

# JUNIPER LUNCH

## Snacks

Savory Citizen Cider doughnut, Grafton cheddar, birch syrup	6
Marinated olives and pickles	6
Maple Wind Farm hot dog, tomato bacon jam	8
Sea salt maple toasted nuts	7
Chicken wings, raw honey hot sauce, blue cheese dip	11

## Starters

Grilled asparagus, mascarpone, mint gremolata, sorghum, sorrel	9
Pistou soup, Jericho Settlers chicken, roasted mushrooms, egg noodles	12
Half Pint greens, marinated beans, cloth bound cheddar frico, ice wine vinaigrette	13
Cured Starbird salmon maki, maple mustard miso, cranberry ponzu, fresh grated wasabi	14

## Large Plates

Baby head lettuce, sheep's milk cheese, white anchovies, croutons	16
Lake Champlain perch fish and chips, fries, tartar sauce	19
VT charcuterie, Red Hen toast, whole grain mustard, pickles	17
Pork tacos, kaffir lime crema, pickled onion, queso fresco	18

## Sandwiches

served with fries or salad

Sliced pickled beets, sunflower tahini, green garlic, feta, Red Hen bread	15
Smoked turkey, Juniper bacon, lettuce, clothbound cheddar, tomato, aioli	16
Hemp seed whole grain burger, arugula, tomato, carrot ketchup	16
Templeton Farm grass fed beef burger, cheese, lettuce, tomato, pickles, aioli	18
Jericho Settlers farm fried chicken, pepper jelly, watercress, leeks	17

## Sides

Herb fries with aioli	8
Green salad, radish, ice wine vinaigrette	6
Grilled asparagus, mint gremolata	7
Cheddar biscuits, cultured butter	5



@juniperbtv, @hotelvermont

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