

VERITAS

October 17 to 19, 2024

APPETIZERS

Heirloom Tomato and Burrata Salad with Red Onion, Cucumber, Herbs, Honey Almonds and SnapShot and Olive Oil Drizzle	21
Street Corn with Crispy Pork, Green Onions, Red Pepper, Cotija, Lime, Tobacco Onions and Aleppo Pepper	17
Beets 'n' Berries with Blackberries, Blueberries, Raspberries, Bacon, Mint, Pickled Onions, Grilled Onions and Tarragon	16
Braised Pork Tostada with fresh made Tortilla, Goat Cheese Cream, Burnt Mushroom Refried Black Beans, Avocado and Tomato	16
Calabrian Hot Chicken Thighs with a Veritas Waffle, Rosemary Honey, Arugula and Lime Crema	19
Kale Salad with Fingerling Potatoes, Fennel, Bacon, Pistachio, Green Goddess, Calabrian Chili Biscuit Crumble, Green Onions, Chili Oil & Pecorino	16

FINE DINING ENTREES

BBQ Pork & Shrimp Stew with Collard Greens, Tomatoes, Fennel, Hot Banana Peppers, SnapShot and Baguette	31
Braised Pork Shank with Hen of the Woods Mushrooms, Chef Mathis' Collard Greens Cooked with Bacon, Tomato and BBQ Pig Stock, Vidalia Mashed Potatoes and a Farm Egg	49
Veritas Fish & Chips Chef Mathis' Beer Battered Grouper with House Made Tartar Sauce and Pommes Frites	29
Amish Organic Chicken Breast with Zucchini, Shishitos, Heirloom Tomato, Kalamata Olives, Roasted Poblanos and Basil Custard	32
Grilled Ribeye Traditional "Steak Frites" with Veritas Pommes Frites and Jaeger Sauce	54
Vegetable Napoleon of the Day with Summer Squash, Shisitos, Tomatoes, Kalamata Olives, Mushrooms, Basil, Shiso and Vidalia Mashed Potatoes	31

CLASSICS

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
Deviled Eggs / 11 / pimento cheese filling, redeye crumble, pickled onions and pimento hot sauce
Pommes Frites / 11 / tower of fresh, hot, french fries topped with parmesan cheese with house made tomato aioli
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
Pecan Hummus / 13 / toasted pecans and chickpeas seasoned with bourbon and lemon 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
Cheese Panini / 13 / cheddar, swiss, muenster & 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, tomato relish and rosemary honey

DESSERTS Ask your server for a Dessert Menu!

CASUAL FINE DINING DINNER SERVED BEGINNING AT 5³⁰

WEDNESDAY, THURSDAY, FRIDAY, SATURDAY

from a new menu created by Chef Mathis Stitt each week full of fresh seasonal provisions

AND ADDITIONAL FUN STUFF HAPPENS REGULARLY

each WEDNESDAY we add	W.W.M.C. a chef special entrée + Burgers
each THURSDAY we add	Midweek Spirit Mixer a special offer in the bar
each THUR & FRI we add	Thursday's Trio a 3-course dinner for 2 for \$85
each SAT & SUN we add	Wine Tasting 5 ³⁰ to 7 ³⁰ 3 selected wines each week
each SATURDAY we add	Market Price Changes Weekly / FREE to 'Members'
each SUNDAY we add	Brunch 10 ⁰⁰ to 2 ⁰⁰ from a generous a la carte menu
	Vendor Tasting 4 ⁰⁰ to 6 ⁰⁰ FREE to dining guests
	Sunday Suppers available from The Pantry
	pick up from 11 ⁰⁰ to 3 ⁰⁰ offerings very limited