

verde

WINTER MENU

SMALL PLATES

Tuna Carpaccio	18
<i>tonnato sauce, radish, lemon, chives</i>	
Maitake Mushrooms	18
<i>roasted, garlic thyme tsuyu broth</i>	
Warm Butternut Squash	15
<i>hasselback, ginger puree, savory granola, pumpkin oil, micro radish</i>	
Tomatoes	15
<i>heirloom tomatoes, ancient grains, mint tahini dressing, baldi olives</i>	
Parmesan Herb Fries	11
<i>truffle aioli</i>	

SANDWICHES AND SALADS

Verde Burger	22
<i>aged white cheddar, gem lettuce, dill pickles, red onion, norfolk sauce, served with fries or side salad add bacon 2</i>	
Grilled Chicken Club	22
<i>grilled chicken breast, avocado, gem lettuce, tomato, bacon, rosemary aioli, served with fries or side salad</i>	
Pérez Chopped Salad	18
<i>baby gem lettuce, tomatoes, cucumbers, olives, dates, pomegranate, chickpeas, mint, crispy quinoa, feta cheese, pickled shallot</i>	
Baby Lettuce & Endive	17
<i>truffle crème, pistachios, gorgonzola dolce, pickled shallot</i>	
ADD ONS	
<i>pan seared salmon 12</i>	
<i>shawarma spiced chicken 9</i>	
<i>grilled shrimp 12</i>	
<i>pan seared halloumi 8</i>	

LARGE PLATES

Seared Chicken	28
<i>warm blistered heirloom tomatoes, black truffle puree, basil oil</i>	
Roasted Salmon	32
<i>date glaze, crispy caper & shallot crumble, autumn lentils, preserved lemon herb salad</i>	

*Fresh produce sourced locally from French Farmer

PIZZA

Margherita	14
<i>fresh mozzarella, tomato, torn basil, sugo</i>	
Pepperoni	16
<i>fontina, tomato sugo, oregano, calabrian chili honey</i>	
Carbonara	17
<i>fontina, garlic mornay, prosciutto, sunny side egg, chives</i>	

INSPIRED BY LEANDRO ERLICH

Locro Argentino	12
<i>traditional soup of pumpkin, butter beans, corn, pork sausage</i>	
Beef Empanadas	12
<i>baked, chimichurri sauce</i>	
“Swimming Pool Ceviche”	14
<i>chilled shrimp ceviche, aji amarillo, citrus, avocado, mango</i>	
Fugazza Argentina Pizza	16
<i>parmesan & fontina mornay, caramelized onions, oregano, lemon zest</i>	
Dulce de Leche Ice Cream	12
<i>house made alfajores</i>	

SWEETS

Berries & Cream	14
<i>white chocolate mousse, bitters, marinated berries, milk crumble</i>	
Cane Sugar Donuts	12
<i>cajeta & cuban coffee crème</i>	
Chocolate & Star Anise Cremeux	12
<i>cinnamon crème fraiche, caramelized sesame</i>	

BRUNCH *available on Saturday & Sunday only*

Smoked Salmon Benedict	23
<i>house made latke, sliced tomato, smoked salmon, poached egg, hollandaise, chives, side salad</i>	
Miami Benedict	23
<i>mojo pork croquette, pickles, poached eggs, dijon fonduta, side salad</i>	
Blueberry Basil Pancakes	18
<i>butter milk pancakes, lemon curd, blueberry basil compote, whipped cream</i>	
Smoked Salmon Toast	24
<i>smoked salmon mousse, roe, pickled onion capers & tomatoes on grilled bread, side salad</i>	
Verde Brunch Burger	28
<i>aged white cheddar, over easy egg, maple candied bacon, caramelized onions, norfolk sauce, side of hollandaise, served with fries</i>	