

# V E R I T A S

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March 15 - 17, 2018

Roasted Beets with Blood Orange, Goat Cheese Cream, Fennel, Mint, Pickle Marsala and Radish	11
Pa Salad with Avocado, Kale, Fennel, Green Onion, Preserved Lemon and Green Goddess Dressing	14
Roasted Lamb with Fried Grits, Egg Yolk, Tomato and Green Onion	15
York Belli with Savory Bread Pudding, Tomato Relish and Maple Syrup	15
Pancini 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
Spy Corn Bread w/Bacon Jam, Chives and Honey Thyme Butter	10

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Pan Roasted Barramundi with Mushrooms, Brussels Sprouts,  
Green Onions, Garlic, Preserved Lemon and Basil Custard

MARKET PRICE

Prime Rib Eye with Grilled Onion, Brussels Sprouts, Cracked Potato,  
Apple, Sage and a Farm Fresh Duck Egg

36

Corn Fried Dover Sole with Orange, Celery, Tomato, Olives,  
Green Onion and Pimento Honey

MARKET PRICE

Amish Organic Chicken Breast with Brussels Sprouts, Green Beans,  
Spinach, Bacon, Preserved Lemon and Brown Butter Aioli

27

Braised Pork Shoulder with Shrimp, Stone Ground Grits, Tomato,  
Carrots, Green Beans, Bacon, Green Onions and Basil

29

House Made Spaghetti with Crispy Braised Pork, Tomato, Grilled Onion,  
Hen of the Woods Mushrooms, Wild Spring Onions and Aleppo Pepper

27

Vegetable Napoleon of the Day

21

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