



Old Town Dining By Cynthia Hacinli and Kate Nerenberg

Great Plates

Where to find everything from crispy fish and chips to spectacular sushi

A perch by the second-story windows at **Vermillon** (1120 King St.; 703-684-9669) is ideal for taking in the street scene below. Chef Tony Chittum's playful approach translates into such bar snacks as "frickles," addictive fried pickle rounds with the house Green Goddess dip, and sliders with pimiento cheese. Dinner turns more serious—from English pea soup with sheep's-milk yogurt and pine nuts to pan-roasted snapper with blue-crab imperial and Provençal beurre blanc. It's back to witty with dessert. An *iber* cookie plate is piled with oatmeal cream pie, a pudding pop, a "Hostess" cupcake, and a house-made "Snickers" bar with buttery cashews in place of peanuts.