



## COCKTAILS

### The J Hill 10

Blue Coat Gin, cucumber, lime, club soda

### Ginger Roadhouse 11

Buffalo Trace Bourbon, Domaine de Canton ginger, orange, ginger beer

### Beets Knees 11

Red beet vodka, horseradish, honey, lemon

### Smoked Maple Sour 12

Old Overholt Rye, smoked maple, lemon, lime

## 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 Valley, 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 10/14

### 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

## APPETIZERS

Barnegat Sea Scallop Crudo 14

Local cilantro, lime-pickled onions, fresh chili's, lemongrass perfume

Organic Tuscan Kale Salad 11

Cucumbers, honey crisp apple, pomegranate, quinoa, lemon-tahini dressing

Salad of Growing Free Farm Lettuces 10

Local watermelon radishes, lemon-anchovy dressing

Salad of Organic Salt Roasted Golden Beets 13

Bay leaf and goat's milk yogurt, fresh horseradish, hemp hearts, dill

Salad of Moro Blood Oranges 13

Italian chicory, castelvetro's, basil, olive oil

Grilled Avocado and Ruby Red Grapefruit Bowl 13

Koshihikari rice, GF soy, fresh horseradish, scallions, quinoa -pumpkin seed crumble

Tuscan Ribollita Soup 11

Amish chicken, sesame sourdough, organic kale, chickpeas, poached egg

Octopus a la Plancha 16

Black garlic, spicy fingerling potatoes, classic aioli

Blackened Berkshire Pork Cheek Bowl 13

Koshihikari rice, whole grain mustard soy, scallions



Vegetarian or Vegan?

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

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

## MAINS

Vegetable Coconut Curry Bowl 19

Local vegetables, shaved carrot salad, exotic herbs

Miso-Grilled Organic Salmon 28

Brussels sprouts, shaved honey crisp apple, caramelized onion dashi

Grilled Yellowfin Tuna 29

Rice noodle salad, shaved vegetables, Thai chili dressing, exotic herbs

Roasted Local Monkfish 30

Lemongrass risotto, Calabrian creamed kale, daikon sprouts

Squid Ink Spaghetti 24

Wild red shrimp, green onions, Calabrian chilis, XO

Busiate Pasta 24

House-made fennel sausage, kale, preserved tomatoes, Parmigiano-Reggiano

Grilled Amish Farm Breast of Chicken 24

Harissa-spiced organic carrots, chili-lime yogurt

Slow Braised Pork Shoulder 27

Local polenta, preserved tomatoes, orange, castelvetro olives

Grilled Prime NY Strip Steak 39

Fingerling potato purée, coconut creamed organic kale, mojo



## SIDES

Purée of French Fingerling Potatoes 8

Creamed Organic Kale 8

Coconut milk, double smoked bacon

Warm Spiced Red Lentil Daal 8

Cucumbers, cilantro, coconut sambal

## BEER

**Flight of Four**, Choose four draft beers, 5 ounce glass per beer 10

**Vienna Lager**, Yuengling, 4.4 ABV Pottsville, PA 4

**Belgian Pale Ale**, Angry Erik “Lunar Orbit” 6.5 ABV Hackettstown, NJ 8

**Brown Ale**, Flounder Brewing, “Colonial” 5.0 ABV, Hillsborough, NJ 7

**American IPA**, Riverhorse “Hippotizing” 7.5 ABV, Ewing, NJ 6

**Porter Ale**, Manskirt “The Great” 5.5 ABV Hackettstown, NJ 8

**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, **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

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

Belgian Tripel, **Weyerbacher**, Merry Monks, 9.3 ABV Easton, PA 7

Gluten Free IPA, **Glutenberg**, 6.0 ABV Montreal, CA 7.5 (16oz)

## BAR FAVORITES

Cured in America 16

Prosciutto Americano, Coppa, Finocchiona, Chorizo, toast & pickles

Cheese Plate 15

Caña de Cabra, Mimolette, Pierre Robert, Pecorino Toscano, quince

Hand Dipped Ricotta 8

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

Salad of Local Spiced Roasted Organic Carrots 8

Harissa, green chili yogurt, lime pickled onions

Warm Spiced Red Lentil Daal 8

Cucumbers, cilantro, coconut sambal

Vietnamese Style Summer Rolls (pair) 10

Shaved organic root vegetables, pineapple, rice noodles

Crispy Kennebec Potatoes 7

J. Hill’s hot sauce, lemon *(malt vinegar powder optional)*

Wood Grilled Bar Pies

White Pie- ricotta, kale caesar salad, Parmigiano Reggiano 11

*or*

Red Pie- preserved cherry tomatoes, fresh mozz, olive oil 9

*Add house-made fennel sausage and kale + 4*

Grilled Fish Tacos 9

Pineapple, fresh cabbage slaw, avocado, lime

Berkshire Pork Cheek Bowl 13

Koshihikari rice, whole grain mustard soy, scallions

Heritage Chicken Ramen 13

Sun King ramen noodles, mirepoix, six-minute egg

Juniper Hill’s “Bánh mì” Beef Burger 10

Spicy mayo, pickles, potato roll, crispy potatoes *(malt optional)*

American Cheese Burger 9

House pickles, lettuce, crispy potatoes *(malt optional)*

Crispy Chicken Sandwich 9

Lettuce, cucumber, buttermilk ranch, crispy potatoes *(malt optional)*



## BAR

### Simple. Seasonal. Ingredient-Forward.

Our passion for great ingredients is exceeded 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 you can feel good about eating and know it is prepared with love.

### HAPPY HOUR

3- 6 PM TUESDAY-SUNDAY

DRAFT BEER \$5

DRAFT WINES BY THE GLASS \$7

HOUSE CLASSIC 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

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