

# V E R I T A S

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January 10 - 13, 2018

pa Salad with Avocado, Fennel, Green Onion, Preserved Lemon and Green Goddess Dressing	14
rk Belli with Savory Bread Pudding, Tomato Relish and Maple Syrup	15
ancini with Mushrooms, Cotija and Snapshot Green Chili Sauce	14
ussels Sprouts with Pears, House Pickled Onions, Gruyere, Missouri Pecans and Thyme Honey	11
viled Eggs: Pimento Cheese, Bacon Molasses and Pickled Onions	7
add Ortiz Anchovies to the top of each Deviled Egg	+3
spy Corn Bread w/Bacon Jam, Chives and Honey Thyme Butter	10

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Seafood Stew with Monkfish, Shrimp, Mussels, Bacon, Tomato,  
Fennel, Garlic and a Creamed Rice Cake  
MARKET PRICE

Prime Rib Eye with Green Beans, Brussels Sprouts, Grilled Onions,  
Mashed Potatoes, Whipped Blue Cheese Butter and Tobacco Onions  
36

Corn Fried Mahi Mahi with Blood Orange, Celery, Tomato,  
Olives and Pimento Honey  
MARKET PRICE

Amish Organic Chicken Breast with House Made Lamb Sausage, Garlic,  
Mushrooms, Tomato, Basil, Brussels Sprouts, Turnips and Butternut Squash  
27

Braised Pork Shoulder with Roasted Beets, Carrots, Roasted Fennel,  
Rosemary and a Farm Fresh Egg  
29

House Made Fettuccini with Mushrooms, Bacon, Tomato, Shallots,  
Basil and Green Onion  
27

Vegetable Napoleon of the Day  
21

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