



**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
- The Underdog 12**  
Vodka, fresh ruby red grapefruit, tarragon, salted rim
- Black Manhattan 11**  
Rye, house-spiced vermouth, averna, orange twist

**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, Samuel Baron '17 Touraine, FR 9/13
- Gruner Veltliner, Landaus Mayer '17 Lower Austria 9/13
- Riesling, Thanisch '16 Mosel, DE 10/14

**ROSE**

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 chilis, lemongrass perfume
- Organic Tuscan Kale Salad 11  
Cucumbers, honey crisp apple, pomegranate, quinoa, lemon-tahini dressing
- Salad of Organic Romaine Lettuce 10  
Local watermelon radishes, lemon-anchovy dressing
- Shaved Kohlrabi Salad 12  
Smashed hazelnuts, 6 minute egg, Parmigiano-Reggiano
- Salad of Salt Roasted Yellow Beets and Blood Oranges 13  
Italian chicory, castelvtranos, goat's milk yogurt, pistachios
- 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

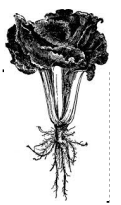


Vegetarian or Vegan?  
Let us know- we're happy to cook for you!  
Please alert your server of any dietary restrictions,



**MAINS**

- Warm Spiced Red Lentil Daal 19  
Roasted broccoli and cauliflower, coconut sambal, shaved cucumber salad
- 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
- Grilled Local Black Seabream 30  
Lemongrass risotto, Calabrian creamed kale, daikon sprouts
- Squid Ink Spaghetti 24  
Wild red shrimp, green onions, Calabrian chilis, XO
- Mezze Maniche 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 Cooked Heritage Pork Shoulder 27  
Local polenta, preserved tomatoes, castlevetrano olives, orange
- Grilled Prime NY Strip Steak 39  
Fingerling potato purée, coconut creamed organic kale, mojo rojo



**SIDES**

- Purée of French Fingerling Potatoes 8
- Creamed Organic Tuscan Kale 8  
Coconut milk, double smoked bacon
- Growing Free Farm Baby Boy Choi 8  
Fermented black bean sauce, ginger, scallions

## BEER

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

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

**Imperial Pilsner**, High Point Brewing, "Ramstein" 7.0 ABV, Butler, NJ 7

**American IPA**, Flounder Brewing "Lucid Haze" 6.2 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, **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, mango, organic

GF black soybean 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

Mango, fresh cabbage slaw, spicy mayo, 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, mango, 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

**Boulevardier**- Rye, Campari, vermouth

**Aperol Spritz**- sparkling wine, club soda, orange

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