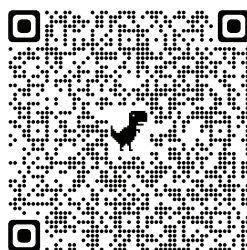


vermilion

Join us for
Restaurant Week!
January 17th - January 29th



..... *small*

GALETTE	5
<i>Apples, Oat Milk Caramel, Olive Oil Crust</i>	
1/2 DOZEN BLUE POINT OYSTERS *	18
<i>Fennel Granita</i>	
MARYLAND CRAB CROQUETTE	8
<i>Dijon, Tarragon</i>	
WARM KABOCHA SQUASH SOUP	14
<i>Seasoned Yogurt, Beets</i>	
PEAR SALAD	14
<i>Stracciatella, Seasonal Pears, Baby Kale, Croutons, Sherry Vinaigrette</i>	
WINTER GARDEN SALAD	13
<i>Mixed Chicories, Orange - Chili Dressing</i>	
SCALLOP CRUDO *	16
<i>Lime 'Cream', Winter Radish, Pickled Shallot, Orange Reduction</i>	
CHEESE PLATE	21 / 35
<i>Candied Nuts, Housemade 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*

.....

..... *brunch*

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

..... *drinks*

MIMOSA	10
<i>Orange Juice, Sparkling Wine</i>	
BLOODY MARY	10
<i>Vermilion Bloody Mix, Vodka</i>	
BLACKBERRY 75	10
<i>Housemade Blackberry Shrub, Sparkling Wine</i>	
DRIP COFFEE	4
<i>Swings Coffee, Selection of Sweeteners</i>	
HOT TEA	4
<i>Choose Black Tea, Chai, White, Chamomile, or Osmanthus Flower Decaffeinated</i>	
SANZO LYCHEE SPARKLING WATER	5
<i>NY, 12 oz, Can</i>	
MINNA SPARKLING PEACH YUZU GREEN TEA	5
<i>New York, 12 oz. Can</i>	
BROOKLYN SPECIAL EFFECTS IPA	7
<i>Non-Alcoholic IPA, NY, 0.4%, 12 oz. Can</i>	
..... <i>sides</i>	
POTATO PAVE	8
<i>Crispy Potato Terrine, Caper, Feta</i>	
BACON	9
<i>Extra Crispy</i>	
TWO EGGS	7
<i>How You Like Them!</i>	
MILK BREAD TOAST	6
<i>Salted Butter, Red Onion Jam</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!