

# JUNIPER DINNER

## Snacks

Fried Lake Champlain perch tartar sauce	9
Marinated olives and pickles	6
Grafton cheddar fritters spicy aioli	8
Sea salt maple toasted nuts	7
Vermont Chevon goat tacos salsa verde, queso fresco	10
Pork lumpias banana ketchup	8
Local cheese plate compote, Castleton crackers	10

## Large Plates

Flatbread Jasper Hill cheese, shallots, smoked pork jowl, apple butter	Donation Based *
Chevre gnocchi wild mushroom ragout, fennel, leeks, truffle honey	28
Seared wild salmon Starbird salmon, sweet potato puree, creamed savoy cabbage, bacon	31
Local lamb chops pea risotto, parsnip chips, ice wine demi-glace	38
NY strip steak gruyere pumpkin gratin, red wine braised cabbage	39
Fried chicken & biscuits buttermilk fried chicken, scallion biscuits, sausage gravy, malt vinegar glazed Brussels sprouts	24

## Small & Share Plates

Juniper's "Baked Brie" warm VT Creamery St. Albans cheese endive, raddichio, apple, maple nuts	17
Pork & hominy stew flint corn pozole, chili peppers, braised pork, chicharones	14
Winter salad Finn & Roots aquaponics lettuce, radish, dry hopped sherry vinaigrette, clothbound cheddar, grapefruit	12
Parsnip and turnip soup bacon, chive oil, croutons	12
Chicken wings cranberry chili glaze, ranch dressing, celery root carrot slaw	15
Roasted carrots & beets romesco, puffed millet, pistachio, birch syrup	13
Poutine cheese curds, French fries, Vermont Marquette oxtail gravy	19

## Sandwiches

served with fries or salad	
Cider braised pork fried egg, bacon, pickled onion, endive	17
Smoked turkey sandwich remoulade, choucroute, Springbrook tarentaise cheese	16
Hemp seed whole grain burger arugula, tomato, carrot ketchup	16
Beef burger Templeton Farm grass fed beef, cheese, lettuce, tomato, pickles, aioli	18

## Sides

Herb fries with aioli	8
Green salad, radish, cider vinaigrette	6
Malt vinegar glazed Brussels sprouts	7
Scallion biscuits, local butter	7



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