

JUNIPER DINNER

Small Plates

Marinated olives and pickles - 6

Sea salt maple nuts - 7

Zucchini fritters, black garlic honey - 8

Tamales, local masa, chorizo, queso fresco, green chile sauce - 9

Green salad, clothbound cheddar, sugared rhubarb, dry hopped sherry vinaigrette - 12

Chopped salad, local lettuce, crisp bacon, tomato, blue cheese, sprouts, pickled egg - 13

Spring pea soup, smoked pearl onions, crispy pork terrine - 13

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

Starbird salmon tartare, blini, caviar, crème fraiche - 15

Ploughman's plate, charcuterie, cheese, pickles, maple nuts - 16

Large Plates

Moules frites, mussels, kale pesto, fries, aioli - 22

Pork chop, barlotto, braised greens, pickled ramps - 28

Chevre gnocchi, beet sausage, asparagus, beets - 24

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

VT sirloin steak, dauphine potatoes, creamed spinach - 32

La Crescent chicken, mushroom parsnip ragout, paperdelle, lardons, black truffle - 27

Chickpea panisse, curry vegetables, dried fruit, marcona almond - 25

Steak Dinner for Two - 71

Pan seared bone in, 100% grass-fed steak with scallion biscuits, salad, seasonal roasted vegetables, fingerling potatoes, horseradish aioli & demi-glace
100% grass-fed steak from our friends at Health Hero Farm, one of the first certified humane beef farms in Vermont. Ask your server what cut we have today

Sandwiches

Served with fries or salad

Roasted lamb gyro, cucumber, mint, yogurt, muhammara, flatbread - 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

Grilled ham and cheese, VT Salumi prosciutto cotto, raclette - 15

Sides

Herb fries with aioli - 8

Green salad, radish, sherry vinaigrette - 6

Scallion biscuits, Ploughgate Creamery butter - 7

Grilled asparagus - 7

Mac and cheese - 6



@juniperbtv, @hotelvermont