



Great Food That's Good For You!

Here at Juniper's we like to provide you the freshest food available, and since all our entrees are made from scratch, a little more time is needed to create your entrée. While you are waiting, enjoy some great wine, views and the company you are with! It'll be worth the wait!



Our Story

A note to our guests...

The O'Reilly family, Chef Travis Chapman, and all the Juniper's staff, would like to thank you for your patronage. With the quality and safety concerns of food supplies these days, we have initiated many changes to our menus for adults as well as children. Wherever it has been possible, we have switched our purveyors in order to bring you all-natural beef, chicken and pork. These products contain no antibiotics, hormones, preservatives, or artificial ingredients. As they are becoming available we are also using dairy products that are rBST and rBGH free, organic, as well as fresh local produce. Juniper's is also proud to offer an extensive **gluten-free menu**.

Excellent taste is always a priority here at Juniper's and we are confident that you will find that all of these items are as good if not better than ever. You can bring your family and relax in the comfort of knowing that you are giving them good, wholesome meals that everyone will love! We hope you will make Juniper's a regular spot for good eating among friends!

Sincerely,

Jim and Mary O'Reilly, Innkeepers and Chef Travis Chapman

Starters

CALAMARI PUTENESCA



Hand cut, lightly seasoned, fried calamari with artichokes, sundried tomatoes and Kalamata olives, served over mixed greens..... \$12.49

STEAMED MUSSELS

Succulent, fresh Atlantic mussels in a garlic, white wine, fresh herb and butter broth. Served with crusty grilled bread\$11.99

SPINACH AND ARTICHOKE DIP

Select, marinated artichokes with baby spinach, a blend of cheeses, broiled to a golden brown. Served with crusty grilled bread...\$10.99

MAPLE BACON WRAPPED SCALLOPS



Three succulent scallops wrapped in apple wood-smoked bacon and drizzled with a maple syrup glaze\$12.99

JUNIPER CRAB CAKE



Two delicately pan-seared crab cakes served with a Saint Malo Sauce\$12.49

STEAK TARTAR

Tender, select beef, lightly dressed with extra virgin olive oil, and Black Truffle salt.....\$11.99



Please ask your server
for our **Gluten-Free Menu**



Denotes House Specialty



Soups & Salads

SOUP DU JOUR

Our server will let you know what Chef Travis has prepared for you tonight!...\$5.99

CAESAR SALAD

Crispy romaine lettuce with aged parmesan, golden croutons and creamy house-made dressing\$8.99

Served with grilled chicken\$10.99

ROASTED BRUSSELS SPROUT SALAD

Mixed with onion, pine nuts, blue cheese and dried cranberries with a Pommery vinaigrette

.....\$11.99

FRENCH ONION SOUP

With caramelized onions and homemade beef broth; topped with croutons and Swiss cheese

\$7.99

From the Land

All Meats are All Natural!

JUNIPER'S HANGER

Hand-cut hanger steak marinated in juniper berries, maple, soy, star anise, rosemary and scallions.....\$22.99

HARVEST CHICKEN

Half chicken, stuffed with apple, caraway and Swiss cheese on a bed of braised red cabbage.....\$21.99

KINGDOM TENDERLOIN

Native beef tenderloin, grilled and served over a marinated Portabella cap, with Horseradish Marsala Sauce.....\$28.99

WILLOUGHBY CHICKEN

Tender roasted chicken breast served with artichoke, tomatoes and green onions and topped with mozzarella.....18.99

STEAK FRITES

Grilled, 8-oz grass-fed strip steak topped with demi glace, served with our hand cut Juniper fries.....\$19.99

NEW ZEALAND RACK OF LAMB

*Rosemary and Dijon crusted lamb served with a Balsamic Mint sauce Full Rack.....\$33.99
Short Rack.....\$23.99*

JUNIPER'S GRILLED MEATLOAF

Meadow View Farm's grass-fed ground beef, topped with onion confit gravy\$16.99

SWINE SCHNITZEL

Tender breaded pan fried pork cutlet served with a sherry and whole grain Dijon pan sauce....20.99



Denotes House Specialty



From the Sea

FISH AND CHIPS

Batter dipped and fried Icelandic haddock and crispy Juniper's fries.....\$17.99

PAN SEARED SEA SCALLOPS

Tender jumbo scallops served over Meadow Brook Farms Oxtail Ragu.....\$25.99

NOVA SCOTIA SALMON



Pan roasted and served with shrimp and quinoa "dirty rice".....\$20.99

TROUT ALMONDINE

Pan seared Rainbow Trout with toasted almonds and Frangelico glaze.....\$18.99

CATCH OF THE DAY

*Your server will tell you all about it.
Market Price*

Pasta

CHICKEN AND KALE RAVIOLI

Joseph Pasta Company's chicken and kale ravioli with braised leeks, sausage and fresh herbs...\$17.99

FETTUCINI ALFREDO

*Delicate pasta tossed in a Parmesan cream sauce with broccoli ...\$16.99
Add chicken.....\$18.99*

MEDITERRANEAN PASTA



Feta cheese, Kalamata olives, artichoke hearts, fresh baby spinach, diced tomatoes, roasted red peppers, and fresh herbs served over angel hair pasta with a Scampi sauce.

Vegetarian\$16.99

Served with chicken.....\$18.99

Served with shrimp.....\$19.99

Served with scallops.....\$22.99



Denotes House Specialty



All-Natural Burgers & Grilled Sandwiches

We hand patty Meadow View Farm's all-natural beef for our burgers! Served with a pickle and Juniper fries!
Substitute sweet potato fries or onion rings for \$2.50.

BUILD-YOUR-OWN BURGER



Meadow View Farm's grass-fed ground beef, topped with your choice of add-ons. With lettuce, tomato, onion and Juniper fries.....\$11.99
Substitute sweet potato fries or onion rings for \$2.50

CHICKEN SANDWICH

Grilled *or* Fried Chicken breast with lettuce onion & tomato\$10.99

BLACK BEAN BURGER



A delicious black bean patty with a hint of spice...\$10.49

Add these toppings: \$1 each.

Cheddar Cheese, American Cheese, Swiss Cheese, Blue Cheese, Cheddar Sauce, Bacon, Fried Egg, Onion Rings, Mushrooms, Caramelized Onion, Banana Peppers, Roasted Red Peppers, Buffalo Sauce, BBQ Sauce, Ranch Dressing



Double Burger add 5.00

A Flight of Beers goes very well with our burgers!!

A sample of 4 of our 5 local draught beers is only \$8.50

Vegetarian

SWEET POTATO GNOCCHI

House made sweet potato gnocchi with caramelized onion, baby spinach, and pecans in a maple and brown butter sauce.....\$17.99

TOFU CASSOULET

White beans and grilled vegetables in a rich tomato sauce, with season bread crumbs.....\$16.99

GOLDEN QUINOA SPINACH CAKES



Pan fried cakes of quinoa, spinach, shallots, ground chickpeas and parmesan cheese. Served with rice and vegetables....\$18.99



Denotes House Specialty



Beverages

COLD BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer
Sweetened or Unsweetened Iced Tea
Lemonade
Milk or Chocolate Milk
Juice: Orange, Cranberry, Apple,
V8, Pineapple, Grapefruit,
Iced Coffee
S.Pellegrino Sparkling Water
Craft Sodas—12 oz bottle

HOT BEVERAGES

Capitol Grounds Organic Coffee
Variety of Hot Teas
Hot Chocolate

Non-Alcoholic Cocktails are Available

We offer a large selection of wines, Vermont and New England brewed beer, champagne and a full bar. Please see our wine and beer list or our drink list.

More About Juniper's

ROYALTY REWARDS

DO YOU HAVE YOUR CARD??? *This free frequent diners program allows you to earn points towards Loyalty Certificates from Juniper's. Whenever you make a purchase at Juniper's, simply present your card to the wait staff and it will automatically track your purchase and assign points to your membership. Ask your server to sign you up tonight and this is what you'll get:*

For every 200 points, you will receive a \$10 certificate
You'll also get special coupons for your Birthday,
Anniversary, and even your 1/2 Birthday.

JUNIPER'S CAN BE FOUND ON THE WEB!

Please check out our website or Facebook page for the most current specials at www.junipersrestaurant.com and www.facebook.com/JunipersAtWildflowerInn



"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions." Advised by the Vermont Department of Health