

mains

- 25 **bbq'd spring chicken\***  
whipped golden potatoes, sweet corn succotash & va ham  
...
- 22 **goat cheese mezzaluna\***  
roasted baby beets & their greens, poppy seeds & walnut froth  
...
- 28 **steelhead salmon\***  
eggplant 2 ways, raw ratatouille vinaigrette & crispy squash blossom  
...
- 16 / 30 **garlic crusted halibut\***  
tomato stewed okra, basmati rice, scallions & red apron linguça  
...
- 32 **pineland farms beef striploin\***  
braised shortrib & caramelized onion crespelle, baby spinach & truffle  
...
- 27 **blackened berkshire pork loin\***  
pulled south carolina bbq, grilled cornbread & shaved fennel slaw  
...
- 33 **lamb chops & merguez sausage\***  
sheep's milk feta, spiced crispy chickpeas & cyclades greek salad

... fish selections are available simply grilled with olive oil & lemon

... please make your server aware of any allergies or dietary restrictions

... a gratuity of 20% will be added to parties of six or more, assuming food & service are excellent

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.

