

JUNIPER

DINNER

STARTERS

- Cast Iron Cornbread | honey jalapeño butter 9
- Mushroom Bisque | evoo, herbs 9
- Steak Tartare | egg yolk sauce, country bread 16
- Fried Green Tomatoes | pesto, burrata, bacon jam 13
- Baby Gem Salad | brioche garlic croutons, parmesan dressing 8
- Lola Rosa Greens | red onion, orange citrus, endive, sunflower seeds 9
- Maryland Crab Cakes | espelette remoulade 17
- Octopus | warm potato salad, paprika aioli 16
- Pork Belly | stone ground grits 12

ENTRÉES

- Mushroom Sacchetti | green onion, pickled chanterelles, pecorino 23
- Scallops | sweet corn, pancetta, green tomato 29
- Chilean Sea Bass | white beans, crawfish, serrano ham broth 33
- Beef Tenderloin (6oz) | green beans, charred onion, sauce au poivre 38
- Braised Veal Cheeks | winter root vegetables, red wine reduction 28

FOR THE TABLE

- Rack of Lamb | roasted garlic 60
- Whole Crispy Red Snapper (2 1/2 pounds) | salsa fresca 55
- Whole Lobster (2 pounds) | drawn butter 60
- Herb Roasted Chicken (whole or 1/2) | natural jus 38/21
- Bone-in Dry Aged KC Strip (28oz) | garlic herb butter 75

SIDES

- Grilled Broccolini 8
- Toasted Orzo with Gremolata 8
- Heirloom Carrots 9
- Brussel Sprouts with Lardons 9
- Garlic Spinach & Kale 7
- Crispy Potatoes 7
- Whipped Potatoes 7
- Wild Mushrooms 9

Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.
A 20% gratuity will be added to all parties greater than 5.