

Juniper at VERTEX

— 523 6TH STREET, RAPID CITY, SD, 57701 —

www.ALEXJOHNSON.com

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

FRENCH BAGUETTE BREAD SERVICE — Half 8 | Full 12 GLUTEN & DAIRY FREE — Mini Loaf 10

Olive oil, balsamic, & house compound butter

CHARCUTERIE & CHEESE — 45

Assortment of imported cheeses, cured meats, house-made crackers, French baguette, fruits & spreads

SIDE OF SAUTEED VEGETABLES — 10

Sautéed zucchini, yellow squash, shallot & seasonal picking

HOUSE BAO BUNS — 32

Autumn plum - braised pork cheek with pickled shallot & ginger

BEEF CARPACCIO — 32

Delicate slices of beef tenderloin with juniper berry-infused oil, toasted hazelnuts, honey crisp apple panko crumble, feta, & pickled mushrooms

DUCK TARTINE — 28

Confit duck, traditional shakshouka, cured egg yolk, & feta

SALADS & SOUP — Add Organic Chicken Breast 20 | Add Shrimp 18 | Add Petite Filet 38 (To Any Salad) Split Charge For Salad 2

JUNIPER SALAD — 10

Romaine wedge topped with bacon lardons, heirloom cherry tomatoes, Maytag blue cheese crumbles, garlic butter croutons, & house blue cheese dressing

CAESAR SALAD — Add Anchovies 3 — 13

Chopped romaine tossed in traditional Caesar dressing with grated parmesan & garlic butter croutons

AUTUMN APPLE — 13

Chopped romaine, dried cranberries, bacon lardons, crumbled feta, candied pecans, sweet poppyseed vinaigrette, garnished with honey crisp apple & pear slices

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

FRENCH ONION SOUP — 12

SOUP DU JOUR — 10

A rotating, fresh & locally-sourced bowl of soup

We proudly source from Black Hills Mushrooms in Rapid City, Black Hills Coffee Company in Rapid City, Journey Microgreens in Sturgis, Prairie Harvest in Spearfish, Odessa Farms 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

DINNER MENU

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ENTREES

Split Charge for Entrees (includes two sides) 10

Add Sautéed Seasonal Vegetables 10

LOCAL MUSHROOM RAGU 40

Black Hills lion's mane & oyster mushrooms with portabella mushrooms, squash, zucchini, & 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

PERUVIAN CHICHARRÓN 48

Rocoto- and pisco-braised pork belly over ginger kabocha squash purée, finished with a criolla onion-pepper relish

CHILEAN COD 58

Sumac-cured Chilean cod over black rice with porcini dashi, pickled Black Hills mushrooms, mushroom emulsion, & pepita gremolata

ODESSA FARMS CHICKEN 48

Sun-dried tomato, spinach, and mozzarella-stuffed chicken breast roulade with tomato demi-glace, scalloped potatoes, & broccolini

LAMB OSSO BUCO 54

Braised lamb shank with spiced pomegranate pan ju over ancient grains of black rice, lentils, red quinoa, & roasted asparagus

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

CARDAMOM ELDERFLOWER PEAR CHEESECAKE 12

Toasted hazelnut graham crust, vanilla bean cheesecake with cardamom elderflower gelée & poached pear

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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