

# V E R I T A S

Weekly Changing Fine Dining Menu available Wednesday through Saturday evenings. Reservations Recommended.

September 20 to 23, 2017

Steak Tartare with Egg Yolk Marmalade and a Quail Egg	14
Watermelon Salad with Chili, Ginger, Olives, Feta and Lemon	14
Arancini with Mushrooms, Cotija and Snapshot Green Chili Sauce	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 add Ortiz Anchovies to the top of each Deviled Egg	7 +3
Crispy Corn Bread w/Bacon Jam, Chives and Honey Thyme Butter	10

Amish Organic Chicken Breast with Barley, Broccolini Pesto, Chicory, Olives, Brussels Sprouts, Basil and Preserved Lemon  
27

Pan Roasted Halibut with Creamed Rice Cake, Squash, Corn, Tomato, Okra and bacon Miso Broth  
MARKET PRICE

Braised Pork Shoulder with Avocado Chimichurri, Peach and Tomato Relish, Summer Squash, Grilled Onion and Heirloom Tomatoes  
31

Grilled Sheepshead with Grilled Squash, Heirloom Tomatoes, Grilled Onions, Basil, Green Onions and Basil Custard  
MARKET PRICE

Prime Rib Eye with Braised Red Cabbage, Purple Potatoes, Bacon, Green Beans and Red Wine Jus  
36

House Made Fettuccini with Mussels, Bacon, Tomato, Basil, Grilled Onion, Cilantro and Miso  
27

Vegetable Napoleon of the Day  
21

## Join us for our 2017

### Veritas Pig Roast & Country Picnic Sunday, October 1<sup>st</sup>

3<sup>00</sup> to 7<sup>00</sup> Under the Tent in front of Veritas

**Join us and feast on...** Local Roasted Pig!

Plus Fried Chicken, Full Taco and BBQ Bar, Street Corn, Green Goddess Slaw, Bourbon Baked Beans, Deviled Eggs, Tons of other Assorted Appetizers and Sides and a Delicious Array of Desserts

Also enjoy... Live Music and Wine Tasting

\$55 per person \$20 for drink pass

Drink pass includes the wine tasting from 3:00 to 4:30 and bottomless house wines, beer and sangria till 7:00.

Cash Bar also available.

## Veritas Sunday Brunch

**Soft Opening (this) Sunday, September 24**

~~NO BRUNCH SUNDAY OCTOBER 1<sup>st</sup>~~

~~AS WE WILL BE PIG ROASTING!!!~~

**Grand Opening Brunch**

**Sunday, October 8<sup>th</sup>**

*Live Music, Big Shop Sale and visit from Napa Wine Maker*

*Make your reservations now! 636.227.6800*

## New Veritas Hours!!!!

**Wednesday - Saturday:** Shop 10:00 to close

Lunch Service 11:30 to 3:00

Happy Hour 3:00 to 5:30

Fine Dining 5:30 to close

**Sunday:** Brunch 10:00 to 2:00

*Soft opening September 24 Grand Opening October 8*