

phase

phase  
ii  
WINE + FOOD POP-UP

*small plates:*

SHORT RIB 15

herbed polenta, red wine reduction, brussels  
*suggested pairing - Cabernet Franc 2019*

LEEK TART 13

thyme tomato, gruyere, pesto vinaigrette  
*suggested pairing - Viognier 2019*

SMOKED TROUT 12

with creme fraise, dill and frisee lettuce, vinegar chips  
*suggested pairing - Saddleback Chardonnay 2019*

MIXED OLIVE PLATE 11

sopressata, grilled abc focaccia  
*suggested pairing - Rosé 2019*

PEI MUSSELS 16

chef's choice compound butter, grilled abc focaccia  
*suggested pairing - Saddleback Chardonnay 2019*

EGGPLANT & MUSHROOM MOUSSAKA 12

flat bread wedges, soft local cheese  
*suggested pairing - Claret 2019*

ii  
WINE + FOOD EXPERIENCE

phase  
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WINE + FOOD POP-UP

*main plates:*

ROASTED RED PEPPER GNOCCHI 20

sausage, mozzarella, herbs  
*suggested pairing - Claret 2019*

ROASTED ROOT VEGETABLE

RISOTTO 22

parmesan, roasted oyster mushroom, bacon lardon  
*suggested pairing - Petit Manseng 2018*

SHRIMP & GRITS 22

anson mill grits, sharp white cheddar, tomato jam, herb oil  
*suggested pairing - Sauvignon Blanc 2019*

CHICKEN CONFIT 26

crispy yukon, butternut puree, broccolini, pickled raisins  
*suggested pairing - Viognier 2019*

TRUFFLED RAVIOLI 18

ricotta, sopressata, spring pea, lemon, balsamic  
*suggested pairing - Cabernet Franc 2019*

SEARED SCALLOPS 24

bacon jam, horseradish, frisee lettuce and citrus  
*suggested pairing - Sauvignon Blanc 2019*

GRILLED FILET 28

carrot puree, thyme fingerlings, sticky onion,  
*suggested pairing - Petit Verdot 2013*

phase  
ii  
WINE + FOOD POP-UP

*greens:*

RED PEAR AND BALSAMIC CHEDDAR PEPITAS 14

vin reduction, maldon  
*suggested pairing - Sauvignon Blanc 2019*

BEET AND CHEVRE SALAD 14

grapefruit, basil, hazelnuts, saba  
*suggested pairing - Viognier 2019*

HEIRLOOM TOMATO BURRATA 16

basil, vin reduction, first press evoo  
*suggested pairing - Cabernet Franc 2019*

phase  
ii  
WINE + FOOD POP-UP

*sweets:*

PUMPKIN SPICED CRÈME BRULEE 8

glazed fruit, tea syrup

CHOCOLATE POT DE CRÈME 9

vanilla pann, chocolate chip

DOUBLE STACK SPICE CAKE 12

blueberry coulis, granny smith apple, icing, chardonnay cranberries

*coffee:*

FRENCH PRESS 8

33 ounces of farmhouse coffee

VERITAS



# wine list

## WINES BY THE GLASS

All Glasses of Veritas Wines—\$12

### sparkling

#### SCINTILLA 2015

*Anjou Pear, Lemon, Acacia Flower, Toasted Brioche*

### white

#### SAUVIGNON BLANC 2019

*Gooseberry, Grapefruit Zest, Linden Flower*

#### VIOGNIER 2018

*Apricot, Ginger, Orange Blossom, White Tea*

#### SADDLEBACK CHARDONNAY 2019

*Opal Apple, Jasmine, Meyer Lemon, Mountain Stone*

#### PETIT MANSENG 2018

*Pineapple, Coconut, Wildflower Honey*

#### WHITE STAR

*Honeycrisp Apple, Honeydew Melon, Clementine*

### red

#### CABERNET FRANC 2019

*Plum, Herbs de Provence, Pink Peppercorn*

#### CLARET 2019

*Blueberry Jam, Cinnamon Stick, Violet*

#### RED STAR

*Wild Muscadine, Spice, Black Tea*

### sparkling

SCINTILLA- 45/36\*

### white

SAUVIGNON BLANC 2019 - 25/20\*

PETIT MANSENG 2018 - 25/20\*

VIOGNIER 2019 - 25/20\*

SADDLEBACK CHARDONNAY 2019-22/18\*

<sup>phase</sup>  
**ii** RESERVE CHARDONNAY 2019 - 30/24\*

WHITE STAR - 18/15\*

### red

CABERNET FRANC 2019 - 27/22\*

<sup>phase</sup>  
**ii** RESERVE CABERNET FRANC 2017 - 40/32\*

RED STAR - 20/18\*

CLARET 2019 - 27/22\*

<sup>phase</sup>  
**ii** PETIT VERDOT 2013 - 60/48\*

PETIT VERDOT 2018 - 40/32\*

<sup>phase</sup>  
**ii** OTHELLO RESERVE - 40 /32\*  
sweet

Sommelier Selection—\$18/60/48  
Petit Verdot “Paul Shafer 5th Edition” 2013  
*Blackberry Compote, Roasted Coffee, Cacao, Earth*



### Exclusives

\*iicons indicate phase ii exclusive library wines

\*wine club price

# VERITAS