

SNACKS

BETTIE'S BUNS

chef chittum's grandmother's old fashioned yeast rolls, sorghum butter ... 12

PHILLY "STEAK & CHEESE" ARANCINI

braised short rib, aged provolone, pickled pepper aioli ... 12

CRISPY RUSSET STEAK FRIES

ranch seasoning, black garlic aioli ... 9

SMOKED PIMENTO DIP

sliced scallions, fresh veggies, ritz crackers ... 9

SHAVED COUNTRY HAM BRUSCHETTA

calbot dairy pimento, b&b romanesco, honey, warm cornbread ... 16

CRISPY CHESAPEAKE OYSTERS*

smoked egg salad, mustard seeds, spicy dill pickles ... 19

CORNMEAL FRIED PICKLES

with green goddess ... 9

SOUP / SALADS

"LOADED" POTATO & LEEK SOUP

crispy cheddar dumplings, bacon lardon, black garlic crema ... 16

PATH VALLEY FARM BABY BEETS

jersey burrata, winter citrus, pistachio baby greens ... 18

NEW YORK WAGYU STEAK TARTARE

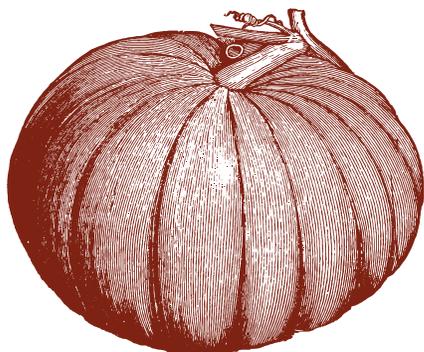
mushrooms conserva, black garlic aioli, kettle chips ... 22

KALE AND CHICORY SALAD

sweet potato, sunflower seeds, apple, st malachi, tahini dressing... 16

(add to any salad roasted chicken breast ... 10)

(add grilled bison flank steak ... 16)



"Good food starts with good people - the farmers, growers & watermen who bring the best of the Mid-Atlantic to our kitchen. Growing up on Maryland's Eastern Shore taught me to honor the seasons and the ingredients they provide. At Vermilion, I try to bring that sense of place to each dish with care, respect, and gratitude for the folks who make it possible." - Chef Tony Chittum

SANDWICHES / SUPPER

CHICKEN SLIDERS

hot sauce, local honey, 2 cabbage slaw ... 14

TAVERN "BIG MAC"*

cheddar, hothouse tomato, onion, pickle, 1000 island ... 21

FUSILLI LUNGI PASTA

basil pesto, pine nuts, pennsylvania grana ... 26

CORNFLOUR FRIED BLUE CATFISH

black salsify, potato, ham, lightly creamed oyster broth ... 28

GRILLED BISON FLANK STEAK*

badger flame beets, fresh horseradish, charred cipollini onions ... 35

SLOW ROASTED "SUNDAY RAGU"

pork spare ribs, braised angus beef, meatballs, fennel sausage, plum tomatoes, chili, hand cut egg noodles ... 48

(sunday ragu serves 1-2 people, please allow 20 minutes to prepare)

THE FARM TABLE AT VERMILION



Our Farm Table Menu is a nightly, three-course journey through the flavors of the Mid-Atlantic, crafted by Chef Chittum to highlight the finest seasonal ingredients.

Choose from a curated set of dishes and enjoy small complimentary "gifts" from the chef along the way. Designed for sharing, this experience captures the spirit of Vermilion's cooking, inspiration & ethos.

• 75 DOLLARS PER PERSON •

SWEETS

VIRGINIA PEANUT FINANCER

salted caramel, olive oil, malt, bittersweet chocolate... 16

CAROLINA GOLD RICE PUDDING

bruleed winter citrus, cardamon, basil, carrot cake crumbles ... 15

LITTLE V'S MAGIC SUNDAE

chocolate and mint custard, hot fudge, shortbread crumbles whipped cream ... 15

TRIO OF MID-ATLANTIC CHEESES

assorted accompaniments ... 15

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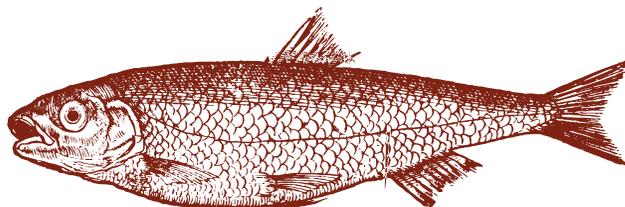
WINE

SPARKLING WHITE <i>red tail ridge, blanc de noirs, pinot noir finger lakes, new york 2018</i>	17 / 68
SPARKLING ROSÉ <i>rosemont winery, rosé brut, chambourcin virginia nv</i>	13 / 52
SAUVIGNON BLANC <i>blenheim vineyards monticello, virginia 2023</i>	17 / 68
PINOT GRIS <i>lundeen willamette valley, oregon 2023</i>	15 / 60
RIESLING <i>forge cellars, classique dry seneca lake, finger lakes 2022</i>	15 / 60
ALBARIÑO <i>mcperson cellars high plains, texas 2022</i>	14 / 56
CALIFORNIA CHARDONNAY <i>canepa koch, the dude russian river valley, california 2021</i>	16 / 64
VIRGINIA CHARDONNAY <i>barboursville vineyards, virginia 2023</i>	14 / 56
ORANGE WINE <i>sonder, orange eld blend, yakima valley, washington, 2022</i>	15 / 60
ROSÉ <i>early mountain vineyards madison, virginia, 2023</i>	15 / 60
CALIFORNIA PINOT NOIR <i>timbre wine co, opening act monterey, california, 2022</i>	16 / 64
NEW YORK PINOT NOIR <i>ravines wine cellars finger lakes, new york 2021</i>	19 / 76
CABERNET FRANC <i>ox-eye vineyards shenandoah valley, virginia 2022</i>	15 / 60
ZINFANDEL <i>hendry, hrw napa valley, california 2020</i>	13 / 52
OREGON BLEND <i>limited addition, rouge crush willamette valley, oregon 2023</i>	17 / 68
SYRAH <i>lone birch yakima valley, washington 2022</i>	14 / 56
NAPA VALLEY CABERNET <i>diamonds in space napa valley, california 2022</i>	17 / 70

WINE BY ERIN DUDLEY / SPIRITS BY NICK FARRELL

COCKTAILS

ROSE OF THE BLUE RIDGE <i>mezcal, genepy, dry vermouth, thyme lime ... 15</i>
IS THE CHEF FROM VIRGINIA? <i>regional bourbon, local sorghum and maple, bitters ... 16</i>
BOOCH, HOOCH, & BUBBLES <i>aperol, flying fox vermouth, ginger kombucha ... 16</i>
MONKS OF RICHMOND <i>cucumber infused vodka, cappelletti, grapefruit, local herbal liqueur ... 16</i>
GETAWAY CAR <i>apple butter infused rum, campari, tender is the night black walnut vermouth, artemesia thistle ... 16</i>
VERMILION 75 <i>new amsterdam gin, fresh lemon juice, simple syrup topped with champagne ... 15</i>



BEER

WHEATLAND SPRING CONSEQUENT <i>pale lager, virginia, 4.5%, 13 oz.</i>	9
BLUEJACKET LOST WEEKEND <i>hazy ipa, washington, d.c., 7.0%, 16 oz.</i>	9
THE VEIL KLAUSENSTEINER <i>dunkel lager, virginia, 5.0%, 16 oz.</i>	9
WILD EAST STANDARD DEVIATION <i>stout, new york, 6.0%, 16 oz.</i>	9
PORT CITY TIDINGS ALE <i>belgian blond ale, virginia, 8.5%, 13 oz.</i>	9
POTTER'S GRAPEFRUIT HIBISCUS <i>dry cider, virginia, 4.5%, 13 oz.</i>	10

NON-ALCOHOLIC

PERSEPHONE'S RETURN <i>pomegranate syrup, lemon, bubbles</i>	10
ENAY DAY RIPPER <i>pilsner, virginia, 0.4%, 12 oz. can</i>	8
ENAY SUN SHIFTER <i>ipa, virginia, 0.4%, 12 oz. can</i>	8