

V E R I T A S

November 15 - 18, 2017

ork Belli with Savory Bread Pudding, Tomato Relish and Maple Syrup	15
ancini with Mushrooms, Cotija and Snapshot Green Chili Sauce	14
pa Salad with Avocado, Fennel, Green Onion, Preserved Lemon and Green Goddess Dressing	14
ussels Sprouts with Pears, House Pickled Onions, Gruyere, Missouri Pecans and Thyme Honey	11
iled 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

Pan Roasted Corvina with Mussels, Squash, Tomato, Grilled Onion,
Potato, Garlic, Bacon, Basil and Preserved Lemon
MARKET PRICE

Prime Rib Eye with Fall Mashed Potatoes, Green Beans,
Brussels Sprouts, Persimmon Jus and Tobacco Onions
36

Grilled Trout with Carrot Bisque, Brussels Sprouts, Cauliflower,
Turnips, Carrots and Creamed Rice
MARKET PRICE

Amish Organic Chicken Breast with Butternut Squash, Turnip,
Mushrooms, Farrow, Tomato, Celery, Kale and Peanuts
27

Braised Pork Shoulder with Red Cabbage, Sweet Potatoes, Beets, Bacon,
Hen of the Woods Mushrooms and a Farm Fresh Egg
29

House Made Spaghetti with Tomatoes, Burrata,
Oregano, Basil and Parmesan
27

Vegetable Napoleon of the Day
21
