



# JUNCTION

AT THE ESSEX RESORT & SPA

## First

### Clams

*Heritage Farm's Pork Sausage | House Foccacia | Rouille Sauce \$17*

### Our Bread

*Local Honey | Cabot Butter \$9*

### Zucchini Fritters

*Zucchini | Crimson Lentils | Lemon Yogurt | EVOO \$13*

### \*Steak Tartare

*Baby Greens | Cured Lemon | Quail Egg | Crispy Potato \$15*

### Foie de Poulet

*Chicken Pâté | Red Wine Onions | Grilled House Bread \$15*

## Second

### Carrot Soup

*Roasted Apples | Curry | Spiced Cashew \$9*

### Chef Inspired Tartlet

*Chef's Tartlet | Petite Greens \$13*

### Fennel & Apple

*Greens | Celery Root | Walnuts | Honey Vinaigrette \$13*

### Kale & Quinoa

*Delicata Squash | Spiced Pepitas | Ricotta Salata | Blood Orange Vinaigrette \$13*

## Cheese

### Cabot Clothbound Cheddar

**Jasper Hill - Greensboro, VT. Pasteurized Cow's Milk**  
Natural-rind, clothbound cheddar with a crumbly texture and nutty aroma.

### Storm

**Sweet Rowen Farmstead - West Glover, VT. Pasteurized Cow's Milk**  
Soft-ripened bloomy rind cow's milk cheese soft, buttery, tangy, creamy, and luscious.

### Bayley Hazen Blue

**Jasper Hill - Greensboro, VT. Raw Cow's Milk**  
Buttery, natural-rind blue cheese made from high-quality whole raw cow's milk

### Chef's Choice

Ask about our rotating chef's choice.

## Charcuterie

### Ibericho Chorizo

**Jansal Valley - Newbedford, MA.**  
Rich and smoky with that unique acorn-flavored sweetness

### Prosciutto

**Daniele Charcuterie- Pascoag, RI.**  
Sea Salt and Thyme

### Chef's Choice

Ask about our rotating chef's choice.

**\$7 Per Selection**

**Served With Chef Accompaniments**

## Third

### \*Grilled Sirloin

*Cauliflower Puree | Asparagus | Crispy Mushrooms | Demi \$43*

### Seared Halibut

*Black Lentils | Chef's Mushrooms | North Country Bacon \$37*

### Our Pasta

*Chef's Evolving Creations \$33*

### Toasted Farro

*Caramelized Sweet Potato | Cherry Apple Compote | Black Pepper Cashew \$29*

### \*Heritage Farm's Pork Chop

*Sweet Potato Hash | Sage Butter | Greens \$35*

### \*Seared Duck Breast

*Celeriac Puree | Black Cherry Chutney | Snow Peas \$35*

### Adams Farm's Chicken Statler

*Acorn Squash Puree | Chef's Vegetable | Brown Butter \$31*

## Proudly Serving These Vermont Products

*Vermont Creamery | Cabot Creamery | Black River Produce & Meats | Pitchfork Farm | Thomas Dairy | Shadow Cross Farms | Vermont Heritage Farm | O'Bread Bakery | Boyden Farm | Jericho Settlers | Still Thyme | Parish Hill Creamery | Trêtap Soda | Jasper Hill Farm | Cold Hollow Cidery | Echo Farm | Grafton Village Creamery | Vermont Coffee Company | Island Ice Cream | Thistle Hill Farm | Green Mountain Creamery | Richard's VT Made | LeClair's Maple Farm | Butternut Mountain Farm | Champlain Valley Apiaries | It's Arthur's Fault | Yolo Popcorn | and many more...*

*Executive Chef Adam Noë*

*Chef De Cuisine Nicole LaPierre*

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server of your dietary needs.*

*A 20% gratuity may be added to parties of six (6) or more.*