

mains

- 24 **roasted spring chicken**
sugar snap peas, feta, pinenuts, farro & balsamic gastrique
...
- 20 **spring pea ravioli**
sheep's milk ricotta, davon crest spearmint, lemon zest & morel froth
...
- 30 **"brandade" crusted halibut***
smashed fingerling potatoes, cipollini, tender greens & red wine butter
...
- 14 / 28 **pocono trout**
blue crab agnolotti, spring garlic, leeks & roasted bell pepper froth
...
- 31 **roseda farms beef duo***
petite filet & short rib "pastrami" with buttermilk blue & potato galette
...
- 27 **duroc pork 2 ways***
loin & braised meatballs with creamy polenta, rapini & pomodoro
...
- 29 **braised lamb shank**
black pepper fettuccini, glazed root vegetables & baby shiitake

fish selections are available simply grilled with olive oil & lemon

vermilion
 executive chef anthony chittum
 sous chefs daniel hahndorf & katie juban
 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.

