

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>CHARCUTERIE & CHEESE — 45 Assortment of imported cheeses, cured meats, house-made crackers, French baguette, fruits & spreads</p> <p>SIDE OF ROASTED VEGETABLES — 10 Sautéed zucchini, yellow squash, shallot & seasonal picking</p>	<p>TRIO OF HOUSE BAO BUNS — 32 Sweet five-spice braised beef tenderloin, micro mustard greens, cilantro, & toasted peanut crumble</p> <p>BEEF CARPACCIO — 32 Delicate slices of beef tenderloin with fresh strawberries, peppery arugula, crumbled chèvre, & fig balsamic vinaigrette</p> <p>BRAISED LEEKS & BLACK HILLS MUSHROOMS — 28 Silky miso-braised leeks with sautéed Black Hills oyster & lion’s mane mushrooms, served over turmeric white bean hummus</p>
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SALADS & SOUP Add Chicken 16 | Add Shrimp 18 | Add Petite Filet 38 (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>CAESAR SALAD <small>Add Anchovies 3</small> — 13 Chopped romaine tossed in traditional Caesar dressing with grated parmesan & garlic butter croutons</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>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>FRENCH ONION SOUP — 12</p> <p>SOUP DU JOUR — 10 A rotating, fresh & locally-sourced bowl of soup</p>
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We proudly source from Black Hills Mushrooms in Rapid City, Prairie Harvest in Spearfish, Prairie Lane Farm in Newell, & Dimock Dairy in Dimock. No seed oils are used in our kitchen!

*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*

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ENTREES

Split Charge for Entrees (includes two sides) 10

Add Roasted Seasonal Vegetables 10

LOCAL MUSHROOM RAGU 40

Black Hills lion's mane & oyster mushrooms with portabella mushrooms, summer squash, & sweet peppers over creamy polenta. Finished with honey sage compound butter & fresh Manchego cheese

PETITE FILET 64

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

PORCHETTA 48

Crisp adobo spiced pork belly roulade with shiitake mushroom caramelized onion duxelles, pineapple chutney, romesco, & roasted haricot verts

KING SALMON 58

Wild Caught – Mascarpone corn risotto, summer succotash of corn, edamame, sweet peppers, & shallot, finished with orange-thyme compound butter

ODESSA FARMS CHICKEN 48

Bone-in chicken thigh finished with a creamy peppercorn pan jus, served over saffron parsnip purée & salted edamame

FRENCH RACK OF LAMB 54

Herb-crusted rack of lamb served over turmeric yogurt with couscous cucumber-fennel mint slaw & pomegranate molasses

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 with vanilla whip cream

TRY ME DESSERT Small 15 | Large 30

Berry compote chocolate torte, house sorbet & rotating cheesecake bites with salted caramel drizzle

CRÈME BRÛLÉE 10

TROPICAL CHEESECAKE 12

Passion fruit, orange, & guava cheesecake with a macadamia graham crust

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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