

APPETIZERS

BUTTERNUT SQUASH SOUP

PICKLED FENNEL, MASCARPONE, PARSLEY

7

GOLDEN BEET SALAD

FRISEE, WALNUTS, CHEVRE, DATE, SHERRY VINAIGRETTE

9

COCKTAIL SHRIMP

CAYENNE SPIKED VODKA-TOMATO SAUCE, PRESERVED LEMON, CELERY

12

VERBENA GRILLED CAESAR

GRILLED HEARTS OF ROMAINE, RADICCHIO, PECANS, DATE VINAIGRETTE

8

CHARCUTERIE BOARD

*CHEF'S DAILY SELECTION OF POTTED AND HOUSE CURED MEATS, RELISHES,
MARINATED OLIVES, & GRILLED CROSTINI*

14

POACHED PEAR SALAD

ARUGULA, GORGONZOLA, WALNUT PRALINE, PORT WINE VINAIGRETTE

9

STEAMED MUSSELS

*HOUSE SMOKED ANDOUILLE SAUSAGE, FENNEL,
WHITE WINE AND GARLIC. SERVED WITH FRIES*

11

STEAK TARTARE

*WHOLE GRAIN MUSTARD CRÈME FRAICHE, TOMATO VINAIGRETTE, PEA TENDRILS,
CROSTINI*

13

GRILLED CALAMARI

BABY GREENS, ORANGE SEGMENTS, EXTRA VIRGIN OLIVE OIL, BALSAMIC VINEGAR

10

EVENT MANAGER ANNE LYNCH

GIFT CERTIFICATES AVAILABLE IN ANY DENOMINATION

716.580.3125

*VERBENA GRILLE SELECTS THE HIGHEST QUALITY MEATS, SEAFOOD, AND PRODUCE AVAILABLE. WE SOURCE
LOCALLY PRODUCED INGREDIENTS WHENEVER POSSIBLE AND DRY AGE OUR MEATS IN HOUSE AND ARE THEN
CUT TO ORDER*