

V E R I T A S

July 18 - 21, 2018

Street Corn with Crispy Pork, Green Onions, Red Pepper, Cotija, Lime, Tobacco Onions and Reshampatti	13
Braised Lamb with Fried Grits, Egg Yolk, Tomato and Green Onion	15
Arancini with Braised Pork, Mushrooms, Cotija, a Farm Fresh Egg and Veritas' Snapshot Green Chili Sauce	14
Brussels Sprouts with Pears, House Pickled Onions, Gruyere, Missouri Pecans and Thyme Honey	11
Deviled Eggs: Pimento Cheese, Bacon Molasses and Pickled Onions add Ortiz Anchovies to the top of each Deviled Egg	7 +3
Crispy Corn Bread w/Bacon Jam, Chives and Honey Thyme Butter	10

Grilled Mahi Mahi with Zucchini, Grilled Corn, Heirloom Tomatoes,
Bacon, Herbs and Corn Goat Cheese

MARKET PRICE

Prime Steak of the Day with Garlic Custard, Grilled Onion and Squash,
Heirloom Tomato, Corn, Basil and a Farm Fresh Duck Egg

MARKET PRICE

Pan Roasted Barramundi with Chanterelles, Summer Squash,
Cauliflower, Preserved Lemon, Pecans, Garlic Aioli and Chimichurri

MARKET PRICE

Braised Pork with Stone Ground Grits, Green and Yellow Wax Beans,
Grilled Peaches, Roasted Beets, Candies Walnuts and Fried Goat Cheese

29

Amish Organic Chicken Breast with Grilled Peach, Cantaloupe, Shrimp,
Grilled Onion, Chili, Avocado and Brown Butter Crumble

27

House Made Spaghetti with Tomato, Basil, Lamb Sausage,
Corn & Tomato Relish, Green Onion, Garlic Aioli and Cotija Cheese

27

Vegetable Napoleon of the Day

21

15860 FOUNTAIN PLAZA ELLISVILLE, MO 63017 636-227-6800

Lunch, Happy Hour and Fine Dining Dinner Wed, Thurs, Fri & Sat and Brunch on Sunday