

JUNIPER DINNER

Small Plates

Marinated olives and pickles - 6

Sea salt maple nuts - 7

Pumpkin and smoked cheddar fritter, quince mustard - 8

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

Local meat charcuterie, pickles, grilled bread - 10

Lake Champlain perch and flint corn chowder, scallion biscuit - 11

Venison chili tacos, lime crema, queso fresco - 12

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

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

Oxtail poutine, Belgian style house fries, curds, gravy - 14

Chevre gnocchi, Romesco, watercress, roasted sunchoke, Mansfield Creamery cheese - 16

Large Plates

Cauliflower + kale gratin, roasted cauliflower, kale pesto, Jasper Hill cheese sauce, hazelnuts - 19
add pork belly - 8

Crispy pollock escabeche, green papaya, pickled peppers, rice - 23

Vermont La Crescent chicken, mushroom parsnip ragout, paperdelle, lardons, black truffle - 24

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

VT sirloin steak, celery root puree, crispy onions, roasted carrots - 28

Sandwiches

Served with fries or salad

Thornhill Farm slow roast pork, Tarentaise, yellow mustard, pickles - 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

Monte Cristo, VT Salumi prosciutto cotto, raclette, egg batter, berry compote - 19

Sides

Herb fries with aioli - 8

Green salad, radish, sherry vinaigrette - 6

Scallion biscuits, Ploughgate Creamery butter - 7

Crispy onions with spicy aioli - 7

Mac and cheese - 6



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