

## COCKTAILS

**They Call Me The (B) Rambler 12**  
Blue Coat Gin, fresh blueberries, lemon, mint

**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 vernouth, averna, orange twist

**A Root Awakening 12**  
Parnsip vodka, ginger, honey, lemon, Laphroiaig spray

**Summer Garden Pimms Cup 11**  
Pimms, Cynar, rosemary, lemon, cucumber



## GLASS WINE

### SPARKLING

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

### 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

### ROSÉ

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

GL= glass

QT= quarter liter

## APPETIZERS

Barnegat Sea Scallop Crudo 14  
White soy sauce, yuzu juice, green chili, Growing Free Farm mitsuba

Two Barn Farm's 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 Denise's Strawberries and Sprouts 14  
Hand dipped ricotta, tardivo, Jon's radishes, Amanda's mint

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



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 29  
Spring parsnip purée, sugar snap peas, ginger pickles, Japanese citrus-soy

Grilled Carolina Yellowfin Tuna 29  
Gluten free rice noodle salad, shaved vegetables, Thai chili dressing, mango, exotic herbs

Slow Cooked Wild East Coast Halibut 30  
Lemongrass risotto, Calabrian creamed kale, daikon sprouts

Squid Ink Spaghetti 24  
Broken Barnegat sea scallops, 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

Slow Roasted Heritage Pork Shoulder 27  
Mama Nicola's salad of fingerling potatoes, fresh beans, salsa verde

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

## BEER

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

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

**Hefeweizen**, Flounder Brewing 4.4 ABV, Hillsborough, NJ 7

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

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

**Imperial IPA**, Icarus, "Spelt Check" 8.5 ABV, Lakewood, NJ 7 (10 oz glass)

**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

Humboldt Fog, 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

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