

COCKTAILS

The J Hill 10

Blue Coat Gin, cucumber, lime, club soda

A Very Short Story 12

Spiced rum, Maraschino liqueur, lime, clove, absinthe rinse

Ginger Roadhouse 11

Buffalo Trace Bourbon, Domaine de Canton ginger, orange, ginger beer

Black Manhattan 11

Rittenhouse Rye, house spiced vermouth, avertina, orange twist

A Root Awakening 12

Parnsip vodka, ginger, honey, lemon, Laphroiaig spray



APPETIZERS

Barnegat Sea Scallop Crudo 14

White soy sauce, yuzu juice, green chili, Growing Free Farm mitsuba

Organic Tuscan Kale Salad 11

Cucumbers, pink muscat grapes, pomegranate, quinoa, lemon-tahini dressing

Salad of Organic Romaine Lettuce 10

Organic watermelon radishes, lemon-anchovy dressing

Shaved Local Asparagus Salad 13

Smashed hazelnuts, six minute egg, Parmigiano-Reggiano

Salad of Salt Roasted Yellow Beets and Cara Cara 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

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

MAINS

Warm Spiced Red Lentil Daal 19

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

Miso-Grilled Organic Salmon 29

Spring white carrot purée, sugar snap peas, sunflower sprouts, Japanese citrus-soy

Grilled Carolina Yellowfin Tuna 29

Gluten free rice noodle salad, shaved vegetables, Thai chili dressing, exotic herbs

Roasted Local Monkfish 30

Lemongrass risotto, Calabrian creamed kale, daikon sprouts

Squid Ink Spaghetti 24

Wild red shrimp, green onions, Calabrian chilis, XO sauce

Bucatini Pasta 24

Preserved tomatoes, house-made Mangalitsa fennel sausage, local kale, Parmigiano-Reggiano

Grilled Amish Farm Half Chicken 24

Harissa-spiced organic carrots, chili-lime yogurt

Grilled Prime NY Strip Steak 39

Roasted kennebec potatoes, organic kale, tomato, oil-cured black olives, J Hill steak sauce



SIDES

Roasted Kennebec Potatoes 8

Sage, rosemary, garlic, anchovy

Grilled Local Asparagus 8

Chickpea salsa verde, ricotta salata

Roasted Organic Cauliflower and Broccoli 8

Lime, capers, golden raisins

GLASS WINE

GL/QT

SPARKLING

Blanc de Blanc Brut, Pol Clement NV Loire Valley, FR 9

WHITE

Organic Gruner Veltliner, Pratsch '17 Lower Austria 9/13

Chardonnay, St. Francis, '17 Sonoma County, CA (draft*) 9/13

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

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

Malbec, Revolution Wine Co. "El Libre" '17 Mendoza, AR 9/13

Cotes du Rhone, Dom. Brusset "Laurent B." '17 FR 10 /14

Cabernet Sauvignon, Barrel Head "the Trip" '16, Lodi, CA 10/14

GL= glass

QT= quarter liter

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



BEER

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

Vienna Lager, Yuengling, 4.4 ABV Pottsville, PA 4

Sour Ale, Weyerbacher "Sexy Mother Pucker" 7.5 ABV, Easton, PA 8

Imperial Saison, Czig Meister "Treaty Between Earth & Man" 8.5 ABV Hackettstown, NJ 7 (10 oz glass)

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

IPA, Weyerbacher, "Last Chance" 5.9 ABV, Easton, PA 7

Dry Irish Stout, Manskirt "Hackettstout", 4.5 ABV, Hackettstown 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)

East Coast IPA, **New Jersey Beer Co.** LBIPA 7 ABV North Bergen, NJ 7

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)

BAR FAVORITES

Cured in America 16

Prosciutto Americano, Coppa, Finocchiona, Chorizo, toast & pickles

Cheese Plate 15

Caña de Cabra, Harvest Moon, Oma, Pecorino Toscano, quince

Hand Dipped Ricotta 8

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

Grilled Local Asparagus 8

Chickpea salsa verde, ricotta salata

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 12

Add house-made Mangalitsa tesa (dry aged pork belly) +4

or

Margherita Pie- preserved cherry tomatoes, fresh mozzarella, fresh basil, olive oil 10

Add house-made fennel sausage and kale +4

Grilled Market Fish Tacos 11

Mango, fresh cabbage slaw, spicy mayo, lime

Berkshire Pork Cheek Bowl 13

Koshihikari rice, whole grain mustard soy, scallions

Juniper Hill's "Bánh mì" Beef Burger 13

Happy Valley Beef, spicy mayo, mango, pickles, potato roll, crispy potatoes (*malt optional*)

American Cheese Burger 12

Happy Valley Beef, house pickles, lettuce, crispy potatoes (*malt optional*)

Crispy Chicken Sandwich 10

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 CRAFT 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

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

Order online at www.juniper-hill.com

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Thursday Market Menu

\$31 per person

Salad of Roasted Spiced Organic Carrots
Fresh green chili Greek yogurt, shaved carrots,
lime pickled spring onions

Amish Farm Chicken Shoyu Ramen
Jon's kale, wine cap mushrooms, six minute egg

Sliced Cara Cara Oranges
Fresh bay leaf ice cream

please no substitutions or sharing

Post your best photos or follow along with us on
Facebook or Instagram
[@juniper.hill](#)

Order online @ juniper-hill.com