

vermilion

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.

SIDES

6	SIDE OF PORK <i>sausage, ham or bacon</i>
4	SIDE OF SOURDOUGH
5	BRUNCH POTATOES
4	EXTRA EGG
6	SIMPLE GREENS

COCKTAILS

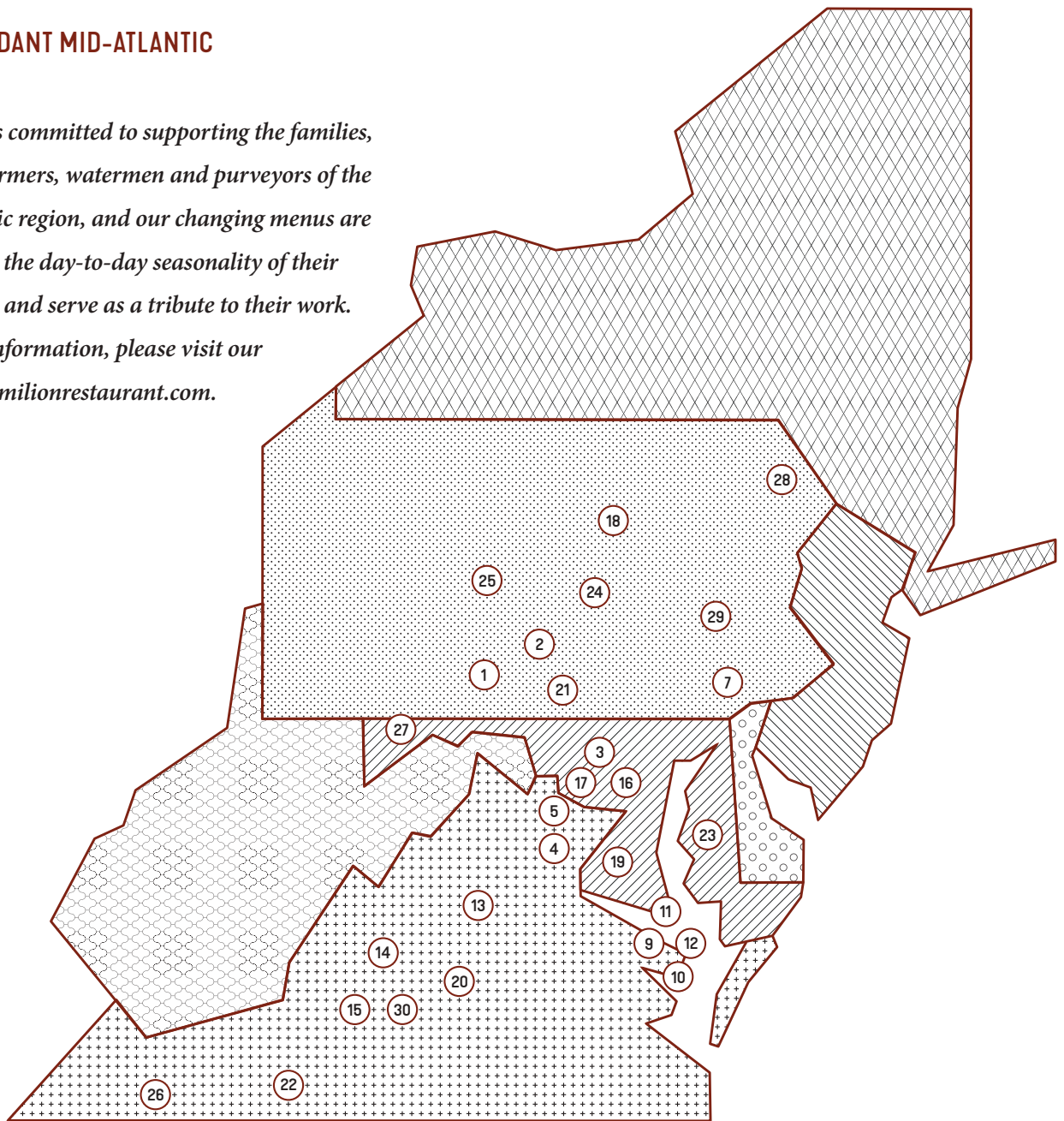
14	BREAKFAST MARTINI <i>gin or vodka, capitoline vermouth</i>
14	BLOODY MARY <i>vodka, house-made bloody mix</i>
12	MIMOSA <i>freshly squeezed orange juice, prosecco</i>
10	TELL-TALE TEA <i>walnut vermouth, lemon, iced tea</i>

APPLE CIDER DOUGHNUTS <i>cinnamon sugar, cider glaze</i>	8
PHILLY "STEAK & CHEESE" ARANCINI <i>braised short rib, arancini, aged provolone, pickled pepper aioli</i>	12
IMPORTED GREEK YOGURT <i>fresh grapes, local honey, house granola</i>	12
HEIRLOOM TOMATO SALAD <i>path valley melon, cucumber, sweet onion, green goddess</i>	18
CHARRED AVOCADO TOAST <i>coddled egg, sumac red onion, baby watercress</i>	17
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TWO EGGS YOUR WAY <i>crispy potato, baby greens, choice of ham, bacon or sausage</i>	17
OUR CHICKEN "N" WAFFLES <i>dippy eggs, maple mustard, pepper emulsion, warm syrup</i>	19
CHEF'S RICOTTA FRENCH TOAST <i>honey crisp apples, almond cookies, whipped mascarpone</i>	18
COUNTRY HAM BENEDICT <i>poached hen eggs, warm cornbread, pickled pepper bearnaise</i>	24
BUTTERHEAD LETTUCE SALAD <i>cucumber, radish, tomato, pa tomme, torn croutons, creamy italian add grilled amish chicken \$10</i>	16
VERMILION'S BUTTER BURGER <i>aged cheddar, hot house tomato, onion, pickle, 1,000 island</i>	21
BATTER FRIED BLUE CATFISH <i>shaved cabbage, torn mint, chili, creamy slaw dressing</i>	24
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OLIVE OIL CAKE <i>local pear, candied pecans, whipped cream cheese</i>	16
WARM APPLE CIDER CAKE <i>spiced pumpkin butter, whipped sour cream, frozen custard</i>	18
CHEESE PLATE <i>housemade accompaniments</i>	18

THE ABUNDANT MID-ATLANTIC

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