



## COCKTAILS

### The Underdog 12

Vodka, fresh ruby red grapefruit, tarragon, salted rim

### The J Hill 10

Blue Coat Gin, cucumber, lime, club soda

### Ginger Roadhouse 11

Buffalo Trace Bourbon, Barrow's Intense ginger, orange, ginger beer

### Black Manhattan 14

Rittenhouse Rye, Averna, house spiced vermouth

### Mezcaliente 12

Sombra Mezcal, serrano peppers, Genepy des Alpes, lemon

*We're happy to make classic and custom cocktails, just ask your server!*

## GLASS WINE

## GL/QT

### SPARKLING

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

9

### WHITE

Organic Pinot Grigio, Tiamo '18 Sicily, IT (draft)

7/10

Organic Gruner Veltliner, Pratsch '17 Lower Austria (draft)

9/13

Sauvignon Blanc, Les Hexagonales '18, Torraine FR

10/14

Chardonnay, Pacificana, '18 Central Valley, CA

9/13

Riesling, Thanisch '16 Mosel, DE

10/14

### ROSÉ

Pinot Noir, Jean-Marc Crochet '18 Sancerre, FR

8/11

### 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)

9/13

Malbec, Campo '16 Mendoza, AR

9/13

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

10/14

Cabernet Sauvignon, Hybrid '16, Lodi, CA

10/14

GL= glass

QT= quarter liter

## APPETIZERS

Crudo of Barnegat Sea Scallops 14

Ceviche of red onions, fresh Thai chilis, coconut aminos, cilantro and sea salt

Salad of Organic Romaine Lettuce 11

Organic watermelon radishes, lemon-anchovy dressing

Fresh Black Mission Figs 14

Prosciutto Americano, wild watercress, toasted almonds, hibiscus dressing

Winter Greens and Grains Salad 12

Organic Tuscan kale, farro, quinoa, Two Barn squash, dried cranberries, pumpkin seeds, roasted lemon vinaigrette

Salad of Blood Oranges and Endive 14

Hand dipped ricotta, smashed hazelnuts, castlevetranos, tarragon

Organic Cauliflower Soup 13

Golden raisins, capers, chives, fresh bay leaf powder

Grilled Avocado and Ruby Red Grapefruit Bowl 13

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

Octopus a la Plancha 16

French lentils, fresh Pt. Pleasant calamari, XO sauce, 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

Local Vegetable Coconut Lemongrass Curry Bowl 19

Koshihikari rice, lime pickled onions, cucumbers

Pan Roasted Wild Nova Scotia Halibut 32

Clam dashi, chorizo, organic spinach, fingerling potatoes, pumpkin seeds

Miso Grilled Organic Salmon 29

Organic swiss chard, local farro, preserved lemon, green chili-yuzu yogurt, gf soy sauce

Rigatoni Pasta 24

House-made fennel sausage, preserved tomatoes, organic Tuscan kale, Parmigiano-Reggiano

Bucatini Pasta 24

Ragout of fresh, wild, and dried mushrooms, local shallots, olorosso sherry, Parmigiano-Reggiano, porcini perfume

Roasted Heritage Pork Shoulder 27

Preserved tomatoes, orange, fennel, creamy Castle Valley Mill's polenta, castlevetrano olives

Prime NY Strip Steak (14 oz) 41

Puree of French fingerling potatoes, coconut-creamed kale, Benton's bacon, J Hill steak sauce

## SIDES

Two Barn Farm French Fingerling Potato Purée 7

Local Roasted Carrot Salad 8

Harissa, green chili yogurt, lime pickled onions

Coconut-Creamed Organic Kale 8

Benton's double smoked bacon, nutmeg



## BEER

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

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

**English Bitter**, Man Skirt, "Better Than Pants" 4 ABV, Hackettstown, NJ 7

**Wheated Pale Ale**, Carton "The Hook" 5.5 ABV Atlantic Highlands, NJ 7

**Brown Ale** Flounder "Murky Brown" 5.3 ABV, Hillsborough, NJ 8

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

**Stout**, Yards, "Love" 5.5 ABV, Philadelphia, PA 7

## BOTTLES AND CANS

Hard Cider, **Ironbound**, 5.2 ABV, Asbury, NJ 6

Sour Ale, **Thin Man**, Minkey Boodle 7.0 ABV Buffalo, NY 10 (16 oz)

Belgian White, **St. Bernardus**, 5.5 ABV Watou, Belgium 8

Belgian White, **Blue Moon**, 5.4 ABV Denver, CO 7

Pilsner, **Stella Artois**, 5.0 ABV Belgium 7

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

Pale Sour Ale, **Ommegang**, 6.9 ABV Cooperstown, NY 8

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

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

Citra IPA, **Evil Genius**, Stacy's Mom, 7.5 ABV Philadelphia, PA 6

IPA, **Zero Gravity**, Cone Head 5.7 ABV Burlington, VT 8 (16 oz)

IPA, **Neshaminy Creek**, County Line, 6.6 ABV Croydon, PA 7

IPA, **Ballast Point** Sculpin, 7 ABV San Diego, CA 6

IPA, **Great Barn** Where the Delaware..., 7.0 ABV New Hope, PA 8 (16 oz)

IPA, **Lagunitas** "Hop Stoopid" 9.0 ABV Lagunitas, CA 7

Double IPA, **Stone** Fear. Movie. Lions 8.5 ABV Escondido, CA 10

Helles Bock, **Rogue** Dead Guy, 6.5 ABV Newport, OR 8

Belgian Tripel, **Jersey Girl**, King Gambrinus, 10.0 ABV Hackettstown, NJ 10

Porter, **Man Skirt Brewing**, The Great Porter, 5.5 ABV Hackettstown, NJ 6

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

Artisanal Cheese Plate 15

Bucheron, Porter, Pierre Robert, Pecorino Toscano, quince, toast

Hand Dipped Ricotta 8

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

Salad of Local Spice Roasted Carrots 8

Harissa, green chili yogurt, lime pickled onions

Crispy Kennebec Potatoes 7

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

Grilled Market Fish Tacos 12 (100% natural, non GMO gf corn tortillas)

Fresh mango, organic cabbage slaw, spicy mayo, lime

Berkshire Pork Cheek Bowl 13

Koshihikari rice, whole grain mustard soy, scallions

Wood Grilled Bar Pies

*Add house-made fresh fennel sausage and kale or spicy coppa + 4*

White Pie 14

Ricotta, organic kale caesar salad, Parmigiano Reggiano

or

Margherita Pie 12

Preserved cherry tomatoes, fresh mozzarella, fresh basil, olive oil

Juniper Hill's "Bánh mì" Beef Burger 13

Happy Valley Beef, spicy mayo, mango, pickles, potato roll,

crispy potatoes *(malt vinegar powder optional)*

American Cheese Burger 12

Happy Valley Beef, house pickles, lettuce, crispy potatoes

*(malt vinegar powder optional)*

Crispy Chicken Sandwich 12

Lettuce, cucumber, buttermilk ranch, crispy potatoes

*(malt vinegar powder optional)*

Amish Farm Chicken Ramen 13

Sun King noodles, mirepoix, six minute egg



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 CRAFT BEER \$5

DRAFT WINES BY THE GLASS \$7

HOUSE CLASSIC COCKTAILS \$7

**Margarita**- tequila, lime, salt

**Mojito**- Rum, lime, mint

**Sidecar**- Cognac, lemon, orange liqueur

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

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