

V E R I T A S

January 16 - 19, 2019

Braised Pork Tostada with fresh made Tortilla, Burnt Mushroom Refried Black Beans, Goat Cheese Cream, Avocado, Tomato & Cilantro	9
Lamb Belly with Black Lintels, Basil Custard, Cabbage Cream and a Farm Fresh Egg	MARKET PRICE
Roasted Beet Salad with Goat Cheese Cream, Radish, Orange, Greens and Preserved Lemon	12
Fried Chicken Thighs with Mole, Avocado Cream, Cherry Tomatoes, Shiso, Basil and Honey	14
Brussels Sprouts with Pears, House Pickled Onions, Gruyere, Missouri Pecans and Thyme Honey	11
Deviled Eggs: Pimento Cheese, Redeye Crumble and Pickled Onions	7
Crispy Corn Bread w/Bacon Jam, Chives and Honey Thyme Butter	10

Pan Roasted Barramundi with Yellow Split Pea Soup, Brussels Sprouts,
Green Beans, Quick Pickled Onions, Green Onion Basil and Tarragon
MARKET PRICE

Prime Ribeye with Mozzarella Mashed Potatoes, Green Beans, Brussels Sprouts,
Pecans, Apple, Green Onion, Roasted Garlic and Pecan Bourbon Butter
MARKET PRICE

Grilled Irish Trout with Blood Orange, Orange, Tomato,
Celery, Olives, Pimento, Dill and Mint
MARKET PRICE

Braised Pork with Braised Red Cabbage, Goat Cheese Cream,
Crispy Kale and Brussels Sprouts, and Farm Fresh Egg
29

Amish Organic Chicken Breast with Cauliflower, Mushrooms, Sweet Potato,
Oven Dried Tomatoes, Roasted Fennel, Basil, Taleggio and Garlic Custard
29

Braised Lamb Shank with House Made Fettuccini, Mushrooms, Mole,
Grilled Onions, Cherry Tomatoes, Pickled Onion, Cotija and Lime
38

Vegetable Napoleon of the Day
21