



Savor the Food
and Drink in the View

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, along with 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. Where ever 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 selection**.*

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

Starters

SWEET POTATO FRIES

A Juniper favorite! Tasty sweet potato fries served with a tangy honey Dijon dipping sauce\$6.49

BONELESS BUFFALO CHICKEN

Breaded and fried, smothered in buffalo sauce and served with a chunky blue cheese dipping sauce\$7.99

WILDFLOWER SAMPLER

Assorted breaded vegetables, mozzarella cheese sticks, boneless chicken, and onion rings.....\$10.29

CRISPY MOZZARELLA STICKS

Served with fresh marinara sauce\$7.49

CALAMARI

Fried squid tentacles and rings served on a bed of greens, pepper rings, and cocktail sauce\$10.99

BRUSCHETTA

Crusty bread topped with fresh tomatoes, garlic, and basil drizzled with extra virgin olive oil and balsamic vinegar\$7.49


JUNIPER CRAB CAKE

The best crab cake north of Maryland, fried and served with a lemon tartar sauce\$9.99

STEAMED MUSSELS

In a garlic, white wine, lemon and fresh herb butter sauce\$9.99

WARM ARTICHOKE AND CRAB MEAT DIP

Topped with cheese and served with crostini bread\$8.99 with tortilla chips\$8.99 

JUMBO SHRIMP COCKTAIL

Four large Black Tiger shrimp served with cocktail sauce and fresh lemon\$9.99

MAPLE BACON WRAPPED SCALLOPS

Six succulent scallops wrapped in apple wood-smoked bacon and drizzled with a maple syrup glaze\$9.99

ONION RINGS

Sweet Onions dipped in our homemade batter, fried, and served with our tangy horseradish dipping sauce\$7.59



Denotes House Specialty



Gluten-Free



Soups & Salads

NEW ENGLAND CLAM CHOWDER

A classic served in a crock\$6.29



CAESAR SALAD *No croutons*

*Crispy romaine lettuce with aged parmesan and
crispy croutons*\$8.29
served with grilled chicken\$10.29
served with grilled shrimp\$12.49

FRENCH ONION SOUP

*Served piping hot topped with Swiss cheese and
crouton*\$6.29

SUGAR HOUSE SALAD

*Mixed greens, tomatoes, cukes, red onion, maple
glazed grilled chicken, served with a maple
mustard dressing and sugared pecans*\$11.49

From the Land

GRILLED NY SIRLOIN

*An all-natural, juicy 10 oz. steak topped with a
roasted garlic herb butter*\$22.99

(B) Plumpjack, Merlot (G) Château Haut-Surget, Bordeaux

STATLER BAKED STUFFED CHICKEN

*Our special stuffed chicken changes daily using a
variety of seasonal ingredients and
sauces*\$17.99

Ask your server which wine will pair best with today's Stuffed Chicken

SURF & TURF

*6 oz. beef tenderloin with your choice of
fried scallops, fried shrimp or
baked stuffed shrimp*\$26.99

(B) Domaine Drouhin, Pinot Noir (G) Benton-Lane, Pinot Noir

JUNIPER'S GRILLED MEATLOAF

*Made with locally raised, all-natural grass-fed
beef, topped with our bacon mushroom
gravy*\$14.99

(B) Benton Lane, Pinot Noir (G) O'Reilly's, Pinot Noir

ROASTED PORK TENDERLOIN

*Medallions of White Marble Farm all-natural pork
with an apple brandy sauce*\$19.99

(B) Domaine Drouhin, Pinto Noir (G) Benton-Lane, Pinot Noir

WILLOUGHBY CHICKEN

*Sautéed boneless chicken breast topped with
diced tomatoes, onion, artichoke hearts, fresh
herbs and melted fresh mozzarella cheese*
.....\$17.99

(B) Chateau St. Michelle Eroica, Riesling (G) Snoqualmie, Riesling

CHICKEN PICCATA

*Sautéed boneless chicken breast with capers,
lemon, garlic, olive oil and white wine*\$16.99

(B) Cloudy Bay, Sauvignon Blanc (G) The Crossings, Sauvignon Blanc

SLOW COOKED SHEPHERD'S PIE

*Our all-natural grass-fed ground beef, carrots,
onions and turnip topped with whipped
potatoes*\$13.99

(B) Whitehall Lane, Merlot (G) Whitehall Lane, Merlot

KINGDOM FILET MIGNON

*The tastiest and most tender selection of beef
served with a cabernet mushroom sauce*
.....\$26.99

*-or- stuffed with VT Cabot cheddar cheese and
wrapped in bacon*\$27.99 

(B) Bell Winery, Cabernet (G) Château Haut-Surget, Bordeaux

*All entrees served with your choice of garlic mashed potatoes, baked potato, or rice, rolls and a choice
of soup of the day -or- side salad. Substitute Juniper fries (\$1.75), sweet potato fries (\$2.50) or onion rings for (\$2.50).*

Wine Pairings: (B) - Bottle (G) - Glass



Denotes House Specialty



Gluten-Free



From the Sea

BAKED STUFFED SHRIMP



Four jumbo shrimp over-stuffed with our incredible seafood stuffing\$22.99

(B) Cloudy Bay, Sauvignon Blanc (G) The Crossings, Sauvignon Blanc

GRILLED MAHI MAHI



Fresh Mahi filet grilled to perfection

-or- try our grilled Cajun style.....\$18.99

(B) Domaine Drouhin, Pinot Noir (G) Delas Cotes du Ventoux, Syrah
Cajun—(B) Merry Edwards, Sauvignon Blanc (G) Crossings, Sauvignon Blanc

SALMON

Sesame Crusted—Pan-seared served on a bed of marinated purple cabbage with an Asian sauce\$18.99

Atlantic Salmon—Grilled with a fresh herb drizzle

.....\$18.99



(B) Jade Mountain, Syrah

(G) Mas des Dames, Granache/Syrah or O'Reilly's, Pinot Noir

SEA SCALLOPS



Tender fried sea scallops with a lemon tartar sauce\$18.99 *-or- Broiled tender sea scallops in a lemon, garlic, white wine and butter sauce with seasoned bread crumbs*\$19.99

(B) Flowers, Chardonnay (G) Conundrum

HADDOCK

Your choice of broiled with butter & lemon



-or- hand battered and fried with tartar sauce\$16.99

(B) Chateau St. Michelle Eroica, Riesling (G) Snoqualmie, Riesling

BAKED STUFFED TROUT

Stuffed with fresh spinach, tomatoes, roasted red peppers and green onion\$17.99

(B) Cloudy Bay, Sauvignon Blanc (G) The Crossings, Sauvignon Blanc

Pasta



Ask for Gluten-Free Pasta

ANNA'S PASTA

Sweet tomato basil sauce and parmesan cheese served with fettuccini.....\$11.99

Served with fresh broccoli.....\$12.99

Served with chicken.....\$13.99

(B) Gemtree Vineyards Uncut, Shiraz (G) Mas des Dames, Granache/Syrah

MEDITERRANEAN PASTA

Fresh baby spinach, diced tomatoes, roasted red peppers, artichoke hearts, kalamata olives, feta and fresh herbs served over angel hair pasta with a scampi sauce—vegetarian\$14.99

Served with chicken.....\$16.99

Served with shrimp.....\$18.99

Served with scallops.....\$18.99

(B) Cloudy Bay, Sauvignon Blanc (G) The Crossings, Sauvignon Blanc

FETTUCCINI



Sautéed all-natural chicken breast strips or shrimp and fresh broccoli in a white wine, butter, garlic and lemon sauce, topped with parmesan cheese.

Chicken.....\$14.99

Shrimp.....\$16.99

(B) Cloudy Bay, Sauvignon Blanc (G) The Crossings, Sauvignon Blanc

BUTTERNUT SQUASH RAVIOLI

Fresh butternut squash filled ravioli's tossed with our homemade basil cream sauce\$15.99

(B) Cloudy Bay, Sauvignon Blanc (G) The Crossings, Sauvignon Blanc

All entrees served with your choice of garlic mashed potatoes, baked potato, or rice, rolls and a choice of soup of the day -or- side salad. Substitute Juniper fries (\$1.75), sweet potato fries (\$2.50) or onion rings for (\$2.50).

Wine Pairings: (B) - Bottle (G) - Glass



Denotes House Specialty



Gluten-Free



All-Natural Burgers & Grilled Sandwiches

We hand patty only 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. **Gluten-Free served without the Bun!**

THE KINGDOM BURGER

Our tastiest burger topped with our BBQ sauce, VT Cabot cheddar cheese and VT Maple cured bacon\$9.99

(B) Ridge Vineyards Geyserville, Zinfandel (G) Château Haut-Surget, Bordeaux

WILDFLOWER BURGER

A 6 oz. flame broiled burger topped with VT Cabot sharp cheddar cheese\$8.99
with Swiss cheese & mushrooms\$9.99

(B) Jade Mountain, Syrah (G) Lyeth, Meritage

BLEU CHEESE AND ONION BURGER

Topped with bleu cheese and caramelized onions..\$9.49

(B) Benton-Lane, Pinot Noir (G) O'Reilly's, Pinot Noir

GRILLED CHICKEN SANDWICH

All-natural chicken breast w/ lettuce & tomato\$8.49

With your choice of: Honey mustard sauce, BBQ sauce with Cheddar Cheese, Buffalo sauce with Bleu Cheese -or- teriyaki marinated with a sesame scallion mayo.

Served with a pickle and Juniper fries.  H.Mustard

(B) Snoqualmie Naked, Merlot (for plain), Cloudy Bay, Chardonnay (for HMustard)

(G) O'Reilly's, Pinot Noir (for plain) or Conundrum (for Honey Mustard)

BBO—(B) Ridge Vineyards Geyserville, Zinfandel (G) Lyeth, Meritage

Vegetarian

POLENTA AU GRATIN

Fresh polenta medallions baked with portabella mushrooms, spinach and a blend of cheeses—served piping hot!\$14.99

(B) Cloudy Bay, Sauvignon Blanc (G) The Crossings, Sauvignon Blanc

EGGPLANT ROULADE

Thin slices of eggplant rolled and filled with ricotta and parmesan cheeses and topped with a basil cream sauce\$14.99

(B) Kim Crawford, Sauvignon Blanc (G) The Crossings, Sauvignon Blanc

BAKED STUFFED PORTABELLA

With fresh basil, tomatoes, fresh mozzarella cheese, and smoked tomato compote.....\$14.99

(B) Beringer Private Reserve, Chardonnay (G) Cloudy Bay, Chardonnay

PORTABELLA MUSHROOM BURGER

Grilled marinated jumbo portabella topped w/ sautéed spinach, roasted red peppers, and Swiss cheese...\$8.99

(B) Jade Mountain, Syrah (G) Whitehall Lane, Merlot

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Gluten-Free



Beverages

COLD BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale
Sweetened Iced Tea & Unsweetened Iced Tea
Lemonade
White Milk or Chocolate Milk
Juice: Orange, Cranberry, Apple, V8, Pineapple,
Grapefruit, Tomato
Iced Coffee
S.Pellegrino Sparkling Water
Organic Maine Root Beer
Izze Sparkling Fruit Juice—12 oz bottle

HOT BEVERAGES

Regular Coffee, Decaf 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



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
A FREE Birthday dinner valid during the month of your birthday
Anniversary Gift—a bottle of wine or 2 free desserts
Weekly email specials just for you
Juniper's monthly newsletter with special coupons
Advance notice on our great promotions such as
Double Points night and much more!

SPECIAL OCCASIONS

Inquire about the following services we offer:

Rehearsal Dinner
Weddings
Conferences & Day Meetings
Family and Class Reunions
Holiday Parties
Private Functions

If you are interested in any of the above, please contact us at 802.626.8310

JUNIPER'S WEBSITE

Please check out our website for the most current specials at junipersrestaurant.com.

"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