

# Veraisons

Restaurant

## Starters

### *New England Clam Chowder \$6*

Herbed crackers, potatoes, celery, onions, bacon, and cream

### *Warm Spinach and Bacon Salad \$7*

Roasted local potatoes, grilled asparagus, Cayuga blue cheese and red wine vinaigrette

### *Veraisons Green Salad*

Small \$6 Large \$8

Mixed greens, goat cheese, toasted pine nuts, and Cabernet Sauvignon vinaigrette

### *Roasted Beet Salad \$7*

Red and yellow beets, petite greens, goat cheese fritter and red wine vinaigrette

### *Southwestern Chicken Soup \$6*

Tortilla strips, cheddar cheese, and avocado

### *Local Cheese Sampler \$16*

Lively Run Goat cheese

Sunset View Creamery Cheddar cheese

Finger Lakes Dexter Creamery Kefir cheese

Finger Lakes Farmstead Red Meck cheese

Old Chatham Camembert cheese

## Entrees

### *C.O.B.B. Salad \$14*

Free range chicken,

Lively Run Cayuga blue cheese, bacon lardons, grilled red onion, mixed greens, avocado, and sherry vinaigrette

(suggested wine pairing

Gewürztraminer)

### *Veraisons Caesar Salad \$8*

Romaine lettuce, garlic croutons, parmesan crisp and house made Caesar dressing

with grilled chicken breast \$12

with grilled shrimp \$14

(suggested wine pairing Riesling)

### *Veraisons Trio of Minis \$12*

Pastrami Reuben mini with sauerkraut, farmstead cheese and Russian dressing

Chicken mini sundried tomato aioli,

camembert cheese, leaf lettuce, and tomatoes

Barbequed Pulled Pork mini with Red Meck cheese and southwestern onion ring

(suggested wine pairing Syrah)

### *Grilled Farm Raised Salmon \$16*

Soba noodles, scallions, carrots, water chestnuts, and red curry aioli  
(suggested wine pairing Pinot Noir Rose)

### *Jumbo Lump Crab Cake Sandwich \$16*

Julienne vegetables, tomato relish, and tartar sauce on a Kaiser Roll

(suggested wine pairing Dry Riesling)

### *Veraisons Burger \$13*

Organic ground beef, aged cheddar cheese, tomatoes, leaf lettuce, on a toasted bun

with French Fries

(suggested wine pairing Merlot)

### *Ham and Red Meck Sandwich \$9*

Honey mustard, lettuce, tomatoes, sliced red onions on a warm pretzel roll  
(suggested wine pairing Seyval Blanc)

### *Grilled Chicken Sandwich \$10*

Sundried tomato aioli, camembert cheese, leaf lettuce, tomatoes, on sourdough bread

(suggested wine pairing Riesling)

### *Grilled Vegetable Sandwich \$9*

Grilled zucchini, squash, onions, roasted peppers, goat cheese, chipotle mayo, lettuce, tomato, on rye

(suggested wine pairing Sangiovese)

### *Reuben Sandwich \$10*

Pastrami, sauerkraut, farmstead cheese, Russian dressing on whole wheat

(suggest wine pairing Merlot)

**All sandwiches above are offered on the lighter side with 1/2 sandwich and your choice of soup or Veraisons Green Salad for \$8**

### *Venison Meatballs and Spaghetti \$14*

Pomodoro sauce, keifer cheese from

Finger Lake Dexter Creamery

(suggested wine pairing Sangiovese)

### *Cornmeal Crusted Calamari Salad \$14*

Hot cherry peppers, spinach, pearl onions, garlic, cherry tomatoes, virgin olive oil and balsamic vinegar

(suggested wine pairing Riesling)

### *Barbequed Pulled Pork \$12*

Red Meck cheese, southwestern onion rings, on a Kaiser roll

(suggested wine pairing Meritage)

All sandwiches are served with house made chips and a pickle

## Sides

French fries \$3

Sweet Potato fries \$4

House Made Chips \$3



Our Executive Chef Orlando Rodriguez has established a rapport with area farmers asking them to produce the finest, freshest products for Veraisons.

