



TO START

DAILY SOUP ask your server for today's flavour {VEGAN, GF}

or

JUNIPER BEET SALAD roasted beets, baby spinach, pickled red onion, Fairwinds Farm Chevre, Evolooution Elderflower and Orange Vinaigrette {GF, DFP}

THE MAIN EVENT

THREE SISTERS STEW wheatberries, corn, squash and beans with local Kale, toasted pumpkin seeds, grilled Wildflour sourdough {VEGAN}

or

CHAGA BRINED PORK LOIN CHOP brined bone in pork loin chop, warm barley, braised red cabbage, fennel and apple salad, birch syrup glaze

or

DUCK LEG CASSOULET Confit duck leg, white bean cassoulet, rainbow swiss chard, roasted carrots, cherry Calvados compote

TREAT YOURSELF

PUMPKIN CHEESECAKE spiced whipped cream, maple sugar caramel, gingersnap dust

GINGERBREAD CAKE dairy free cake, Cashew crème, cranberry orange preserve {VEGAN}

We are proud to offer handcrafted, seasonal cuisine from scratch

{VP} Can be served as a vegetarian dish

{GFP} Can be served gluten free

{VEGP} Can be served as a vegan dish

{DFP} Can be served dairy free

* If you have any dietary restrictions please let our staff know.

For groups of 12 or more:

no split checks & a 18% discretionary service charge will be added to your bill.



JUNIPER HOTEL
BISTRO