

juniper61

restaurant & bar

appetizers

Roasted Duck Empanadas Three house-made empanadas stuffed with tender roasted duck and Boursin cheese, flash-fried, and served with a cranberry-orange salsa. 8

Low-Country Shrimp & Grits Four jumbo shrimp coated with a spicy seasoning and sautéed in whole butter, set a top soft grits with parmesan, cheddar, and fresh chives. 10

Maple Soy-glazed Pork Belly Rich, tender pork belly glazed with a maple syrup and soy sauce reduction, served with sautéed Granny Smith apples, caramelized onions, and fresh thyme in a cider jus. 12

Meatless Mezze Platter Our house-made hummus and falafel served with wedges of warm pita bread, fresh tomato-cucumber salad, and feta-yogurt sauce. 9 add Mediterranean-marinated chicken +3

Tuna Tostadas* Three mini-tostadas piled high with achiote-seasoned, medium-rare seared tuna, chipotle crema, Queso Anejo, shredded lettuce and a black bean salsa. 10

Tempura Green Beans Fresh green beans tossed in a light tempura batter and fried crisp on the outside, tender on the inside. Served with a soy-chile dipping sauce. 6

flat bread pizzas

Great as an appetizer to share or a meal for one, these 10" thin-crust pizzas are made with our own grilled naan bread and from-scratch sauces. No substitutions, please.

Classic Italiano A trio of cured meats (prosciutto, cappicollo, and hard salami) piled on Fontina and provolone cheeses and finished with a fresh lettuce, tomato, and onion salad tossed in a tangy cherry pepper vinaigrette. 11.5

Pizza Salsiccia Our own house-made ground pork and beef sausage seasoned with oregano, fennel seed, crushed red pepper, and garlic and crumbled atop a fresh tomato sauce layered with provolone cheese and garlicky sautéed spinach. 10.5

Pear and Gorgonzola Roasted pears and caramelized onions atop our creamy white sauce dotted with earthy Gorgonzola cheese and toasted walnuts, drizzled with an aged balsamic vinegar reduction. 10

Truffled Mushroom Pizza Our house-made thin pizza crust topped with creamy Alfredo sauce, mild Fontina cheese and a blend of rosemary-sauteed wild mushrooms then drizzled with white truffle oil. 12 / add chicken +3

Roasted Vegetable Pizza Roasted seasonal vegetables top our fresh tomato sauce, sprinkled with mozzarella cheese and drizzled with parsley olive oil. 9.25 / add chicken +3

sandwiches

All sandwiches come with your choice of house-made potato chips or Asian slaw. Substitute roasted vegetables or sweet potato fries for \$2 more.

Truffled Chicken Caesar Sandwich Plump six-ounce chicken breast grilled, sliced and tossed in our truffled Caesar dressing, piled high with crunchy romaine lettuce on a toasted asiago Bollo roll then sprinkled with parmesan cheese. 10

Seared Beef & Swiss Seared beef tenderloin topped with Swiss cheese, sautéed wild mushrooms, and seasonal greens, served with a horseradish cream sauce. 10

Orange-Basil Tuna* Thick yellowfin tuna steak marinated in fresh orange juice, olive oil, and basil, grilled and set on a toasted roll with spring greens and served with a garlic-caper aioli. 10.25

Mediterranean Pita A warm pita stuffed with your choice of our house-made falafel or Mediterranean-marinated chicken topped with a tomato-cucumber salad. Or choose seasonal roasted vegetables instead. Served with a side of feta-yogurt sauce. 8.5

Turkey Reuben Tender roasted turkey breast topped with melted Swiss cheese and apple kraut on toasted rye bread and served with a side of Russian dressing and your choice of our house-made potato chips or Asian slaw. 9

Tuscan Melt Melted Provolone cheese on toasted sourdough, layered with fresh basil, roma tomatoes, and thin-sliced red onion, drizzled with fresh herb-infused olive oil. 7.5 / add bacon +1.5 / add a grilled chicken breast +3 / add avocado +1

The Classic Burger* As you like it: half-pound black angus burger with your choice of cheddar, Swiss, Provolone, smoked Gouda, or bleu cheese on a toasted roll with lettuce and tomato. 9.75 add bacon +1.5 / add avocado +1

East Town Pub Melt* Half-pound black angus burger topped with smoked Gouda and caramelized onions, served on toasted marble rye bread. 10.25

salads

Waldorf Chicken Salad Romaine lettuce and mesclun greens tossed with chicken, diced apples, grapes, walnuts and celery in a house-made buttermilk dressing and tangy bleu cheese. 12

White Truffle Caesar Salad Romaine lettuce and crunchy garlic croutons tossed in our house-made Caesar dressing laced with the rich, earthy flavor of white truffle oil and sprinkled with shredded parmesan. Order a starter-sized salad for 6 / or a meal-sized one for 9 / add grilled chicken or tuna +3

Sesame Tuna Salad* Thick yellowfin tuna steak crusted with a sesame-herb seasoning and grilled, set on crisp spring greens tossed with cucumbers, carrots and scallions in a soy sauce and sesame oil dressing, garnished with a sprinkling of toasted sesame seeds. 11

Grilled Romaine with Asparagus & Dijon Cream Whole hearts of Romaine rubbed with olive oil and quickly grilled then topped with whole asparagus sautéed in a brown butter sauce, sprinkled with bacon and served with a Dijon whipped cream. 13

Roasted Vegetable Salad Fresh seasonal vegetables roasted and drizzled with a balsamic reduction then set atop spring greens tossed in our balsamic vinaigrette and sprinkled with toasted sunflower seeds. 8.5 / add grilled chicken or tuna +3

entrées

Salmon & Winter Greens Alaskan salmon fillet, flash-smoked then finished in the oven and served over horseradish mashed potatoes with sautéed winter greens. 17

Duck Ragoût Tender, braised duck in a thick wine sauce, served on pappardelle pasta and topped with sautéed Swiss chard. 16

Chicken St. Moritz Plump chicken breast, Boursin cheese, and fresh broccoli wrapped in puff pastry and baked golden brown. Set on a pool of wild mushroom cream sauce. 16

Stout-Braised Short-Ribs Beef short-ribs braised slowly in Guinness Irish Stout served with creamy celery root mash and pickled red cabbage. 18

Double Dutch Mac & Cheese Cavatappi pasta tossed in a smoked Gouda and Edam cheese sauce with roasted chicken, spinach and Portobello mushrooms, topped with shredded parmesan. 15

The Tippy New Yorker* New York Strip Steak topped with whiskey butter and served with smashed Yukon Gold potatoes and broccolini. 23

Lasagne di Verdura Roasted eggplant, zucchini, and Portobello mushrooms layered between sheets of pasta with spinach, ricotta, parmesan, and our house-made tomato sauce. Served with a hunk of toasted garlic bread. 14

sides

Asian Slaw A heaping helping of our famous Asian slaw: red and green cabbage, scallions, carrots, roasted peanuts and crunchy ramen noodles tossed in a sesame oil and rice wine vinegar dressing. 4

Balsamic Greens A fresh side salad of spring greens tossed in our house-made balsamic vinaigrette with red onions and roma tomatoes. 4

Chips & Bleu Fresh, house-made potato chips served with our bleu cheese sauce for dipping. 4

Chile Sweet Potato Fries A pile of medium-cut sweet potato fries sprinkled with a spicy seasoning blend and kosher salt and served with a side of chipotle aioli for dipping. 5

Roasted Vegetables A simple, but delicious side dish of seasonal vegetables roasted in herbed olive oil and sprinkled with kosher salt. 4

Hummus Plate Our house-made hummus served with warm pita bread and a tomato-cucumber salad. 7

Homemade soups and desserts change daily. Ask about today's selections.

*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk for food-borne illness.

n/a beverages

Coke, Diet Coke, Sprite, Diet Sprite* 2

(*free refills w/ food order)

Sprecher Root Beer, Cream, Orange Dream 2.5

Red Bull & Sugar Free Red Bull 3.5

La Croix 2

Spring Water 1.5

Iced Tea* 2

Lemonade/Juice/Milk 2

Coffee* 2

Hot or Iced Chai 2.5

Hot Cocoa 2.5

Hot Tea (ask about our selections) 2

Ask your server about our fine selection of cocktails, beers and wine.

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brunch menu

eggs

All egg dishes are served with your choice of rosemary breakfast potatoes or a cheddar-scallion potato cake. Add bacon or Jones Farms sausage to any order for 1.5

Low-Country Benedict* Jumbo shrimps coated with a spicy seasoning and sautéed in whole butter, set atop soft grits with parmesan, cheddar, and fresh chive crowned with two poached eggs and blanketed with hollandaise sauce. 13.95

Border Benedict* Ancho pulled chicken piled on two tostadas with Queso Anejo and topped with two poached eggs, then smothered with hollandaise sauce. 10.95

J-61 Benedict* Two poached eggs set atop Capicola ham on a toasted English muffin and smothered in our house-made hollandaise sauce. 10.95

Florentine Benedict* Two poached eggs set on garlicky spinach and sliced tomatoes on a toasted English muffin and topped with our house-made hollandaise sauce. 9.95

Chorizo Quesadilla Scrambled eggs, chorizo, cheddar and Queso Anejo folded inside a warm flour tortilla and topped with a black bean salsa. 9.95

Steak & Eggs* Twelve-ounce New York Strip steak and two eggs, all cooked to your liking and drizzled with hollandaise sauce. Served with your choice of potato (rosemary breakfast or cheddar-scallion cake) and toast (sourdough, rye, whole-grain, or English muffin). 23

Prosciutto Frittata Three eggs whipped with Prosciutto ham, Fontina cheese, and broccolini cooked in a skillet and finished in the oven. Served with your choice of toasted sourdough, rye, whole-grain, or English muffin. 9.5

Roasted Vegetable Frittata Three eggs whipped with seasonal roasted vegetables and Boursin cheese cooked in a skillet and finished in the oven. Served with your choice of toasted sourdough, rye, whole-grain, or English muffin. 8.5

White Truffle Mushroom Frittata Three eggs whipped with sautéed wild mushrooms, white truffle oil and fresh herbs cooked in a skillet and finished in the oven. Served with your choice of toasted sourdough, rye, whole-grain, or English muffin. 9.5

Any Way Eggs* Two eggs cooked any way you like with your choice of bacon or Jones Farm sausage and toasted sourdough, whole grain, rye or English muffin. 6.5

sweets

Buttermilk Pancakes Two golden brown buttermilk pancakes served with whipped butter, real maple syrup, and your choice of bacon or Jones Farm sausage. 8

Almond French Toast Four wedges of thick-cut brioche soaked in a rich egg batter flavored with a hint of almond and pan-fried golden brown. Served with whipped butter, warm maple syrup, and your choice of bacon or Jones Farm sausage. 8

Ask your server about our fine selection of cocktails, beers and wine. Many items can be made vegetarian and/or gluten-free. Please inquire.

No substitutions, please.

www.juniper61.com

breads

Sandwiches are served with Asian slaw or our home-made chips and a pickle.

Pizza del Sole Our hand-made pizza crust spread with Alfredo sauce and topped with bacon, scrambled eggs, cheddar cheese, sautéed spinach and chopped chives. 10.50

Pizza Salsiccia Our own house-made ground pork and beef sausage seasoned with oregano, fennel seed, crushed red pepper, and garlic and crumbled atop a fresh tomato sauce layered with provolone cheese and garlicky sautéed spinach. 10.5 Add two scrambled eggs* +1.5

Truffled Chicken Caesar Sandwich
Plump six-ounce chicken breast grilled, sliced and tossed in our truffled Caesar dressing*, piled high with crunchy romaine lettuce on a toasted asiago Bollo roll then sprinkled with parmesan cheese. 10

Roasted Vegetable Pita Seasonal vegetables tossed in herb oil and roasted then tucked into a warm pita and served with a side of feta-yogurt sauce. 8.5

Breakfast Bollo A toasted Asiago bollo roll spread with Boursin cheese and stuffed with two fried eggs, prosciutto ham, and fresh spinach. 9

Mediterranean Chicken Pita Tender chicken breast meat, marinated in garlic & lemon then grilled, tucked into a warm pita topped with a tomato-cucumber salad and served with a side of feta yogurt sauce. 8.5

Hangover Hamburger* A half-pound Black Angus burger grilled to your liking and topped with cheddar, bacon, and a fried egg on a toasted roll with lettuce and tomato. 12

Classic Burger* As you like it: a half-pound Black Angus burger with your choice of cheddar, Swiss, Provolone or bleu cheese on a toasted roll with lettuce and tomato. 9.75 Add a fried egg* +1.5 Add bacon +1.5 Add avocado +1

salads

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*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk for food-borne illness.

n/a beverages

Red Bull & Sugar Free Red Bull 3.5

La Croix 2

Spring Water 1.5

Iced Tea (free refills w/ food order) 2

Lemonade/Juice/Milk 2

Coffee (free refills w/ food order) 2

Hot or Iced Chai 2.5

Hot Cocoa 2.5

Hot Tea (ask your server for our selections) 2

Coke, Diet Coke, Sprite, Diet Sprite 2 (free refills w/ food order)

Sprecher Root Beer, Cream Soda, Orange Dream 2.5