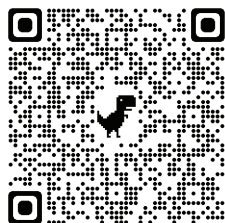


# vermilion

Join us for  
Wine & Watercolors  
March 30th



..... small .....	
<b>GALETTE</b>	5
<i>Apples, Oat Milk Caramel, Olive Oil Crust</i>	
<b>MUSHROOMS GOUGERES</b>	7
<i>Lemon Aioli</i>	
<b>1/2 DOZEN BLUE POINT OYSTERS *</b>	18
<i>Fennel Granita</i>	
<b>PINEAPPLE &amp; KALE</b>	14
<i>Stracciatella, Pineapple, Baby Kale, Croutons, Sherry Vinaigrette</i>	
<b>SPRING GARDEN SALAD</b>	14
<i>Mixed Greens, Upland Cress, Mizuna</i>	
<b>SCALLOP CRUDO *</b>	16
<i>Nantucket Bay Scallops, Kohlrabi, Mandarin, Kumquat, Olive Oil</i>	
<b>CHEESE PLATE</b>	21 / 35
<i>Candied Nuts, Seasonal Jam, Baguette Selection of 3 or 5</i>	

## FOLLOW ALONG

The Vermilion team is excited to bring numerous new dishes your way!  
Follow us on social media for seasonal menu updates and more  
[@vermilionva](https://www.instagram.com/vermilionva)

..... brunch .....	
<b>CHICKEN AND WAFFLES</b>	23
<i>Pickle Brined Chicken, Bechamel, Fried Egg, Maple</i>	
<b>RICOTTA PANCAKES</b>	20
<i>Seasonal Jam, Brown Butter, Mascarpone, Maple</i>	
<b>EGG IN A HOLE</b>	22
<i>Sourdough Toast, Farm Egg, Smoked Salmon, Sesame</i>	
<b>B.L.T.</b>	18
<i>Bacon, Baby Lettuce, Heirloom Tomato, Avocado, Mayo</i>	
<b>SEVEN HILLS BAVETTE STEAK *</b>	20
<i>Heirloom Carrots, Mushrooms, Fried Egg, Shallot, Carrot Top Pesto</i>	
<b>BURGER</b>	24
<i>Roseda Beef Patty, Bacon, Mustard, Smoked Cheddar, Tomato, Onion</i>	
<b>BUCATINI CARBONARA</b>	19
<i>Bacon, Egg Yolk, Green Onion, Pecorino</i>	
<b>RIGATONI</b>	21
<i>Vernal Green Sauce, Pecorino, Purple Basil</i>	

..... drinks .....	
<b>MIMOSA</b>	10
<i>Orange Juice, Sparkling Wine</i>	
<b>BLOODY MARY</b>	10
<i>Vermilion Bloody Mix, Vodka</i>	
<b>BLACKBERRY 75</b>	10
<i>Housemade Blackberry Shrub, Sparkling Wine</i>	
<b>DRIP COFFEE</b>	4
<i>Swings Coffee, Selection of Sweeteners</i>	
<b>HOT TEA</b>	4
<i>Choose Black Tea, Chai, White, Chamomile, or Osmanthus Flower Decaffeinated</i>	
<b>FRESHLY BREWED ICED TEA</b>	3
<i>Black Tea, Lemon</i>	
<b>MINNA SPARKLING PEACH YUZU GREEN TEA</b>	5
<i>NY, 12 oz. Can</i>	
<b>UNCOOL HAZY IPA</b>	7
<i>Non-Alcoholic Hazy IPA, VA, 0.5%, 12 oz. Can</i>	
..... sides .....	
<b>BACON</b>	9
<i>Extra Crispy</i>	
<b>TWO EGGS</b>	7
<i>How You Like Them!</i>	
<b>MILK BREAD TOAST</b>	6
<i>Salted Butter, Seasonal Jam</i>	

• CHEF AMY THOMAS / GENERAL MANAGER NICK HARDEE •

\* 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!