

# 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

erved 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 \$1.50.

*House-made salad dressings:*

**Blue Cheese, Balsamic Vinaigrette, Raspberry-Tarragon Vinaigrette, Champagne Vinaigrette, and Ranch.**

## **Turkey Tomato Focaccia**

Smoked turkey breast with melted Swiss cheese and basil mayonnaise on a toasted tomato Focaccia bun. - **\$11.50**

## **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. - **\$11.50**

## **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. - **\$12.50**

## **Steak Tips**

Sautéed steak tips with roasted red peppers and fresh mozzarella cheese, dressed with pesto and served on a toasted hoagie roll. - **\$13.50**

## **Habañero Ham**

Black Forest ham topped with melted habañero Havarti cheese, garden kraut and stone ground mustard on a toasted rye bread. - **\$13**

## **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. - **\$13.50**

## **Vera Mae's Cajun Crab Cake Sandwich**

Our classic Cajun spiced crab cake served on a toasted brioche bun with house-made remoulade sauce. - **\$13.50**





# 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.- **\$10**

## 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. - **\$9**

## 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.- **\$12**

With Chicken - **\$17**

With 4 Shrimp - **\$18**

## Boston Rocket Salad

Chèvre cheese, Marcona almonds, dried blueberries, red onion, and heirloom tomato atop a bed of torn Boston lettuce and baby leaf rocket. Complemented with our house-made Raspberry-Tarragon vinaigrette. - **\$10**

With Chicken - **\$14**

With 4 Shrimp - **\$15**

*\* 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, Raspberry-Tarragon 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.*

## Boston Rocket Salad

Chèvre cheese, Marcona almonds, dried blueberries, red onion, and heirloom tomato atop a bed of torn Boston lettuce and baby leaf rocket. 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**