

# vermilion

## midday menu

### appetizers

1/2 DOZEN WELLFLEET OYSTERS * <i>Fennel Granita, Borage</i>	18
MARYLAND CRAB CROQUETTE <i>Dijon, Tarragon</i>	8
BREAD SERVICE <i>Milk Bread, Torpedo Onion, Sea Salt, Butter</i>	6
PEAR SALAD <i>Stracciatella, Seasonal Pears, Baby Kale, Croutons, Sherry Vinaigrette</i>	14
WARM KABOCHA SQUASH SOUP <i>Seasoned Yogurt, Beets</i>	14
FALL GARDEN SALAD <i>Young Lettuce, Garden Herbs, Persimmon Vinaigrette</i>	13
SCALLOP CRUDO* <i>Kombu, Snow Peas, Lemon</i>	16
POTATO PAVE <i>Garlic, Caper, Feta</i>	8
CHEESE PLATE <i>Candied Nuts, Housemade Jam, Sourdough - Selection of 3 or 5</i>	21 / 35
<i>Cottonseed - cow, goat, bloomy, NC</i>	
<i>Grayson - cow, washed rind, VA</i>	
<i>Lumberjack Bucheron - goat, bloomy, NY</i>	
<i>Three Milk Goada - cow, sheep, goat, semi-firm, NY</i>	
<i>Appalachian - cow, semi-firm, VA</i>	
<i>Shakerag Blue - cow, blue, TN</i>	
<i>Black &amp; Blue - goat, blue, VA</i>	

### entrees

CASONCELLI <i>Braised Pork Ravioli, Mirepoix, Brown Butter, Sage</i>	25
BURGER* <i>Roseda Beef Patty, Bacon, Whole Grain Mustard, Grayson Cheese,</i> <i>Heirloom Tomato, Onion</i>	24
BUCATINI CARBONARA <i>Bacon, Farm Egg, Green Onion, Pecorino</i>	19
RIGATONI <i>Shenandoah Goat Ragu, Tomatoes, Pecorino Romano, Oregano</i>	22

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

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