

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 6 | Full 10**
GLUTEN & DAIRY FREE — **Mini Loaf 8**
 Olive oil, balsamic, & house compound butter

TARTA DE QUESO — **22**
 Savory Black Hills Mushrooms & pistachio
 cheesecake with sherry gastrique

CHARCUTERIE & CHEESE — **45**
 Assortment of imported cheeses, cured meats,
 house-made crackers, French baguette,
 fruits & spreads

PRAIRIE BUTTER — **30**
 Roasted bone marrow with pickled mustard seed
 served with a caper and citrus arugula salad,
 pickled cauliflower, peppadew pepper, and crostini

SIDE OF ROASTED VEGETABLES — **8**
 Sautéed zucchini, yellow squash, shallot &
 seasonal picking

SALADS & SOUP Add Chicken 16 | Add Shrimp 18 | Add Petite Filet 38 (To Any Salad) Split Charge For Salad 1.50

JUNIPER SALAD — **12**
 Romaine wedge topped with bacon lardons,
 heirloom cherry tomatoes, Maytag blue cheese
 crumbles, garlic butter croutons, and house blue
 cheese dressing

FALL HARVEST SALAD — **18**
 Roasted butternut squash over fresh arugula with
 crispy goat cheese, dried cherries, candied pecans,
 shallots and finished with sherry cherry vinaigrette

CAESAR SALAD Add Anchovies 3 — **15**
 Chopped romaine tossed in traditional Caesar
 dressing with grated parmesan and
 garlic butter croutons

ROASTED BEET SALAD — **18**
 Romaine wedge, roasted red & gold beets over a
 blue cheese cream spread w/ crushed pistachio,
 parmesan, heirloom cherry tomatoes, & a pear
 vinaigrette finish

AUTUMN APPLE — **16**
 Chopped romaine, dried cranberries, bacon
 lardons, crumbled feta, candied pecans, sweet
 poppyseed vinaigrette, garnished with honey
 crisp apple and pear slices

FRENCH ONION SOUP — **12**
SOUP DU JOUR — **10**
 A rotating, fresh & locally-sourced bowl of soup

*Consuming raw or undercooked meats, poultry, seafood,
 shellfish, or eggs may increase your risk for foodborne illness,
 especially if you have certain medical conditions*

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ENTREES

Split Charge for Entrees (includes two sides) 10

Add Roasted Seasonal Vegetables 8

LOCAL MUSHROOM RAGU

38

Black Hills Mushrooms lions mane & oyster mushrooms with portabella mushrooms, sweet mini peppers, zucchini, yellow squash, over creamy grits, garnished with Manchego and local micro greens

PETITE FILET

62

Yukon gold mash potatoes, thyme-roasted carrots, blackberry gastrique, & garlic parsley compound butter

BISON SHORT RIB

58

Braised in Terrazas Reserva Malbec wine served over a beet cashew puree, with Black Hills Mushrooms, fried leeks, mulled wine cherries, and finished with a cherry demi-glace

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!

WHOLE BRANZINO

65

Pan-roasted to perfection, laid over a silky Catalan romesco sauce of fire roasted peppers, served with a vibrant North African chermoula of fresh herbs, citrus, & warm spices. Finished with toasted almonds & olive oil

PORCHETTA

50

Pork belly roulade filled with spinach & mushroom duxelles over parsnip puree alongside a citrus and fennel salad finished with a sherry wine gastrique

CORNISH GAME HEN

48

Michters Sour Mash sweet potato puree with chestnut apple chutney and pomegranate blood orange soy gel

CHEF'S PASTA OF THE MOMENT

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

HONEYCOMB CHEESECAKE

12

Raspberry swirl, pistachio gram crust, & house made honeycomb

SEASONAL DESSERT FEATURE

Ask your server about our Seasonal Feature

HOUSE ICE CREAM OR SORBET

3

Ask your server about today's flavors

PER SCOOP

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DINNER MENU