

LUNCH COCKTAILS \$7

Mimosa - Blanc de Blanc Brut, Fresh Squeezed OJ

Margarita - tequila, lime, salt

Mojito - Rum, lime, mint

Boulevardier - Rye, Campari, vermouht

Aperol Spritz - Sparkling wine, club soda, orange

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, Pacificana, '16 Central Coast, CA (draft*) 9/12

Sauvignon Blanc, Les Hexagonales '17, Torraine FR 9/13

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

Riesling, Thanisch '16 Mosel, DE 9/13

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 8/12

Cabernet Sauvignon, Austerity '15, Paso Robles, CA 10/14

GL= glass

*QT= quarter liter

FOR THE TABLE

House-Made Hummus and Vegetables 7

Market Avocado Toast 7

Extra virgin olive oil, sea salt, sesame sourdough American

Hand Dipped Ricotta 8

Apple Ridge Farm sesame sourdough, Thai chili, olive oil, sea salt

Crispy Kennebec Potatoes 7

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

Salumi and Cheeses 16

Prosciutto Americano, Finocchiona, Caña de Cabra, Manchego, toast & pickles

SALADS

Add: avocado \$4, grilled chicken \$6, sliced prime strip steak \$7, grilled wild shrimp \$7

Local Greens and Grains 11

Cucumber, apple, pomegranate, tahini

Gluten Free Rice Noodle Salad 11

Local veggie slaw, pickled pepper ponzu, cilantro

Two Barn Farm Kale Caesar 10

Apple Ridge sesame croutons, lemon-anchovy dressing, Parmigiano-Reggiano

Roasted Local 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

Vegetarian or Vegan?

Let us know- we're happy to cook for you!

Please alert your server of any dietary restrictions, preferences or allergies.



BAR FAVORITES

Classic American Cheese Burger 9

House pickles, lettuce, crispy malt vinegar fries or organic romaine salad

Juniper Hill's "Bánh mì" Beef Burger 9

Spicy mayo, pickles, malt vinegar fries or organic romaine salad

J Hill's BLT 9

Benton's bacon, organic romaine, spicy mayo, basil, mult-grain toast
crispy malt vinegar fries or organic romaine salad

Buttermilk-Fried Chicken Sandwich 9

Lettuce, cucumber, buttermilk ranch,
crispy malt vinegar fries or organic romaine salad

Wood Grilled Bar Pie 9

Preserved cherry tomatoes, fresh mozz, olive oil
Add house-made fennel sausage and kale + 4

Grilled Market Fish Tacos 9

Avocado, red cabbage and pineapple slaw, cilantro

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

Vegetable Coconut Curry Bowl 19

Local vegetables, shaved carrot salad, exotic herbs

Mesquite Grilled Market Fish 26

Salsa verde, lime, seasonal vegetables

Bucatini Pasta 19

House-made fennel sausage, local kale, Parmigiano-Reggiano

Grilled Amish Farm Half Chicken 22

Lettuces, green beans, fingerling potatoes, shaved radish,
mustard vinaigrette

Grilled Prime NY Strip Steak 39

Fingerling potato purée, coconut creamed organic kale, mojo rojo

REFRESHMENTS

- Iced 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
- Teas 4
- Earl Grey, Chamomile, Black*

BEER

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

Vienna Lager, Yuengling, 4.4 ABV Pottsville, PA 4

Rhubarb Gose, Angry Erik, Rhu-Gose There, 5.2 ABV Lafayette, NJ 6

Marzen Oktoberfest Lager, Left Hand Brewing, 6.6 ABV Longmont, CO 6

Blonde Ale, Manskirt Brewing “Blonde Bastard”, 8.5 ABV, Hackettstown, NJ 7

Juniper IPA, Manskirt Brewing “June Bug” 6.0 ABV, Hackettstown, NJ 7

Robust Porter, “The Great Porter” Manskirt Brewing 5.5 ABV, Hackettstown, NJ 7

BOTTLES

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 N. Bergen, NJ 7

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

IPA, **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)

Heller Bock, **Rogue** Dead Guy, 6.5 ABV Newport, OR 7



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
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