

# V E R I T A S

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October 10 to 13, 2018

Braised Lamb with Fried Grits, Egg Yolk, Tomato and Green Onion	15
Fried Chicken Thighs with Mole, Avocado Cream, Cherry Tomatoes, Shiso, Basil and Honey	14
Street Corn with Crispy Pork, Green Onions, Red Pepper, Cotija, Lime, Tobacco Onions and Reshampatti	13
Brussels Sprouts with Pears, House Pickled Onions, Gruyere, Missouri Pecans and Thyme Honey	11
Deviled Eggs: Pimento Cheese, Bacon Molasses and Pickled Onions	7
add Ortiz Anchovies to the top of each Deviled Egg	+3
Crispy Corn Bread w/Bacon Jam, Chives and Honey Thyme Butter	10

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Pan Roasted Barramundi with Chanterelle & Lobster Mushrooms, Sweet Corn,  
Tomato, Butternut Squash, Bacon, Green Onion and Brown Butter Crumble

MARKET PRICE

Grilled Ono with Napa Cabbage, Brussels Sprouts, Avocado, Green Goddess,  
Quick Pickled Onions, Preserved Lemon and Green Onion

MARKET PRICE

Amish Organic Chicken Breast with Fried Rice, Collard Greens, Tomato,  
Mushroom, Zucchini, BBQ Pork, Crushed Peanuts & Red Pepper Peanut Sauce

27

Prime Steak of the Day with Winter Squash, Potatoes and Sage, Green Beans,  
Heirloom Tomatoes, Quick Pickled Onion, Okra, Snapshot and Cotija

MARKET PRICE

Braised Pork with Grits, Cherry Tomatoes, Green Beans,  
Onion, Garlic Custard, Basil and a Farm Fresh Egg

29

House Made Spaghetti with BBQ Pork, Mussels,  
Tomato, Mushrooms, Onion and Rosemary

28

Vegetable Napoleon of the Day

21

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

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