

BAR JUNIPER

SMALL PLATES

Crispy Local Wings* - \$13 (GF)

Choice of House-made Sauce: Sweet Chili, Lemon Pepper, Korean Barbeque, Garlic Parmesan, Classic Buffalo or Jerk w/Choice of Ranch or Blue Cheese

Southwest Chicken Eggroll - \$10

Seasoned Grilled Chicken, Black Beans, Habanero Queso, Mexican Rice w/ Cilantro Aioli

Cheesy Collard Greens Dip - \$9

Topped with Crispy Pork Belly, Served with House-made Tortilla Chips

Soup of the Day - \$7

(Ask Your Server about Soup of the Day)

Chevre Stuffed Fried Green Tomatoes - \$9 (V)

Citrus Mixed Green Salad, Spicy Mango Chutney

Tempura Shrimp* - \$13

Dill Slaw, Sweet Sesame Soy Dipping Sauce

Broccoli and Cauliflower Fritto - \$10 (V)

Romano Cheese Dust, Spicy Puttanesca

Loaded Fries - \$13

Regular or Sweet Potato Topped with Sweet & Spicy Pulled Pork, Collard Greens, Habanero Queso, Bacon

SALADS & SANDWICHES

Crispy Hearts of Romaine - \$11 (V)

Romaine, Garlic-Herb Croutons, Shredded Parmesan, Roasted Garlic Caesar Dressing (Add Chicken \$2 or Shrimp \$4)

Chesapeake Crab Cake Salad* - \$18

Spring Mix Salad, Shaved Carrots, Sweetie Grape Tomatoes, Cajun Lime Vinaigrette

Quinoa and Kale Superfood Bowl* - \$11 (V, VG, GF)

Berries, Red Onion, Shaved Carrots, Edamame, Cranberry Vinaigrette

Grass Fed Angus Burger* - \$18

Leaf Lettuce, Tomato Jam, Red Onion, Pickle, Bacon, Fried Egg, Choice of Cheddar, Swiss, American or Smoked Gouda on a Toasted Brioche Bun with Truffle Dusted Fries

(Substitute Turkey Patty or Beyond Meat® (VG) Burger Patty)

Grilled Cheese and Steak Sandwich* - \$15

House-made Cheese Sauce, Peppers, Onions, Toasted Sourdough, Truffle Aioli Served with Loaded Purple Potato Soup

(Add Bacon \$2)

LARGE PLATES

Shrimp & Grits* - \$21

Creamy Cheese Grits, Sweet Pepper Shrimp Gravy, Aged Cheddar

Pan Seared Duck Breast* - \$23

Mushroom and Spinach Crepes, Sweet Chili Kumquat Sauce

Pan Seared Seabass* - \$36 (GF)

Wild Mushroom Risotto, Baby Bok Choy, Ginger Saffron Broth

Dr. Pepper® Marinated Grilled BBQ Ribs - \$25 (GF)

Baby Back Pork Ribs, Mashed Sweet Potatoes, Southern Collard Green Slaw

12 OZ Ribeye* - \$34 (GF)

Herb Roasted Purple Potato, Grilled Asparagus, Cabernet Sauvignon Demi

Buttermilk Fried Chicken - \$23

Collard Greens, Pepper Jack Mac, Apple Cobbler Corn Muffin

DESSERT - \$8

Salted Caramel Crunch Vanilla Cake - Pralines and Caramel Sauce

Molten Lava Chocolate Cake - Served with Ice Cream

Strawberry Shortcake - Served with Ice Cream

NY Style Cheesecake - Served with Blueberry Compote and Whipped Cream

Chef's Southern Sweet Treat - Ask Server for Daily Chef Specials

BEVERAGES

Coke, Diet Coke, Sprite - \$4

Iced Tea (Unsweetened or Sweet) - \$4

Sparkling Water - \$5

Bottled Orange Juice or Apple Juice - \$4

(V - Vegetarian, VG - Vegan, GF - Gluten Free)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE NOTIFY US IF YOU HAVE FOOD ALLERGIES OR SPECIAL FOOD PREPARATION NEEDS AND WE WILL BE HAPPY TO ACCOMMODATE.

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KIDS MENU

Chicken Fritters - \$12

Crispy Chicken Breast Fritters with Honey Mustard and French Fries

Garlicky Grilled Cheese - \$10 (V)

Garlic Buttered Toast with Creamy American Cheese with French Fries

Mini Grass Fed Cheeseburger - \$12

Choice of Cheddar, Swiss, American or Smoked Gouda with Leaf Lettuce and Tomato on a Toasted Brioche Bun Served with Fries

Tempura Shrimp* - \$13

Fried Shrimp with Broccoli and Mac and Cheese

French Fries - \$6 (V)

Regular or Sweet Potato

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