

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

Baja Fire 2.0 12

Sombra Mezcal, Contratto, hibiscus, roasted jalapeno

Beets Knees 11

Red beet vodka, horseradish, honey, lemon

Smoked Maple Sour 12

Old Overholt Rye, smoked maple, lemon, lime



GLASS WINE

SPARKLING

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

WHITE

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

Sauvignon Blanc, Dom. Guy Mardon '17, Touraine FR 9/13

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

Vermentino, Sta Maria la Palma "Aragosta" '16 Sardegna, IT 8/11

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

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

APPETIZERS

Barnegat Sea Scallop Crudo 14

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

Two Barn Farm Kale Salad 11

Local cucumbers, Honey Crisp apple, pomegranate, quinoa, lemon-tahini dressing

Salad of Organic California Grown Romaine Hearts 10

Shaved watermelon radishes, lemon anchovy vinaigrette

Salad of Two Barn Farm Salt Roasted Beets 13

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

Roasted Two Barn Farm Kabocha Squash 13

Smoke maple syrup, cilantro, chilis, pumpkin seeds, crème fraîche

Fresh Black Mission Figs 14

Prosciutto Americano, toasted almonds, hibiscus, olive oil

Grilled Avocado and Fuyu Persimmon Bowl 13

GF soy, fresh horseradish, scallions, quinoa and pumpkin seed crumble

Red Miso Ramen 11

Shiitake mushrooms, local greens, black pepper

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

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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

Blackened Local Yellowfin Tuna 29

Delicata squash, hon shimeji mushrooms, avocado, yuzu ponzu

Grilled Rhode Island Sheepshead Fish 30

French lentils, mirepoix, fresh calamari and clams, smoked paprika

Miso-Grilled Organic Salmon 29

Brussels sprouts, shaved Honey Crisp apple, caramelized onion dashi

Squid Ink Spaghetti 24

Wild red shrimp, green onions, Calabrian chilis, XO

Paccheri Pasta 24

Spiced wild boar ragú, red wine, Parmigiano Reggiano

Grilled Amish Farm Half Chicken 24

Harissa-spiced organic carrots, chili-lime yogurt

Grilled Prime NY Strip Steak 39

Fingerling potato purée, coconut creamed organic kale, mojo rojo



SIDES

Purée of Two Barn Farm French Fingerling Potatoes 8

Two Barn Farm Creamed Kale 8

Coconut milk, double smoked bacon

Blistered Two Barn Farm Shishito Peppers 7

Pumpkin seeds, gluten free soy sauce, lemon, scallions



BEER

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

Vienna Lager, Yuengling, 4.4 ABV Pottsville, PA 4

German Pilsner, Conclave, “the Process” 5.2 ABV, Flemington, NJ 7

Rye Pale Ale, Carton, “Ekuanot”, 6.2 ABV
Atlantic Highlands, NJ 7

English Pale Ale, Manskirt Brewing “Better Than Pants” 4.0 ABV,
Hackettstown, NJ 7

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

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

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

BAR FAVORITES

Cured in America 16

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

Cheese Plate 15

Caña de Cabra, Manchego, 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

Avocado and Cucumber Handrolls (pair) 9

Sushi rice, sprouts, shiso, gluten-free soy

Blistered Local Shishito Peppers 7

GF soy sauce, lemon, sea salt, olive oil, toasted pumpkin seeds

Crispy Two Barn’s Kennebec Potatoes 7

Malt vinegar powder, J. Hill’s spicy aioli, lemon

Wood Grilled Bar Pies 9

White Pie- ricotta, kale caesar salad, Parmigiano Reggiano

or

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

Add house-made fennel sausage and kale + 4

Grilled Fish Tacos 9

Pineapple, fresh cabbage slaw, avocado, lime

Blackened Berkshire Pork Cheek Bowl 13

Koshihikari rice, whole grain mustard soy, scallions

Juniper Hill’s “Bánh mì” Beef Burger 9

Spicy mayo, pickles, potato roll, malt vinegar fries

American Cheese Burger 9

House pickles, lettuce, malt vinegar fries

Crispy Chicken Sandwich 9

Lettuce, cucumber, buttermilk ranch, malt vinegar fries

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

Mojito- Rum, lime, mint

Boulevardier- Rye, Campari, vermouth

Aperol Spritz- sparkling wine, club soda, orange

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