

JUNIPER DINNER

Snacks

Grilled sweet corn on the cob, lime, chili, cheese	8
Marinated olives and pickles	6
Maple Wind Farm hot dog, Sobremesa kraut, house yellow mustard	8
Sea salt maple toasted nuts	7
Fried Lake Champlain perch, tartar sauce	9

Starters

Lamb kebab, Butterworks Farm kefir, sumac, cucumbers	15
Pistou soup, Jericho Settlers chicken, roasted mushrooms, egg noodles	12
Summer salad of Half Pint greens, watermelon, feta, lemon balm	13
Smoked Starbird salmon pate, bagel croutons, fried pickled onion	14
Chicken wings, raw honey hot sauce, bleu cheese dip, pickled celery	14

Large Plates

Juniper caprese - heirloom tomato, Maplebrook buratta, basil ice wine gastrique	21
Oxtail poutine, cheese curds, French fries, VT marquette gravy	19
VT charcuterie, Red Hen toast, whole grain mustard, pickles	17
Pork tacos, kaffir lime crema, salsa fresca, queso fresco	18

Entrees

Popped sorghum crusted cod, succotash, aji amarillo peach buerre blanc	31
Cherry smoked bone in pork chop, fried beans, scallion biscuit, plum glaze	36
NY strip steak, charred summer squash, smoked potato salad, burnt sage demi	39
Chevre gnocchi, dandelion, wild mushrooms, poached duck egg, truffle honey	28

Sandwiches

served with fries or salad

Fried chicken sandwich, pickled watermelon, hot sauce aioli, mustard greens	17
Juniper club with smoked turkey, 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

Sides

Herb fries with aioli	8
Green salad, radish, ice wine vinaigrette	6
Smoked potato salad	7
Scallion biscuits, smoked butter	7



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