

vermilion

snacks

HOUSEMADE MILK BREAD 7
Maldon Sea Salt, Ramp Maitre D Butter

V. F. CHICKEN 9
Buttermilk Ranch

PAN CON TOMATE 9
Tomato Jam, Calabrian Chile, White Anchovy

small

CHIOGGIA BEETS 13
Mint Yogurt, Guava Agridulce, Bitter Orange

ENSALADA CLASSICA 14
Butterhead Lettuce, Aji Panca, Charred Peppers, Calabaza, Sazon, Torn Herbs

CHARRED CABBAGE “COL” 15
Romesco Verde, Salsa Criolla, Spanish Olive

OCTOPUS A LA PLANCHA 17
Mint Labne, Curtido Slaw, Serrano

YELLOW FIN TUNA CEVICHE* 19
Aji Panca, Calabaza, Cucumber, House Made Plantain Chips

BAY SCALLOPS 19
Onion Soubise, Aji BBQ Mop, Smoked Marcona Almonds

savor

BUTTER ROASTED CHICKEN 29
Farm Potato Salad, Grainy Mustard, Chicken Jus

VEAL BREAST 32
Sazon Roasted Calabaza, Charred Apple, Fermented Apple Agridulce, Garlic Yogurt

ROASTED LOIN OF PERNIL 33
Naranja Agria, Meduro Platano, Black-Eyed Peas

CARIBBEAN RED DRUM* 33
Shelling Beans, Aji Panca Yogurt, Pineapple Yum, Sweet Pickled Corn

LEGACY STRIP PALOMILLA* 35
Carolina Gold Rice Congri, Charred Onions Manteca, Lime

SHORT RIB “ROPA VIEJA” 36
Sofrito, Plantain Puree, Yuca, Pickled Chiles



sides

CONFIT FARM POTATOES 9
Garlic Aioli, Fine Herbs

ROASTED BABY CARROTS 9
Green Romesco, Garlic Aioli, Molasses

SMOKED STREET CORN 9
Serrano, Cotija, Lime

Wine Pairings

*Ask your server about a perfect wine pairing with your meal
Vermilion stocks an extensive collection of U.S. and international wines*

* GOVERNMENT WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EXECUTIVE CHEF THOMAS SHAW

GENERAL MANAGER EUAN MCLAUGHLIN

A 1.5% SERVICE FEE IS ADDED ON TO THE CHECK TO ALLOW US TO PROVIDE MORE EQUITABLE AND STABLE WAGES AND BENEFITS TO OUR BACK OF THE HOUSE TEAM. IF YOU HAVE ANY QUESTIONS ABOUT THIS POLICY, PLEASE ASK YOUR SERVER TO SPEAK TO A MANAGER. THANK YOU FOR YOUR CONTINUED SUPPORT!