

Parties of 6 or more will be subject to a 25% gratuity on their bill

Welcome to our table, where every dish tells a story and each ingredient sings of the season. Our menu is designed to celebrate the bounty of local farms, the artistry of our kitchen, and the joy of gathering together. Indulge in a curated selection of appetizers, entrées, and desserts that promise a memorable dining experience.

STARTERS

<p>FRENCH BAGUETTE BREAD SERVICE ———— Half 8 Full 12 GLUTEN & DAIRY FREE ———— Mini Loaf 10 Olive oil, balsamic, & house compound butter</p>	<p>TRIO OF HOUSE - MADE BAO BUNS ———— 30 Braised pork shoulder, tempura shrimp, & braised beef tenderloin</p>
<p>CHARCUTERIE & CHEESE ———— 45 Assortment of imported cheeses, cured meats, house-made crackers, French baguette, fruits & spreads</p>	<p>BEEF CARPACCIO ———— 32 Yuzu-cucumber vinaigrette, arugula, shaved parmesan, & crispy shallot</p>
<p>SIDE OF ROASTED VEGETABLES ———— 10 Sautéed zucchini, yellow squash, shallot & seasonal picking</p>	<p>TARTA DE QUESO ———— 22 Black Hills mushrooms, caramelized onion, & tomato relish savory cheesecake</p>

SALADS & SOUP Add Chicken 16 | Add Shrimp 18 | Add Petite Filet MP (To Any Salad) Split Charge For Salad 2

<p>JUNIPER SALAD ———— 10 Romaine wedge topped with bacon lardons, heirloom cherry tomatoes, Maytag blue cheese crumbles, garlic butter croutons, & house blue cheese dressing</p>	<p>AUTUMN APPLE ———— 13 Chopped romaine, dried cranberries, bacon lardons, crumbled feta, candied pecans, sweet poppyseed vinaigrette, garnished with honey crisp apple & pear slices</p>
<p>CAESAR SALAD <small>Add Anchovies 3</small> ———— 13 Chopped romaine tossed in traditional Caesar dressing with grated parmesan & garlic butter croutons</p>	<p>ROASTED BEET SALAD ———— 15 Romaine wedge, roasted red & gold beets over a blue cheese cream spread with crushed pistachio, parmesan, heirloom cherry tomatoes, & a pear vinaigrette finish</p>
<p>We proudly source from Dakota Seafood in Rapid City, Prairie Harvest in Spearfish, Prairie Lane Farm in Newell, & Dimock Dairy in Dimock. No seed oils are used in our kitchen!</p>	<p>FRENCH ONION SOUP ———— 12 SOUP DU JOUR ———— 10 A rotating, fresh & locally-sourced bowl of soup</p>

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions. This is not a nut free kitchen.
 MP - market price*

Juniper at VERTEX

523 6TH STREET, RAPID CITY, SD, 57701
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ENTREES Split Charge for Entrees (includes two sides) 10 — Add Roasted Seasonal Vegetables 10

ROOT VEGETABLE RAGÙ 38

Brussels sprouts, celery root, parsnip, carrot, bell pepper, shallot, Black Hills mushrooms, over coconut farro risotto

PETITE FILET MP*

Thyme roasted carrots, Yukon gold mashed potatoes, blackberry gastrique, & garlic herb compound butter

DUCK LEG CONFIT 58

Cherry gastrique, confit parsnips, roasted Brussels sprouts & asparagus

U-10 SCALLOPS 68

Beet risotto, whipped lemon-tarragon mascarpone, pea shoots, & herb oil

PORK OSSO BUCO 50

Slow-braised pork shank, almond gremolata, house-made pappardelle, garlic-parmesan, finished with shaved parmesan & pea shoots

FRENCH RACK OF LAMB 45

Herb-roasted rack of lamb, beet raita, confit purple potatoes, & roasted Romanesco broccoli

OFF THE BUTCHER BLOCK MP*

Chef's rotating selection of butcher-cut expertly prepared and served with seasonal sides and sauces that highlight the cut's flavor and character. *Limited availability

CHEF'S PASTA OF THE MOMENT MP*

Rotating selection of handmade pasta served with locally sourced seasonal ingredients *Limited availability

DESSERTS

FLOURLESS CHOCOLATE TORTE 10

Choice of a berry compote or salted caramel finished w/ vanilla whip cream

TRY ME DESSERT Small 15 | Large 30

Berry compote chocolate torte, house sorbet & vanilla cheesecake bites w/ salted caramel drizzle

CRÈME BRÛLÉE 10

LEMON LAVENDAR CHEESECAKE 12

Honeycomb topping

SEASONAL DESSERT FEATURE

Ask your server about our seasonal feature

HOUSE ICE CREAM OR SORBET 3 PER SCOOP

Ask your server about today's flavors

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DINNER MENU