

V E R I T A S

May 23 - 26, 2018

Foie Gras Pork Rinds with Pickled Dates, Rosemary Honey, Green Onions and Reshampatti	11
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
Roasted Beets with Orange, Goat Cheese Cream, Fennel, Mint, Pickle Marsala and Radish	11
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

Pan Roasted Halibut with Tomato, Wheat Berry, Kohlrabi, Carrots, Asparagus,
Morel and Chicken of the Woods Mushrooms

MARKET PRICE

Grilled Arctic Char with Tomato, Celery, Olives, Orange Supremes,
Basil, Tarragon, Mint and Pimento Honey

MARKET PRICE

Amish Organic Chicken Breast with Heirloom Tomatoes, Strawberry,
Grilled Onions, Spiced Walnuts and Tobacco Onions

27

Braised Pork Shoulder with Roasted Poblano Soup, Roasted Fennel,
Mushrooms, Asparagus, Ramps, Brown Butter Aioli and Tomato Relish

29

Prime Rib Eye with Garlic Custard, Heirloom Tomatoes, Grilled Onion,
Cucumber, Basil, Snapshot Chili Sauce, a Farm Fresh Duck Egg and Chervil

36

House Made Spaghetti with Lamb Sausage, Morel Mushrooms, Tomato, Shrimp,
Ramps, Green Onion, Asparagus, Tarragon and Brown Butter Crumble

MARKET PRICE

Vegetable Napoleon of the Day

21