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| I. | |
| BETTIE'S BUNS | 12 |
| <i>chef chittum's grandmother's old fashioned yeast rolls with pickled chilies & whipped sorghum butter</i> | |
| HEIRLOOM BEETS VARIATIONS | 16 |
| <i>roasted, pickled, & raw served with black walnut, local chevre, horseradish, red wine vinaigrette</i> | |
| BABY SPINACH SALAD | 18 |
| <i>shaved country ham, deviled egg, sheep's milk tomme, crispy onions, warm sherry vinaigrette</i> | |
| CRISPY CHESAPEAKE OYSTERS | 16 |
| <i>sweet & sour apple remoulade, celery root puree, torn mint, pickled mustard seeds</i> | |
| NEW FRONTIER BISON TARTARE | 18 |
| <i>preserved oyster mushrooms, porcini aioli, st. malachi cheese</i> | |
| ROASTED SPRING ASPARAGUS | 16 |
| <i>hen egg gribiche, fine herbs, crispy caper, little croutons</i> | |
| II. | |
| SEVEN HILLS NEW YORK STRIP STEAK | 38 |
| <i>white sweet potatoes, charred cippolini onions, salsa verde, crispy bay blue cheese</i> | |
| SMOKE IN CHIMNEYS TROUT | 39 |
| <i>earth & eats fennel, spring onion, smoked roe, & green goddess</i> | |
| ROHAN DUCK BREAST | 37 |
| <i>pork "scrapple," braised shell beans, lacinato kale, red wine</i> | |
| DOUBLE RAVIOLI | 32 |
| <i>melted cabbage & golden potato, crispy brussels sprouts, green apple, valley thunder aged cheddar</i> | |
| III. | |
| BUTTERSCOTCH CUSTARD | 14 |
| <i>salted caramel, whipped cream, chocolate crackle cookies</i> | |
| VIRGINIA PEANUT FINANCIER | 14 |
| <i>bittersweet chocolate cremeux, winter citrus, benne seed brittle</i> | |
| TRIO OF MID-ATLANTIC CHEESES | 18 |
| <i>assorted accompaniments</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.

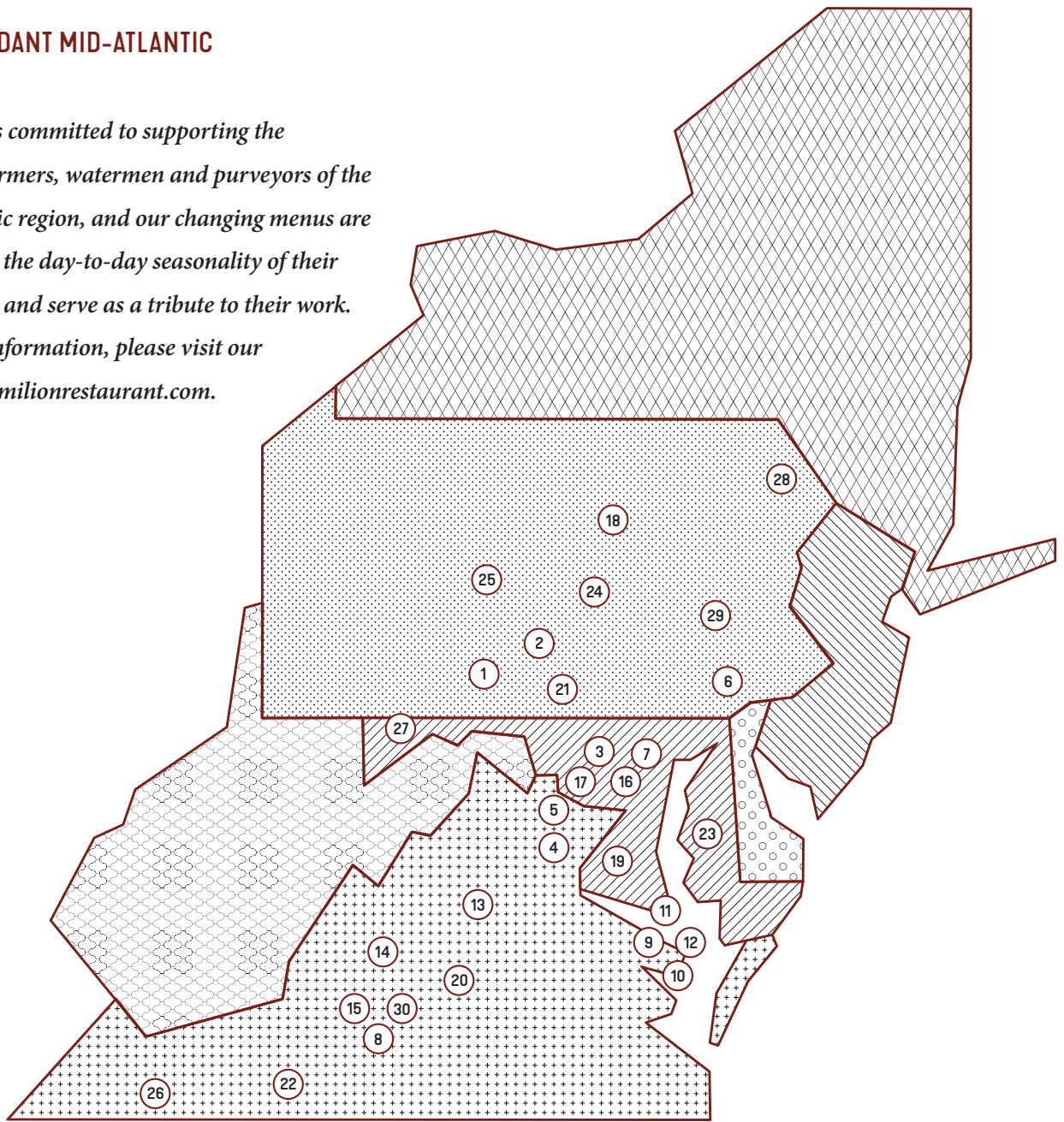
Tonight's menu includes everything from the first section followed by a choice of one item from the second and third sections to be shared by the table.

*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.



- | ● 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 | |