

# HORS D'OEUVRES

## Almond Crusted Brie

Marcona almond crusted double-crème Brie with pickled green tomato jam, sweet pickled green tomatoes, and toasted baguette. - **\$13**

## Melon Medley

A fresh blend of watermelon, cantaloupe, and honeydew, spiced with pickled watermelon rind, ricotta salata, and basil puree. **\$10**

## Leche de Tigre Ceviche

A combination of fresh tuna, chef selected white fish and shellfish marinated in a broth of tomato water and lime with a touch of fresh accouterments. - **\$14.50**

## Vera Mae's Cajun Crab Cake

Our classic Cajun spiced crab cake offered with a stone ground mustard butter sauce, house-made Remoulade sauce and alfalfa sprouts. - **\$12**

## Spinach and Feta Wontons

Crispy fried wontons filled with a savory blend of spinach and Feta cheese. Served with tzatziki sauce. - **\$12**

## Crab and Artichoke Dip

A blend of crab meat and artichoke hearts topped with melted Parmesan cheese. Served with toasted baguette. - **\$12**

## Shrimp Remoulade

Chilled poached shrimp tossed in our house made remoulade and served atop an avocado halve. - **\$14**

## Lemon Asparagus

Fresh and crisp blanched jumbo asparagus tossed with a floral finishing olive oil, Malden sea salt and served with preserved lemon and lemon emulsion. - **\$9**

## Beet Salad

Chilled roasted beets marinated in a tarragon-raspberry vinaigrette, paired with Chèvre cheese and house-made almond butter. - **\$12**

## Charcuterie

Chef's selection of cured and smoked meats highlighting our friends at Ancestral Meats and other local producers. Paired with select cheeses and grilled baguette. - **\$15**

## Crawfish Nachos

A classic spicy crawfish Nantua sauce served with freshly fried blue corn tortilla chips and crème fraîche. - **\$12**

## Frachos

Substitute blue corn tortilla chips with French fries - **\$13**

## Classic French Onion Soup

With a slice of baguette and melted provolone cheese. - **\$7**

## Soup du Jour

Always fresh and delicious, your server will reveal today's creation.

**Cup - \$3.50 Bowl - \$5.50**

## House Salad

Red onion and tomato atop a bed of baby field greens and complemented with your choice of house-made dressings: Blue Cheese, Champagne Vinaigrette, Balsamic Vinaigrette, and Ranch. - **\$4.25**



# LUNCHEON

Served with your choice of a cup of soup du jour, cottage cheese, red skin potato salad, seasonal fresh fruit or house salad. French Onion soup or French fries may be substituted for an additional \$1.25.

Salad dressings include: House-made Blue Cheese, Raspberry Vinaigrette, House-made Mango-Chipotle Vinaigrette, Balsamic Vinaigrette, Cilantro-Lime Vinaigrette, and House-made Ranch.

## Turkey Tomato Focaccia

Smoked turkey breast with melted Swiss cheese and basil mayonnaise on a toasted tomato Focaccia bun. - **\$11.25**

## Dill Crusted Cod Sandwich

Cod fillet encrusted in dill-seasoned bread crumbs and deep fried. Served on toasted baguette with melted provolone cheese and house-made tartar sauce. - **\$11.25**

## The Club

Black Forest ham, white cheddar, smoked turkey, Swiss cheese, Applewood smoked bacon, Bibb lettuce, tomato and herb mayonnaise all nestled between three slices of toasted whole wheat bread. Served with a crunchy dill pickle spear. - **\$12.25**

## Steak Tips

Sautéed steak tips with roasted red peppers and fresh mozzarella cheese, dressed with pesto and served on a toasted hoagie roll. - **\$13.25**

## Habañero Ham

Black Forest ham topped with melted habañero Havarti cheese, garden kraut and stone ground mustard on a toasted rye bread. - **\$12.95**

## Angus Burger\*

Eight-ounce certified Angus burger grilled to your liking and topped with melted Swiss cheese, caramelized onions and sautéed portabella mushrooms. Served on a toasted brioche bun. Please allow ample time for preparation. - **\$13.25**

## Vera Mae's Cajun Crab Cake Sandwich

Our classic Cajun spiced crab cake served on a toasted brioche bun with house-made remoulade sauce. - **\$13.25**



# LUNCHEON

## Smoked Salmon Croissant\*

Savory cold smoked salmon with sautéed pork jowl, avocado and tender Bibb lettuce. Served on a toasted Ghyslain croissant with a house-made hickory-cayenne aioli. - **\$13.50**

## Quinoa Wrap

Quinoa with stewed garbanzo beans, portabella mushroom, roasted red pepper emulsion, and alfalfa sprouts wrapped in a tender whole wheat tortilla.- **\$9.95**

## Quiche du Jour

Buttery crust filled with scrumptious savory custard. Prepared daily by the chef. Your server will reveal today's creation. Garnished with fresh fruit. - **\$8.75**

## Linguine Emilia

Linguine with Prosciutto di Parma, semi-dried tomatoes and fresh pesto. Finished with grated Parmigiano-Reggiano. - **\$11.95**

With Chicken - **\$16.95**

With 4 Shrimp - **\$17.95**

## California Bibb Salad

Avocado, red grapes, cherry tomatoes, red onion, crumbled Chèvre cheese and slivered almonds atop a bed of tender Bibb lettuce leaves. Complemented with a sweet and zesty house-made Mango-chipotle vinaigrette. - **\$8.95**

With Chicken - **\$13.95**

With 4 Shrimp - **\$14.95**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



# DINNER

Served with freshly baked rolls and your choice of a cup of soup du jour or house salad. French Onion soup may be substituted for an additional \$1.50.

House-made salad dressings include: Blue Cheese, Balsamic Vinaigrette, Champagne Vinaigrette, and Ranch.

## Filet of Beef\*

Eight-ounce tenderloin of beef pan roasted to your liking. Topped with a Dr. Pepper demi-glace and served with Pommes fondant and charred broccolini. - **\$39**

## Bone-in Ribeye\*

Grilled twelve-ounce bone-in Ribeye cooked to your specifications and adorned with a classic Dr. Pepper demi-glace. Served with marble potatoes, roasted heirloom carrots, and a basil/spinach puree. - **\$45**

## Duck Breast Myrtille\*

Succulent duck breast pan roasted to your liking and offered with a citrus-beet puree, and macerated blueberries. Paired with Pommes fondant and heirloom carrots. - **\$39**

## Mustard Pork Chop

A grilled, thick cut twelve-ounce double-boned pork chop lavished with a flavorful mustard cream sauce. Served with Chef's cheesy popcorn grits and pickled green tomatoes. - **\$29**

## Chicken Gremolata

Fresh, all-natural grilled boneless chicken breast topped with a citrus gremolata and served with smashed marble potatoes and charred broccolini. - **\$19**

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# DINNER

## Chicken Brie Raspberry

Fresh, all-natural grilled boneless chicken breast dressed with pine nuts, melted Brie cheese, and raspberry reduction. Served with Chef's cheesy popcorn grits and heirloom carrots - **\$19**

## Ponzu Glazed Salmon

Roasted, seven-ounce all-natural Faroe Island salmon glazed with a ponzu sauce. Served with Chef's cheesy popcorn grits and heirloom carrots - **\$28**

## Dill Crusted Cod

Cod fillet encrusted in dill-seasoned bread crumbs and deep fried. Complemented with our house-made tartar sauce and served with smashed marble potatoes and lemon asparagus - **\$19**

## Vanilla-Citrus Diver Scallops

Pan seared fresh diver scallops finished with a delicate vanilla-citrus compound butter. Served atop Chef's cheesy popcorn grits with lemon asparagus. - **\$39**

## Tagliatelle Pomodoro

A quintessential Italian classic of Tagliatelle pasta tossed in a San Marzano Pomodoro tomato sauce. Finished with a floral finishing extra virgin olive oil and three-year aged Parmigiano-Reggiano. - **\$16**

With Chicken - **\$21** With 6 Shrimp - **\$26**

## Tagliatelle Bolognese

A classic of Tagliatelle pasta tossed with a Pomodoro Bolognese Ragu and finished with a three-year aged Parmigiano-Reggiano. - **\$25**

*The prior dishes are served with freshly baked rolls and your choice of a cup of soup du jour or house salad. French Onion soup may be substituted for an additional \$1.50.*

## Rocket Tarragon Salad

Chèvre cheese, Marcona almonds, dried blueberries and freshly grated cardamom atop a bed of baby leaf rocket and fresh tarragon. Complemented with our house-made Raspberry/Tarragon vinaigrette and served with freshly baked rolls - **\$12**

With Chicken - **\$17**

With 6 Shrimp - **\$22**

*As a courtesy to all our guests, we ask that you turn your electronic devices to vibrate or off. Violators will be disemboweled (just kidding...please be mindful of other guests.)*



# DESSERTS

We are proud to serve a selection of exquisite desserts prepared for Vera Mae's by the premiere Chocolatier

# Ghyslain

*chocolat des beaux arts*

Ask your server about today's offerings. - **\$7.50**

**House-made Bourbon Pecan Pie - \$6.50**

**Vera Mae's Bread Pudding with Whiskey Sauce - \$6.50**

**Bananas Foster**

Enjoy this classic presentation of bananas flamed table side with butter, brown sugar, banana liqueur, Cointreau and rum.

Please allow ample time for preparation.

**For One - \$11 For Two - \$13**

**Crème Brûlée**

Classic sweet cream custard highlighted with Madagascar vanilla beans and served with a caramelized topping. - **\$7.50**

**Sweet Lilly's New York Cheesecake**

Ask your server to reveal today's selection. - **\$7.50**

# BEVERAGES

**Soft Drinks** *Free refills* - **\$2.25**

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Dr. Pepper, Diet Dr. Pepper and Lemonade.

**Sprecher Brewery Sodas**

Choose Root Beer or Cream Soda. - **\$4.00**

**Republic of Tea Bottled Iced Tea**

Choose from: Blackberry-Sage, Raspberry-Quince or Decaffeinated Ginger-Peach. - **\$4.50**

**French Press Coffee**

Silky smooth and strong, ground coffee is steeped in a classic cafetière which allows the "true" flavors of coffee to shine.

**Small - \$3.25 Large - \$5.75**

**Iced Tea and Coffee** *Free refills* - **\$2.25**

**Hot Tea** *No refills* - **\$2.25**

**San Pellegrino Sparkling Water - \$5.00**

**Acqua Panna Still Water - \$5.00**

# COCKTAILS

## Vinnie's Viper

Named in honor of and created by famed barman Vincent Sirback, III. A wicked blend of Malibu rum, peach schnapps, pineapple and orange juices and grenadine. - **\$7.50**

## Patrontini

A crisp blend of Patron Silver Tequila, Cointreau and lime juice, served up. - **\$9.50**

## Pomegranate Martini

A cheery blend of Absolut Ruby Red Vodka, Pama Pomegranate Liqueur and cranberry juice. - **\$8.00**

## The Digby

A wonderfully decadent combination of Tru Organic Vanilla vodka, Bailey's Irish Cream, Amaretto, crème de cacao, and a hint of cranberry juice. - **\$7.75**

## Basil Lemon Drop

A refreshing twist on your classic Lemon Drop Martini; Tru Organic Lemon Vodka, fresh lemon juice, and simple syrup all muddled with fresh basil. Garnished with a sprig of Basil. - **\$7.75**

## St. Germain Cocktail

An elegant marriage of St. Germain Elderflower Liqueur and Brut Champagne. Lightly sweet with hints of pear, citrus and passion fruit. - **\$8.50**

## Nolet's Gin Martini

A traditional martini of Nolet's Gin with fresh notes of Turkish Rose, peach, and raspberry; stirred over ice with dry vermouth. Served up with a twist of orange. - **\$9.00**

## Key Lime Martini

A festive blend of KeKe Beach Key Lime Liqueur, Tru Organic Vanilla vodka, and Fresh lime juice. Finished with a Vanilla Wafer rim - **\$9.25**

## Millionaire's Coffee

A Traditional cocktail made for Kings combining Grand Marnier, Frangelico, Kahlua, Nocello, Disaronno, and Bailey's Irish cream with freshly brewed coffee. - **\$9.25**

## Vera Mae's Bourbon Cocktail

Our house infused Kentucky bourbon combines the flavors of Vanilla bean, Blueberry, and Sage. Aged in an oak barrel and served neat with a twist. - **\$9.25**

## Coco-Carameltini

This Deliciously sweet concoction of Coconut Vodka, crème de cacao, Godiva White Chocolate liqueur, and Butterscotch Schnapps. Finished with a chocolate and coconut rim. - **\$8.00**