V E R I T A S

The W.W.M.C. (What Would Mathis Cook)
Menu is served on Wednesdays from 5:30 to 9:00.

Each Wednesday the menu will be different!

APPETIZERS

(expect the same appetizers being served that week at Veritas)

Beet & Citrus Salad with supremed Oranges, both Blood and Navel,	16
Arugula, Dry Cured Olives, Ricotta Salata and Herbs	
Sweet Potato Wedges with Coffee BBQ Rub are Fried and served with	14
Tomato Sauce, Quark and Pepitas	
Braised Pork Arancini with Wild Mushrooms, Snapshot Green Sauce,	17
Sunny Side Up Egg and Cotija	
Calabrian Hot Chicken Thighs with a Veritas Waffle, Rosemary Honey,	19
Arugula and Lime Crema	
Braised Pork Tostada with fresh made Tortilla, Goat Cheese Cream,	16
Burnt Mushroom Refried Black Beans, Avocado, Tomato & Cilan	tro
Kale Salad with Cracked Potato, Bacon, Green Onions, Green Goddess,	16
Calabrian Chili Biscuit Crumble, Pistachio and Pecorino	

W.W.M.C. What Would Mathis Cook?

Chef Mathis uses Wednesday evenings to let his menu become a little more unpredictable; a little more relaxed; a little more fun!

While there are a couple of regular entrees on the menu each week, Mathis concentrates on offering something special for W.W.M.C. It may be a dish that he is particularly in the mood to make, has been on his mind or suits the season in some specific way.

Each week folks on the Veritas email list look forward to a W.W.M.C. message arriving with news about what they can anticipate Mathis and his team serving up that night.

NOT on the email list? Call for current offerings.

Email or Call to ask to have your email address added to the Veritas email list.

BURGERS and EXTRAS:

(expect the same <u>burgers and extras</u> being served that week at Veritas)

Burger ½ pound 16 Baby Burger ¼ pound 12
Creekstone Farms Grass Fed Beef Burger stacked on a brioche bun with
Pimento Cheese, Pickled Onions, Quick Pickles, Onion Jam, Aioli, Tomato
and Greens add Farm Fresh Egg 2 add Bacon 2
Cheese Panini / 13 / cheddar, swiss, munster & feta cream cheese on white
artisan bread add grilled onions & oven dried tomatoes / 1 / add bacon / 2 /
Veritas Fried Ribs / 18/ with tomato relish, sorghum aioli and rosemary
honey

CLASSICS:

(expect the same <u>classics</u> being served that week at Veritas)

Pickled Eggs / 3 each/ beet & onion and / or jalapeno & cucumber **Spiced Nuts** / 8 / house roasted cashews, peanuts, almonds, and pecans **Marinated Olives** / 8 / cuquillo, gordal, arbequina and picholine olives marinated in olive oil, garlic, red pepper, rosemary and citrus

Pommes Frites / 11 / tower of fresh, hot, french fries topped with parmesan cheese with house made tomato aioli

 $\textbf{Deviled Eggs} \ / \ 11 \ / \ pimento cheese filling, redeye crumble, pickled onions and pimento hot sauce$

Devils on Horseback / 12 / five bacon wrapped, cheese stuffed, deep fried prunes with peanuts & balsamic gastrique

Eggplant Goat Cheese Spread / 15 / roasted eggplant and goat cheese blended together and served with house made flour tortilla chips **Brussels Sprouts and Pears** / 16 / house pickled onions, gruyere, pecans and thyme honey

Crispy Corn Bread / 11 / with bacon jam, chives, whipped butter and rosemary honey

DESSERTS:

(expect the same desserts being served that week at Veritas)

Suzanna's Cookies / 13 / three fresh from the oven chocolate chip cookies **Cookie Pan** / 13 / two cookies baked in a cast iron skillet topped with a scoop of Ice Cream

and / or you can take three raw cookies / 10 / home and bake them yourself!