

vermilion

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FOLLOW ALONG
Chef Ben is excited to bring numerous new dishes your way. Follow us on social media for seasonal menu updates and more @vermilionva

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..... *small*

STRUDEL <i>Ginger Gold Apples, Vanilla Glaze</i>	4
MUFFIN <i>Ricotta, Peaches</i>	4
1/2 DOZEN WELLFLEET OYSTERS * <i>Fennel Granita, Borage</i>	18
MARYLAND CRAB CROQUETTE <i>Dijon, Tarragon</i>	8
CHILLED BABY BEET SOUP <i>New Potato, Quail Egg, Carmen Peppers</i>	14
HEIRLOOM TOMATO <i>Stracciatella, Watermelon, Cucumber, Basil</i>	14
SUMMER GARDEN SALAD <i>Young Lettuces, Herbs, Tomato Vinaigrette</i>	13
SCALLOP CRUDO * <i>Kombu, Snow Peas, Lemon</i>	16
CHEESE PLATE <i>Candied Nuts, Housemade Jam, Sourdough Selection of 3 or 5</i>	21 / 35

..... *brunch*

CHICKEN AND WAFFLES <i>Pickle Brinded Chicken, Bechamel, Fried Egg, Maple</i>	23
RICOTTA PANCAKES <i>Maple Syrup, Peach, Brown Butter</i>	20
EGG IN A HOLE <i>Sourdough Toast, Farm Egg, Smoked Salmon, Sesame</i>	22
B.L.T. <i>Bacon, Baby Lettuce, Heirloom Tomato, Avocado, Mayo</i>	18
SEVEN HILLS BAVETTE STEAK * <i>Fried Egg, Baby Eggplant, Red Wine, Shallot</i>	20
BRAISED SHORT RIB <i>Hollandaise, Cherry Tomato, Jimmy Nardello Peppers, New Potatoes, Fried Egg</i>	25
BURGER <i>Roseda Beef Patty, Bacon, Mustard, Grayson Cheese, Tomato</i>	24
BUCATINI CARBONARA <i>Bacon, Egg Yolk, Green Onion, Pecorino</i>	19
RIGATONI <i>Shenandoah Goat Ragu, Whipped Ricotta, Pecorino</i>	22

..... *drinks*

MIMOSA <i>Orange Juice, Sparkling Wine</i>	10
BLOODY MARY <i>Vermilion Bloody Mix, Vodka</i>	10
BLACKBERRY 75 <i>Housemade Blackberry Shrub, Sparkling Wine</i>	10
DRIP COFFEE <i>Parlor Coffee, Selection of Sweeteners</i>	4
HOT TEA <i>Choose Black Tea, Chai, or Chamomile Decaffeinated</i>	4
SANZO LYCHEE SPARKLING WATER <i>New York, 12 oz, Can</i>	5
MINNA SPARKLING PEACH YUZU GREEN TEA <i>New York, 12 oz. Can</i>	5
THREE NOTCH'D NA HAZY <i>Non-Alcoholic Hazy IPA, Virginia, 12 oz. Can</i>	7

..... *sides*

POTATO PAVE <i>Crispy Potato Terrine, Caper, Feta</i>	8
BACON <i>Extra Crispy</i>	9
TWO EGGS <i>How You Like Them!</i>	7
MILK BREAD TOAST <i>Salted Butter, Red Onion Jam</i>	6

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Welcome back, friends. It's been a long, strange trip getting here and we couldn't be happier to open our doors to you once again. Additionally, we're thrilled to introduce Benjamin Pflaumer as our new Executive Chef as we begin this new chapter at Vermilion. We thank you for your enduring patience and patronage and look forward to serving you in the weeks, months and years ahead of us.

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

• CHEF BEN PFLAUMER / GENERAL MANAGER VICTORIA LOTT •

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!