

# JUNIPER DINNER

## Small Plates

Marinated olives and pickles - 6

Sea salt maple nuts - 7

Mushroom toast, fried duck egg, brioche, Tarentaise - 16

Local meat charcuterie, pickles, grilled bread - 10

Squash sopes, mole braised spaghetti squash, masa cakes - 9

Cheese fries, Juniper herb fries, melted raclette - 14

Local lettuce, Plymouth blue cheese, crispy bacon, maple nuts, apples, cider vinaigrette - 13

VT Creamery St. Albans, endive, marinated beets, spiced sunflower seeds, crackers - 17

Kale & bean soup with VT Salumi Chroizo - 11

Pumpkin and smoked cheddar fritter, quince mustard - 9

Greens, grapefruit, clothbound cheddar, dry hopped sherry vinaigrette - 12

Maple Wind Farm chicken wings, bulgogi BBQ sauce, kimchi slaw - 12

## Large Plates

Flatbread- Gilfeather turnip sauce, VT 99 sausage, Jasper Hill cheese - 18

Grilled Starbird wild salmon, cranberry glaze, wheat berry fricassee, cassis buerre blanc - 26

Chevre gnocchi, Romesco, watercress, roasted sunchokes, Mansfield Sunrise cheese - 19  
add spicy lamb meatballs - 10

Northeast cioppino, sautéed hook & line pollack, mussels, tomato stew, baguette - 26

VT sirloin steak, celery root puree, black truffle, onion rings - 28

Boneless fried chicken, squash & Brussels sprouts frites, pickled apples, birch syrup - 24

## Sandwiches

Served with fries or salad

Slow roast pork, smoked pork loin, raclette, yellow mustard, pickles, baguette - 17

Smoked turkey, lettuce, tomato, aioli, bacon, Red Hen bread - 15

Grass fed beef burger, cheese, lettuce, tomato, pickles, aioli - 18

Hemp seed veggie burger, arugula, tomato, carrot ketchup - 16

Fried Lake Champlain perch roll, shredded lettuce, tartar sauce, New England style bun - 14

## Sides

Herb fries - 8

Green salad, radish, cider vinaigrette - 6

Scallion biscuits, Ploughgate Creamery butter - 7

Crispy onions - 7



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