

# I.

<b>BETTIE'S BUNS</b>	12
<i>chef chittum's grandmother's old fashioned yeast rolls, whipped butter, pickles, fennel jam</i>	
<b>SHAVED BRASSICAS SALAD</b>	17
<i>pomegranate, pecans, bay blue creamy cider vinaigrette</i>	
<b>TORN LOCAL CHICORIES</b>	16
<i>crispy sweet potatoes, st. malachi cheese, grated cured egg yolk creamy anchovy vinaigrette</i>	
<b>PICKLED KINGS POINT OYSTER</b>	9
<i>path valley borage, black pepper, cucumber granita</i>	
<b>MARYLAND BLUE CRAB FRITTERS</b>	18
<i>spearmint, onion pickles, chili, shaved fennel slaw</i>	
<b>HEIRLOOM BEET SALAD</b>	18
<i>black walnuts, yogurt green goddess, autumn herbs</i>	

# II.

<b>NEW FRONTIER BISON SHORT RIB</b>	38
<i>sunchokes "tostones," watercress, pennsylvania tomme, mustard vinaigrette</i>	
<b>SEARED CHESAPEAKE BAY ROCKFISH</b>	36
<i>whole grain mustard, dill, caper, warm golden potato salad</i>	
<b>AMISH CHICKEN TWO WAYS</b>	34
<i>local peppers, olives, tomato, fresh shell beans, saffron aioli</i>	
<b>AUTUMN SQUASH VARIATIONS</b>	31
<i>almond, sage butter, pear, goat cheese caramelle</i>	

# III.

<b>WARM APPLE CIDER CAKE</b>	14
<i>whipped cream cheese, candied black walnuts, mint, frozen custard</i>	
<b>TRIO OF MID-ATLANTIC CHEESES</b>	18
<i>assorted accompaniments</i>	
<b>FRESH GOAT'S MILK CHEESECAKE</b>	15
<i>earth and eats grapes, lemon thyme, pistachio, graham cracker</i>	

*vermilion*

## THE FARM TABLE

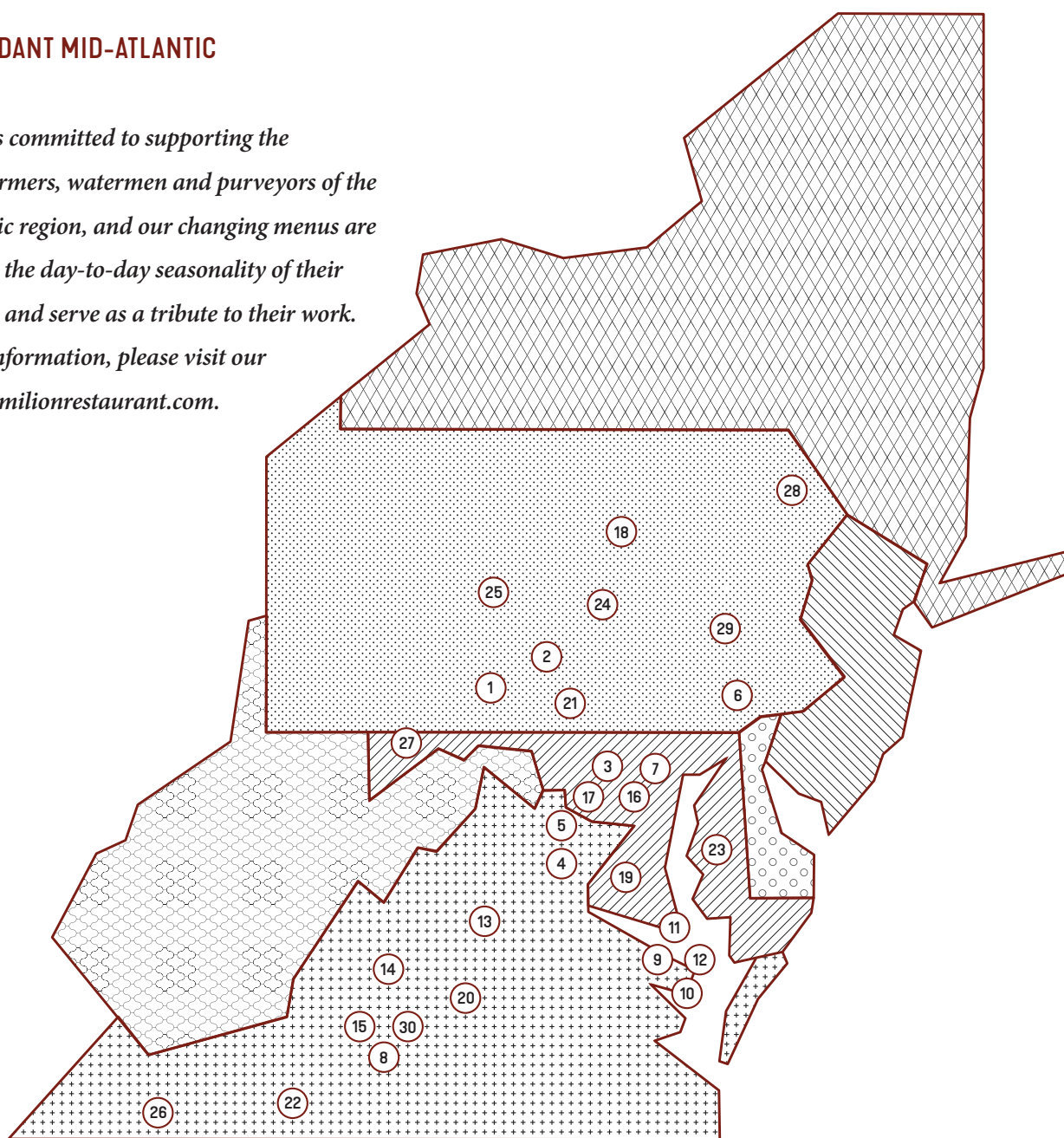
*The farm table at Vermilion is an ever-changing, seasonally-driven celebration of our Mid-Atlantic region, served family-style for sharing.*

*Tonight's menu includes everything from the first section followed by a choice of one item from the second and third sections to be shared by the table.*

*75 dollars per person  
full party participation required*

## THE ABUNDANT MID-ATLANTIC

*Vermilion is committed to supporting the growers, farmers, watermen and purveyors of the mid-atlantic region, and our changing menus are inspired by the day-to-day seasonality of their ingredients and serve as a tribute to their work. For more information, please visit our website [vermilionrestaurant.com](http://vermilionrestaurant.com).*



- | ● FRUITS AND VEGETABLES | ● FISH AND SHELLFISH | ● MEAT AND POULTRY     | ● DAIRY AND CHEESE        | ● OTHER                                  |
|-------------------------|----------------------|------------------------|---------------------------|--|
| 1. EARTH & EATS         | 8. SMOKE IN CHIMNEYS | 13. NEW FRONTIER BISON | 21. PIPE DREAMS DIARY     | 29. CASTLE VALLEY MILL ( <i>grains</i> ) |
| 2. PATH VALLEY          | 9. SAPIDUS FARM      | 14. JAMESON            | 22. THE FARM AT DOE RUN   | 30. LINDERA FARM ( <i>vinegar</i> )      |
| 3. MOON VALLEY          | 10. WHITE STONE      | 15. SEVEN HILLS        | 23. CHAPEL CREAMERY       |  |
| 4. FRESH IMPACT         | 11. 38 NORTH         | 16. ROSEDA FARM        | 24. COULTER FARM DAIRY    |  |
| 5. CHEF'S GARDEN        | 12. BLACKBERRY FARM  | 17. GREEN HILL FARM    | 25. KURTZ FAMILY CREAMERY |  |
| 6. IRWIN MUSHROOMS      |                      | 18. JURGIELEWICZ FARM  | 26. MEADOW CREEK DAIRY    |  |
| 7. KARMA FARMS          |                      | 19. LONGVIEW FARMS     | 27. FIREFLY FARMS         |  |
|                         |                      | 20. AUTUMN OLIVE FARMS | 28. CALKINS CREAMERY      |  |