

JUNIPER BRUNCH

Savory Grafton cheddar cider doughnut, birch syrup - 8

Local cheese plate, compote, Castleton crackers - 10

Poached duck egg, steamed greens, sea salt, toast - 8

Breakfast sandwich, locally baked roll, egg,
cheddar, choice of meat - 8

2 eggs, meat, toast, home fries - 12

Red Flannel Hash, grass fed corned beef,
beets, potatoes, 2 eggs, toast - 13

Wild blueberry pancakes, maple syrup, butter - 12

Sausage gravy, clothbound cheddar biscuit, 2 eggs - 12

Roasted mushroom tartine, poached eggs, Tarentaise cheese - 13

Eggs Benedict, hollandaise, ham,
seasonal vegetable, English muffin, home fries - 12

Brunch burrito, scrambled eggs, pork chorizo,
root vegetable salsa, heirloom beans, queso fresco - 13

Grass fed beef burger, cheddar,
lettuce, tomato, pickles, aioli, roll - 13
add duck egg - 3

Starbird salmon lox, Vermont cream cheese, local bagel, pickled onions, capers- 13

Smoked turkey sandwich, choucroute, Jasper Hill Alpha Tolman, remoulade - 12

Kale Caesar, sheep's milk cheese, white anchovies, preserved blood orange - 13

Sides - 4

Butterworks Farm yogurt, house made granola

French fries, aioli

Home fried fingerling potatoes

2 local farm eggs

Smoked bacon, breakfast sausage or ham

Fresh fruit

Red Hen toast, English muffin or bagel

Steamed greens

Hemp seed patty



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The Vermont Health Department advises that eating raw or undercooked foods may increase your risk of foodborne illness