

## BAR FAVORITES

- Classic American Cheese Burger 12  
House pickles, lettuce, crispy potatoes or organic romaine lettuce salad
- Juniper Hill's "Bánh mì" Beef Burger 13  
Spicy mayo, pickles, crispy potatoes or organic romaine lettuce salad
- J Hill's BLT 9  
Benton's bacon, lettuce, spicy mayo, basil, multi-grain toast  
crispy kennebec potatoes or organic romaine lettuce salad
- Buttermilk-Fried Chicken Sandwich 10  
Lettuce, cucumber, buttermilk ranch,  
crispy kennebec potatoes or organic romaine lettuce salad
- Margherita Pie 10  
Preserved cherry tomatoes, fresh mozzarella, fresh basil, olive oil 10  
*Add house-made fennel sausage and kale + 4*
- White Pie 12  
Ricotta, kale caesar salad, Parmigiano Reggiano  
*Add house-made Mangalitsa tesa (dry aged pork belly) + 4*
- Grilled Market Fish Tacos 11  
Mango, fresh cabbage slaw, spicy mayo, lime
- Octopus a la Plancha 16  
Black garlic, spicy fingerling potatoes, classic aioli
- Blackened Berkshire Pork Cheek Bowl 13/21  
Koshihikari rice, whole grain mustard soy, scallions
- ## GRILL & MAINS
- Late Spring Vegetable Green Curry Bowl 19  
Coconut green curry, lime pickled onions, cucumbers, Koshihikari rice
- Mesquite Grilled Market Fish 26  
Gluten free rice noodle salad, shaved vegetables, Thai chili dressing,  
mango, exotic herbs
- Bucatini Pasta 19  
House-made fennel sausage, kale, Parmigiano-Reggiano
- Grilled Amish Farm Breast of Chicken 24  
Harissa-spiced organic carrots, chili-lime yogurt
- Grilled Prime NY Strip Steak 39  
Yukon Gold potatoes, organic kale, tomato, J Hill steak sauce

## FOR THE TABLE

- House-Made Hummus and Vegetables 7  
Market Avocado Toast 7  
Extra virgin olive oil, sea salt, sesame sourdough
- Hand Dipped Ricotta 8  
Apple Ridge Farm sesame sourdough, Thai chili, olive oil, sea salt
- Crispy Kennebec Potatoes 7  
J. Hill's spicy aioli, lemon
- Salumi and Cheeses 16  
Prosciutto Americano, Finocchiona,  
Caña de Cabra, Pecorino Toscano, toast & pickles

## SALADS

- Add : avocado \$4, grilled chicken \$6,  
sliced prime strip steak \$7, grilled wild shrimp \$7*
- Local Greens and Grains 11  
Cucumber, pink muscat grapes, pomegranate, tahini
- Gluten Free Rice Noodle Salad 11  
Local veggie slaw, Thai chili dressing, cilantro
- Organic Kale Caesar 10  
Apple Ridge sesame croutons, lemon-anchovy dressing,  
Parmigiano-Reggiano
- Roasted Organic Carrots 11  
Harissa, green chili yogurt, exotic herbs
- J Hill's Cobb Salad 12  
Avocado, double-smoked Benton's bacon, hard boiled egg  
cherry tomatoes, crumbled blue cheese

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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.



## LUNCH COCKTAILS \$7

- Margarita**- tequila, lime, salt
- Sidecar**- Congac, lemon, orange liqueur
- Boulevardier**- Rye, Campari, vermouth
- Aperol Spritz**- sparkling wine, club soda, orange

## GLASS WINE

GL/QT

### SPARKLING

- Blanc de Blanc Brut, Pol Clement NV Loire Valley, FR 9
- Organic Ruby Red Grapefruit Wine Spritzer, Ramona, IT *(250 ml)* 10

### WHITE

- Organic Pinot Grigio, Tiamo '17 Sicily, IT (draft) 7/10
- Organic Gruner Veltliner, Pratsch '17 Lower Austria (draft) 9/13
- Sauvignon Blanc, Les Hexagonales '17, Torraine FR 9/13
- Chardonnay, Pacificana, '18 Central Valley, CA 9/13
- Riesling, Thanisch '16 Mosel, DE 9/13

### ROSE

- Grenache/Syrah, Dom. Reine Juliette, 2018, Languedoc 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. du Jas, '17 Rhone, FR 9/13
- Cabernet Sauvignon, Barrel Head "the Trip" '16, Lodi, CA 10/14



Simple. Seasonal. Ingredient-Forward.

Our passion for great ingredients is trumped 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 that one can feel good about eating and can know that it is prepared with love.

Post your best photos or follow along with us on Facebook or Instagram @juniper.hill

Order online @ juniper-hill.com

<b>REFRESHMENTS</b>
Iced Black or Green Tea 4
Fresh Squeezed Lemonade 4
Soft Drinks (coke, diet coke, ginger ale, sprite) 3
Coffee (regular/decaf) 3
Espresso (single/double) 3/4.5
Americano 3
Macchiato 4.5
Cappuccino/Latte 5
Hot Teas - <i>Earl Grey, Chamomile, Sencha Green, Black.</i> 4

BEER

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

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

**Summer Ale**, Angry Erik “Paulinskill” 6.8 ABV Lafayette, NJ 7

**N.E IPA**, Czig Meister “Boom Haka Rakau” 6.9 ABV, Hackettstown, NJ 8

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

**Belgian IPA**, Flounder, “Flanders Meadow” 4.4 ABV, Hillsborough, NJ 8

**Nitro Milk Stout**, Carton Brewing, 4.0 ABV, Atlantic Highlands, NJ 8

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

Imperial Pilsner, **High Point Brewing** “Ramstein”, 7.0 ABV Butler, NJ 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

American Pale Ale, **Sierra Nevada**, 5.6 ABV Chico, CA 6

Pale Ale, **Spellbound**, 5.5 ABV Mt. Holly, NJ 7

IPA, **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

Imperial Stout, **Weyerbacher** Chocolate Pretzel, 12.7 ABV Easton PA 15

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