# Juniper

Spring



Maple Sea Salted Nuts

Applewood Smoked Pickled Egg and Morels

Honey and Brown Butter Popcorn

Daily Charcuterie

Clothbound Cheddar Fritters with Quince Mustard

### Starters - 12

Goat Cheese Gnocchi, Mushrooms, Shallot Confit Ice Cider Buerre Blanc

Spring Green Pumpernickel Crumbs, Vinaigrette, Radishes and Sunflower Sprouts

Smoked Trout and Flint Corn Chowder, Oyster Mushrooms and Corn Shoots

## Shares - 16

Buttermilk Fried Chicken, Hot Peppers and Honey

Poutine with Pomme Frites, Oxtail Gravy and Cheese Curds

Prince Edward Island Mussels, Sour Ale, Salt Pork and Grilled Bread

Grilled Cheese Plate, Four Artisan Cheeses on Warm Finger Sandwiches



## Sandwiches - 9

Montreal Smoked Turkey, Spring Brook Raclette, Leek Choucroute and Remoulade

Whey Fed Pork Terrine, Traminette Mustard, Pickles and Greens

Grass Fed Beef Burger, Pickled Allium, Aioli, Tarentaise and a Brioche Roll, Double - 16

Beets, Marinated Feta, Walnut Chervil Pesto and Spinach

## Mains - 27

Ramps, Kale, Duck Egg, Polenta, Black Truffle and Mint Pea Shoot Pistou

Grass Fed Beef Pot Roast, Spring Dug Parsnips, and Horse Radish

Juniper Roasted Rabbit, Turnips, Green Garlic and Hazelnut Gastrique

#### Sides - 6

Herb Fries with Aioli

Greens with Maple Boiled Cider Vinaigrette

Green Onion Vichyssoise with Porcini Oil