



## 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

### A Very Short Story 12

Barbancourt 5\* rum, Maraschino liqueur, lime, clove, absinthe rinse

## GLASS WINE

### SPARKLING

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

### WHITE

Organic Pinot Grigio, Tiamo '17 Sicily, IT (draft)

Chardonnay, St. Francis, '17 Sonoma County, CA (draft)

Sauvignon Blanc, Les Hexagonales '17, Torraine FR

Gruner Veltliner, Landaus Mayer '17 Lower Austria

Riesling, Thanisch '16 Mosel, DE

### ROSÉ

Syrah Blend, Terra Vecchia '17 Corsica, FR

### RED

Pinot Noir, Vinum "V Series" '16 Monterey, CA (draft)

Petit Syrah, Vinum, "Clarksburg" '15, CA (draft)

Baby Amarone, Gran Passione, '16 Veneto, IT (draft)

Malbec, Revolution Wine Co. "El Libre" '17 Mendoza, AR

Cotes du Rhone, Dom. Brusset "Laurent B." '17 Rhone, FR

Cabernet Sauvignon, Barrel Head "the Trip" '16, Lodi, CA

GL/QT

9

7/10

9/13

9/13

9/13

9/13

9/13

8/11

9/13

7/10

9/13

9/13

10/14

GL= glass

QT= quarter liter

## APPETIZERS

Barneget Sea Scallop Crudo 14

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

Organic watermelon radishes, lemon-anchovy dressing

Shaved Kohlrabi Salad 12

Smashed hazelnuts, six minute egg, Parmigiano-Reggiano

Salad of Salt Roasted Yellow Beets and Blood Oranges 13

Italian chicory, castelvetro, 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, organic chickpeas, Tuscan kale, six minute 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

Warm Spiced Red Lentil Daal 19

Roasted organic broccoli and cauliflower, coconut sambal, shaved cucumber salad

Miso-Grilled Organic Salmon 28

Brussels sprouts, shaved honey crisp apple, caramelized onion dashi

Grilled Big Island Swordfish 29

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

Grilled Rhode Island John Dory 30

Lemongrass risotto, Calabrian creamed kale, daikon sprouts

Squid Ink Spaghetti 24

Fresh Point Pleasant squid, green onions, Calabrian chilis, XO sauce

Busiate Pasta 24

House-made fennel sausage, organic kale, preserved tomatoes, 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

## SIDES

Roasted Yukon Gold Potatoes 8

Sage and rosemary

Roasted Organic Cauliflower and Broccoli 8

Lime, capers, yellow raisins

Creamy Stone-Ground Corn Polenta 8

Pecorino-Romano cheese, black pepper



## 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

**Pale Ale**, Spellbound, "Spell Pale" 5.5 ABV, Mt Holly, NJ 7

**Black Lager**, Carton Brewing "Stay Down" 4.0 ABV  
Atlantic Highlands, NJ 7

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

**Dry Irish Stout**, Manskirt "Hackettstout", 4.5 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, **Asbury Park Brewery**. 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

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

White Yuzu Ale, **Kizakura Kyoto**, 5.2 ABV Kyoto Japan 9 (330 ml)

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, exotic herbs

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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