton "Carton of Milk", 4.0 ABV Atlantic Highlands, NJ 7

BOTTLES AND CANS

- 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, **Asbury Park Brw.** Sea Dragon 7.0 ABV Asbury Park, NJ 7
- 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
- IPA, **Forgotten Boardwalk** Shore Shiver, 6.9 ABV Cherry Hill, NJ 7
- India Pale Ale, **Ballast Point** Sculpin, 7 ABV San Diego, CA 6
- Double IPA, **Stone** Fear. Movie. Lions 8.5 ABV Escondido, CA 10
- 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
- White Yuzu Ale, **Kizakura Kyoto**, 5.2 ABV Kyoto Japan 9 (330 ml)



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  
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