

mains

- 24 **spring chicken "piccata"**
fennel barigoule, crispy semolina & calamata olive tapenade
...
- 21 **4 cheese ravioli**
path valley red & gold beets, fines herbes & walnut froth
...
- 30 **rare yellowfin tuna***
baby bok choy, wild mushroom consommé & asian flavors
...
- 15 / 30 **maryland rockfish***
celery 3 ways, surry ham, chowder froth & little neck clam casino
...
- 32 **pineland farms beef striploin***
"smothered" brussels sprouts, fingerling potato confit & black truffle
...
- 27 **corned berkshire pork shank**
alsatian cabbage, cave-aged gruyère "gnocchi" & toasted carraway
...
- 33 **australian lamb 3 ways***
chops, leg & sausage with local bean "cassoulet", kale & 2 mustards

fish selections are available simply grilled with olive oil & lemon

vermilion

executive chef anthony chittum
sous chefs daniel hahndorf & forrest hair
general manager dave hammond

V E R M I L I O N

*THESE ITEMS ARE COOKED TO ORDER AND MAY CONTAIN RAW INGREDIENTS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE
YOUR RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.