

vermilion

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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

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..... small

STRUDEL	4
<i>Mixed Pome, Vanilla Glaze</i>	
1/2 DOZEN WELLFLEET OYSTERS *	18
<i>Fennel Granita, Borage</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>	
FALL GARDEN SALAD	13
<i>Young Lettuces, Herbs, Persimmon Vinaigrette</i>	
SCALLOP CRUDO *	16
<i>Kombu, Snow Peas, Lemon</i>	
CHEESE PLATE	21 / 35
<i>Candied Nuts, Housemade Jam, Sourdough Selection of 3 or 5</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

..... brunch

CHICKEN AND WAFFLES	23
<i>Pickle Brinded 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>Fried Egg, Baby Eggplant, Red Wine, Shallot</i>	
BRAISED SHORT RIB	25
<i>Hollandaise, Cherry Tomato, Jimmy Nardello Peppers, New Potatoes, Fried Egg</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	22
<i>Shenandoah Goat 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>New York, 12 oz, Can</i>	
MINNA SPARKLING PEACH YUZU GREEN TEA	5
<i>New York, 12 oz. Can</i>	
THREE NOTCH'D NA HAZY	7
<i>Non-Alcoholic Hazy IPA, Virginia, 12 oz. Can</i>	
..... sides	
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!