

JUNIPER TABLE DINNER

STARTERS

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

Tomato Bisque^V \$10
herb oil, crouton

Brussels Sprouts & Kale Ceaser Salad \$12
rosemary croutons, cured tomato, creamy white anchovy vinaigrette, citrus & date salad

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

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

Chardonnay Soaked Baked Brie \$22
grilled baguette & pretzel, cranberry butter

Oyster Rowan "Feller" \$14
house bacon, pernod cream sauce, persillade

Ahi Tuna Tartare^{GF} \$24
avocado, ponzu reduction, blood orange glaze, puffed rice cracker

Double R Ranch Beef Meatball \$16
polenta, pomodoro sauce, pork belly, fennel slaw

Crispy Root Vegetable Flatbread \$13
hummus, crispy parsley

ARTISANAL PIZZA

ADD cauliflower gf crust \$5

Classic Cheese \$14
pomodoro sauce, three cheese blend

Margarita \$18
cured tomato, fresh mozzarella, basil, balsamic glaze
ADD pepperoni \$3

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

SIDES

Mashed Potatoes \$8

Orecchiette & Pomodoro \$11

Truffle Fries \$14

Polenta \$8

Rosemary Smashed Potatoes \$8

Broccolini \$8

Green Beans \$6

Pumpkin Purée \$8

PASTA & BURGER

Duck Carbonara \$26
orecchiette pasta, house lardons, butternut squash, pulled confit duck leg

Smoked Mushroom Bolognese^V \$22
pappardelle pasta, soffrito, vegan sausage, stewed tomatoes, parmesan cheese, house ricotta, fine herbs

Lobster Ravioli \$38
lobster à la nage, baby kale, cherry tomatoes, white truffle

JT Burger \$16
angus beef patty, aged cheddar, pepper jam, pickled cucumbers, garlic aioli, bibb lettuce, fries
ADD impossible meat \$3

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

MAINS

Baseball Cut Beef Strip^{GF} \$32
rosemary smashed potatoes, grilled broccolini, puttanesca sauce

Shrimp and Chorizo^{GF} \$28
mascarpone polenta, cherry tomato, grilled green onion, shellfish cream sauce

Steelhead Trout^{GF} \$29
pumpkin purée, brussels sprouts, meyer lemon à la nage

JT Vegetable Platter^V \$28
rosemary smashed potatoes, ancient grain pilaf, butternut squash, green beans, broccolini, baked cured tomato

Crispy Fried Chicken \$22
mashed potatoes, green beans, citrus gravy

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.