

JUNIPER TABLE BREAKFAST & LUNCH

SALAD & SOUP

ADD chicken \$8, steak \$10, shrimp \$13, avocado \$4

Ancient Grain Salad^v \$16
farro, quinoa, chia, roasted fennel, butternut & parsnip, shaved beets, celery hearts, radish, romesco sauce, aged balsamic

Date & Citrus Salad^{v,GF} \$14
toasted walnuts, grapefruit supremes, baby kale, bean sprouts, watermelon radish, citrus vinaigrette

Brussels Sprouts & Kale Ceaser Salad \$12
grilled artisanal bread, cured tomato, creamy white anchovy vinaigrette

Tomato Bisque^v \$10
herb oil, crouton

French Onion Gratin \$14
caramelized onions, beef broth, gruyère cheese

ARTISANAL PIZZA

Classic Cheese \$14
pomodoro sauce, three cheese blend

Margarita \$18
cured tomato, fresh mozzarella, basil, balsamic glaze

JT Hearty Meatless \$22
smoked mushroom, vegan sausage, stewed tomatoes, house ricotta, mozzarella, basil

The Desert \$22
local dates, roasted squash, blue cheese, parmesan cheese, balsamic glaze, pickled onions, toasted pecans, mustard greens

SANDWICHES

CHOICE OF frites or house potato chips, truffle fries \$14

Apple & Brie Grilled Cheese \$14
challah bread, cranberry butter

Smoked Mushroom Sloppy Jane \$16
stewed lentils & tomato, vegan sausage, pickled onions, brussels slaw, kaiser wheat bun

Slow Roasted Beef Dip \$16
shaved top round, caramelized onions, provolone cheese, natural au jus

Citrus Sous Vide Turkey Club \$14
roasted turkey breast, cheddar cheese, bacon, bibb lettuce, tomato, cranberry mayo, wheat berry bread

Country Fried Chicken Thigh \$16
pickled cucumber, herb slaw, red chili mayo, potato bun

Impossible Burger \$22
avocado, alfalfa sprouts, grilled red onion, pepper jack, roasted red pepper mayo, tomato, bibb lettuce, kaiser wheat bun

JT Burger \$16
black angus beef patty, aged cheddar, pepper jam, tomato, pickled serrano peppers & cucumbers, garlic aioli, bibb lettuce, potato bun

Lobster Melt \$38
knuckle and claw meat, gruyère cheese, cured tomato, challah bread

FARM FRESH EGG DISHES

Breakfast Skillet \$14
scrambled eggs, chorizo, black beans, pico de gallo, peppers, cheddar cheese, crema, grilled flour tortillas

Iron Bowl \$16
hummus, wilted kale & crispy brussels sprouts, quinoa, pickled red onion, balsamic glaze, fried egg

Huevos Rancheros \$18
corn tortilla, smashed black beans, avocado, charred tomato salsa, cotija cheese, pico de gallo, fried egg

Eggs Benedict Florentine \$20
english muffin, cured tomato, sautéed brussels leaves, poached egg, hollandaise sauce, field green salad
ADD lobster \$22

Avocado Toast \$15
wheat bread, house ricotta, cured tomato, herb puree, fried egg, baby kale

JT Breakfast \$14
two eggs any style, breakfast potatoes, choice of toast, choice of pork sausage, chicken apple sausage, smoked bacon

Jacinto Omelet \$13
three eggs, cured pork loin, peppers, onions, cheddar cheese, breakfast potatoes

Farmer's Omelet \$15
three eggs, kale, tomatoes, peppers, mushrooms, winter squash, goat cheese, breakfast potatoes

OTHER FARE

Challah French Toast \$16
caramel sauce, maple syrup, cream cheese frosting, candied pecans, fresh berries

Sunrise Sandwich \$9
fried egg, cured tomato, goat cheese, baby kale, ciabatta bread

Smoked Salmon Flatbread \$18
pickled red onions, chopped boiled egg, capers, crème fraîche, baby kale, chives

Steel Cut Oatmeal Brûlée \$10
coconut milk, orange zest, house granola, berries

Orange Blossom Yogurt Parfait \$12
house granola, grapefruit supremes, strawberries & blueberries, honey

ADD IT ON THE SIDE

Chicken Apple Sausage \$6

Smoked Bacon or Link Sausage \$4

House Vegan Sausage Patty \$8

Vegan Cheese \$2

Breakfast Potatoes \$6

Bagel and Cream Cheese \$7

Plain or Everything \$7

House Baked Pastries \$5

Toast (wheat, sourdough, gluten free) \$3

Please advise your order taker of any food allergies prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.