



Vera Mae's Carry-out Update

In an effort to further support our community while still serving our customers, we will be offering our carry-out menu during dinner hours only. As always, please keep an eye out for updates as things progress and thank you for your continued support!

Curbside Hours
Dinner: 4:30p - 7:30p, M-Sat

Call us directly to place your order at
765.747.4941

Please allow 30 minutes preparation time on all orders.

Delivery offered through Tranzind Delivery!*

*We are working to ensure our temporary menu is updated in a timely manner. Please be aware that orders made for items not listed on our temporary carry-out menu **will not** be able to be fulfilled. Feel free to give us a call with any questions or concerns you may have!

We will continue to follow state and federal guidelines regarding restrictions.
Please check back often for updates.

THANK YOU FOR YOUR CONTINUED SUPPORT!



HORS D'OEUVRES

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

DINNER

All dinner entrees will be served with a choice of one of two daily starches and vegetables as well as of a cup of soup du jour or house salad. French Onion soup may be substituted for an additional \$1.50.

French Dip

Classic preparation of Roast beef topped with Swiss cheese on a toasted hoagie served with a side of rich au jus. - \$13.50

Angus Burger

A proprietary beef blend of short rib, brisket and chuck grilled to your liking, dressed with sharp cheddar cheese, lettuce, tomatoe, and red onion. Served with French fries. - \$15

Chicken Brie Raspberry

Fresh, all-natural grilled boneless chicken breast with melted triple-crème Brie cheese, raspberry reduction, and toasted pine nuts. - \$20

Salmon Filet

Roasted, seven-ounce all-natural Faroe Island filet. - \$24

Filet of Beef*

Eight-ounce tenderloin of beef pan-roasted to your liking. Lavished with a bourbon barrel demi-glace. Choice of starch and vegetable. - \$45

Bone-in Pork Chop

A grilled, thick-cut twelve-ounce double-boned pork chop finished with salsa verde. - \$33

Dill Crusted Cod

Cod fillet encrusted in dill-seasoned bread-crumbs and deep-fried. Complemented with our house-made tartar sauce. - \$20

Bucatini Pomodoro

Bucatini pasta tossed in Chef's classic vegetarian preparation of San Marzano Pomodoro tomato sauce. Finished with three-year aged parmesan and floral herb-infused extra virgin olive oil. - \$18
With Chicken - \$23 With 6 Shrimp - \$29

DESSERTS

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

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chocolate des beaux arts

Ask about today's offerings. - **\$8**

House-made Bourbon Pecan Pie - \$6.50

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

Simply Patisserie New York Cheesecake - \$8