



Winter Dinner

Snacks – 7

- Juniper and rosemary sea salted nuts
- Marinated olives, pickles and feta
- North Hollow Farm hot dog, tomato bacon jam
- Daily changing charcuterie, grilled Red Hen toast
- Grafton smoked cheddar and sweet potato fritters, meyer lemon marmalade
- Cornmeal crusted Lake Champlain perch, remoulade

Starters - 13

- Roasted beet soup, goat's milk ricotta, violet gastrique, Castleton crackers
- Autumn greens, dried cranberries, nuts, cranberry vinaigrette
- Celeriac gnocchi, foraged mushroom ragout, Jerusalem artichoke, Spring Brook raclette cheese, black truffle (doubled for a main course - 25)
- Vermont apple salad, radicchio, sunflower seeds, boiled cider, sheep's milk blue cheese

Large Plates- 18

- Buttermilk fried chicken, Brussels sprouts, leeks, blood orange
- French fries, cheese fondue sauce, dry cured meat, pickles
- Sour ale steamed mussels, merguez sausage, fennel, onion, rouille

Entrees - 31

- Braised VT rabbit, capers, raisins, herb polenta, duck fat turnips, chocolate jus
- Rookie's ginger BBQ beef, clothbound cheddar biscuit, carrots, horseradish (substitute local beef 10oz. NY strip steak - 6)
- Smoked pork loin, pumpkin yellow chili stew, flint corn, soldier beans queso fresco, fingerling potatoes, chicharones (vegan version - 25)
- Tamari and quince glazed wild salmon, kimchi, black rice risotto, snow pea sprouts

Farm Share plate – 24

Ask your server about our changing “blue plate” featuring a different local farm each week. Also ask about our Farm Share Dinner Series.

Sandwiches – 16

served with fries or salad

- Smoked turkey, choucroute, Tarentaise cheese, remolaude, grilled bread
- Cider glazed pulled pork shoulder, bacon, apples, frisee, duck egg, roll
- Hemp seed whole grain burger, arugula, carrot ketchup, roll
- Grass fed beef burger, lettuce, tomato, pickles, aioli, roll (add cheese or bacon -3)

Sides - 6

- Herb fries with aioli
- Greens, cranberry vinaigrette
- Roasted carrots
- Clothbound cheddar biscuits, chive butter
- Beet soup, violet gastrique, goats milk ricotta

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