

vermilion

..... snacks

WELLFLEET OYSTERS *	9
<i>Fennel Granita, Borage</i>	
MARYLAND CRAB CROQUETTE	8
<i>Dijon, Tarragon</i>	
FRIED CHICKEN	8
<i>Yogurt, Cucumber, Dill</i>	
ANCHOVY TOAST	8
<i>Salsa Verde, Stracciatella</i>	

Vermilion's Holiday Season!

Follow us on social media for all the news on our end of year events! Look forward to some amazing wine dinners, family styled affairs, and the perfect holiday brunch! Looking to host a holiday party? Contact us at events@vermilionrestaurant.com

..... small

HOUSEMADE MILK BREAD	6
<i>Torpedo Onion, Sea Salt, Butter</i>	
PEAR SALAD	14
<i>Stracciatella, Seasonal Pears, Baby Kale, Croutons, Sherry Vinaigrette</i>	
WARM KABOCHA SQUASH SOUP	14
<i>Seasoned Yogurt, Beets</i>	
FALL GARDEN SALAD	13
<i>Young Lettuces, Herbs, Persimmon Vinaigrette</i>	
SCALLOP CRUDO *	16
<i>Kombu, Snow Peas, Lemon</i>	
ROSEDA BEEF CARPACCIO *	18
<i>Gently Warmed Ribeye, Chanterelle, Romesco, Almond</i>	
AMISH CHICKEN LIVER TERRINE	17
<i>Foie Gras, Pecan, Waffle, Black Mission Fig</i>	
POTATO PAVE	8
<i>Garlic, Caper, Feta</i>	

..... savor

RISOTTO	26
<i>Smoked Candy Onion, Black Truffle, Brown Arborio Rice, Grana</i>	
PARISIAN GNOCCHI	24
<i>Hen of the Woods Mushroom, Radish, Madeira</i>	
TORTELLACCI	27
<i>Maryland Crab, Saffron, Fennel, Jimmy Nardello Peppers</i>	
GRILLED OCTOPUS	30
<i>Warm Celery Root Slaw, Preserved Tomato</i>	
CASONCELLI	25
<i>Braised Pork Ravioli, Mirepoix, Brown Butter, Sage</i>	
CHICKEN BALLOTINE	29
<i>Bacon, Sunchoke, Leek, Madeira</i>	
ROSEDA BAVETTE STEAK*	33
<i>Baby Eggplant, Mushrooms, Red Wine, Shallot</i>	
ROAST PORK	35
<i>Fingerling Potato, Rosemary</i>	
WINTER SQUASH	30
<i>Vadouvan Curry, Radish, Pearl Onion, Baby Carrot</i>	

..... FOLLOW ALONG

The Vermilion team is excited to bring numerous new dishes your way. Follow us on social media for updates on our tasting menu, brunch, happy hour and more @vermilionva

..... sweet

CHEESE PLATE	21 / 35
<i>Candied Nuts, Housemade Jam, Sourdough Selection of 3 or 5</i>	
PISTACHIO BAVARIAN	11
<i>Red Wine, Black Mission Fig, Meringue</i>	
AZELIA CHOCOLATE CREMEUX	11
<i>Next Step Produce Oats, White Chocolate, Hazelnuts</i>	
STRUDEL	11
<i>Mixed Pome, White Port, Rosemary</i>	

• CHEF AMY THOMAS / GENERAL MANAGER VICTORIA LOTT •

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

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!