



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

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, Vina Robles '15, Paso Robles, 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 Tuscan Kale Salad 11

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

Salad of Organic Baby Heads of Lettuce 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 Blood Oranges 13

Italian chicory, castelvetrano's, basil, olive oil

Grilled Avocado and Fuyu Persimmon Bowl 13

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

Organic Celery Root Soup 11

Asian pear, leeks, porcini perfume

Octopus a la Plancha 16

Black garlic, spicy fingerling potatoes, classic aioli

Classic Torchon of Foie Gras 21

Sea salt, toast

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

Roasted Local Monkfish 29

French lentils, local calamari and clams, mirepoix

Atlantic Black Bass a la Plancha 30

Broccoli rabe, braised local radish, clementine ponzu

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

Busiate Pasta 24

House-made fennel sausage, organic tuscan 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

SIDES

Purée of Two Barn Farm French Fingerling Potatoes 8

Two Barn Farm Creamed Kale 8

Coconut milk, double smoked bacon

Marinated Chickpeas 8

Peperoncini, basil, Parmigiano Reggiano



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

Christmas Ale, Flounder Brewing, "Naughty St. Nick" 9.7 ABV, Hillsborough, NJ 8 (10 oz glass)

American IPA, Riverhorse "Hippotizing" 7.5 ABV, Ewing, NJ 6

Porter Ale, Conclave "Leaf Peeping" 5.5 ABV Flemington, NJ 8

Oatmeal Stout, Czig Meister "Blacksmith", 5.5 ABV Hackettstown, 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

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

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, 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

Crispy Kennebec Potatoes 7

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

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

Classic Torchon of Foie Gras 21

Sea salt, toast

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, 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

Mojito- Rum, lime, mint

Boulevardier- Rye, Campari, vermouth

Aperol Spritz- sparkling wine, club soda, orange

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