



## small plates:

### SHORT RIB 15

herbed polenta, red wine reduction, brussell  
*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*



## greens:

### RED PEAR AND BALSAMIC CHEDDAR PEPITAS 14

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

### BEEF AND CHEVRE SALAD 14

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

### HEIRLOOM TOMATO BURRATA 16

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



## 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*



## sweets:

### LEMON TART 14

orange caramel, blueberry, milk crumble

### FLOURLESS CHOCOLATE TORTE 16

berry coulis, black cocoa

### PIE FLIGHT 20

three local pies, strawberry dust

## coffee:

### FRENCH PRESS 8

33 ounces of farmhouse coffee

phase  
ii  
WINE + FOOD POP-UP  
wine list

WINES BY  
THE GLASS

All Glasses of Veritas Wines—\$12

sparkling

SCINTILLA 2015

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

pink

ROSE 2019

*Wild Strawberry, Fresh Cranberry, Dogwood*

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*

Sommelier Selection—\$18/60/48

Petit Verdot “Paul Shafer 5th Edition” 2013

*Blackberry Compote, Roasted Coffee, Cacao, Earth*

sparkling

SCINTILLA- 45/36\*

pink

ROSE 2019 20/16\*

white

SAUVIGNON BLANC 2019 - 25/20\*

PETIT MANSENG 2018 - 25/20\*

VIOGNIER 2018 - 25/20\*

SADDLEBACK CHARDONNAY 2019-22/18\*

<sup>phase</sup>  
ii RESERVE CHARDONNAY 2018 - 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 2016 - 40/32\*

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

sweet

phase  
ii  
WINE + FOOD POP-UP

Exclusives

\*icons indicate phase ii exclusive library wines

\*wine club price

VERITAS