

<b>firsts</b>	<b>roasted olives</b>	5
	castelvetrano, picholine & niçoise with herbs & garlic	
	...	
	<b>artichoke dip</b>	7
	garlic breadcrumbs, smoked bacon & grilled flatbread	
...		
<b>crispy risotto fritters</b>	8	
edward wallace ham, cave aged cheddar & piquillo pepper coulis		
...		
<b>cornmeal hushpuppies</b>	6	
bread & butter pickles & 3 dipping sauces		
...		
<b>atlantic fritto misto</b>	14	
crispy oyster, mussels, rock shrimp, catfish, lemon & olives		

<b>soups</b>	<b>butternut squash soup</b>	10
	empire apples, spiced pumpkin seeds & crushed amaretti cookies	
...		
<b>lemon chicken</b>	11	
orzo pasta, glazed root vegetables, hollandaise & crispy lemon		

<b>greens</b>	<b>bibb lettuce "wedge"</b>	9
	butter milk blue, dried cherry tomatoes, smoked bacon & 3 onions	
	...	
	<b>shaved local fennel</b>	10
winter citrus segments, caper berries & path valley baby beets		
...		
<b>davon crest blend</b>	8	
local salad greens tossed with petite herbs & citrus vinaigrette		
...		
<b>add</b> garlic & thyme roasted chicken breast	4	
<b>add</b> crispy virginia oysters or rock shrimp	5	
<b>add</b> pan roasted & sliced hanger steak*	6	

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