

vermilion

desserts

CHEESE PLATE *candied nuts, housemade jam, sourdough - Selection of 3 or 5* 21 /35
Cottonseed - cow, goat, bloomy, NC
Grayson - cow, washed rind, VA
Lumberjack Bucheron - goat, bloomy, NY
Three Milk Goada - cow, sheep, goat, semi-firm, NY
Appalachian - cow, semi-firm, VA
Shakerag Blue - cow, blue, TN
Black & Blue - goat, blue, VA

PISTACHIO BAVARIAN *red wine, black mission fig, meringue* 11

AZELIA CHOCOLATE CREMEUX *next step produce oats, white chocolate, hazelnuts* 11

STRUDEL *ginger gold apple, white port, rosemary* 11

digestifs

BUSNEL'S / Pays D'Auge VSOP calvados / 80 proof / fra 16

TENDER IS THE NIGHT / black walnut vermouth / 34 proof / usa 10

LARRASINGLE / VSOP armagnac / 80 proof / fra 20

REMY MARTIN / VSOP cognac / 80 proof / fra 15

COCCHI DOPPO TEATRO / Vino Amaro / ita / 9

CAP CORSE ROUGE / quinine-infused aromatized wine / 34 proof / fra 9

SALERS GENTIANE / gentian liqueur / 32 proof / fra 10

BYRRH QUINQUINA / quinine-infused aromatized wine / 36 proof / fra 9

FERNET BRANCA / fernet style amaro / 80 proof / ita 12

CYNAR / carciofo style amaro / 34 proof / ita 12

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

dessert wines

arzimo, la cappuccina recioto di soave, soave, veneto, italy, 2016 8

old westminster winery, solera, cabernet sauvignon, maryland, nv 9

donatella cinelli colombini, vin santo del chianti, trebbiano / malvasia, tuscan, italy, 2008 17

domaine rousset-peyraguey, creme de tete, rogue sauternes, france, 2013 18

stift klosterneuburg, eiswein, gruner veltliner, vienna, austria, 2017 20

királyudvar, tokaji aszú 6 puttonyos, furmint, tokaj, hungary, 2008 25

weingut markus molito, zeltinger sonnenuhr beerenauslese, riesling, ger, 2017 52

sherry

bodegas césar florido, cruz del mar oloroso, palomino fino, spain, nv 7

bodegas toro albalá, montilla-moriles don pedro ximénez sherry, spain, nv 19

port

quinta da pacheca, ruby port reserve, douro, portugal, nv 6

butler nephew & co, 40 yr tawny port, tinta amarela / tinta cão, portugal, nv 28

coffee & tea

FRENCH PRESS *parlor coffee - please allow 10 minutes to brew, serves 1-2* 8

HOT TEA *choose black tea, chai, or chamomile decaffeinated* 4

FOLLOW ALONG

Chef Ben is excited to bring numerous new dishes your way - including our new housemade gelatos, sorbets, and much more!

Follow us on social media for updates on our tasting menu, brunch menu, happy hour, and more @vermilionva

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