

# I.

## BETTIE'S BUNS 12

*chef chittum's grandmother's old fashioned yeast rolls  
with whipped sorghum butter*

## BABY GEM LETTUCE SALAD 17

*cucumber, radish, tomato, local tomme, torn croutons, creamy italian*

## CRISPY CHESAPEAKE OYSTERS "H.L.T."\* 16

*roasted cherry tomato, leaf lettuce, crispy ham, chili aioli*

## HEIRLOOM TOMATO SALAD 18

*path valley melon, cucumber, torpedo onion, green goddess*

## SHAVED COUNTRY HAM BRUSCHETTA\* 16

*our pimento, b&b romanesco, honey, warm cornbread*

## PATH VALLEY FARMS BEET SALAD 18

*stone fruit, salted pecans, vin cotto, fresh goat cheese*

# II.

## CORNMEAL FRIED BLUE CATFISH 39

*summer veggies, old bay aioli, "maryland crab soup"*

## SLOW COOKED BEEF SHORT RIB 43

*shaved fennel salad, pistachio, chili, blackberry agrodolce*

## CRISPY PATH VALLEY EGGPLANT 31

*lemony swiss chard, lion's head burrata, cherry tomato sauce*

## HALF AMISH CHICKEN TWO WAYS 35

*local peppers, olives, tomato, roma beans, saffron aioli*

## NEW FRONTIER BISON FLANK STEAK\* 44

*sweet potatoes, cipollini, crispy blue, salsa verde*

# III.

## HAZELNUT BROWN BUTTER CAKE 16

*bittersweet chocolate, salted caramel, espresso ice cream*

## TRIO OF MID-ATLANTIC CHEESES 15

*assorted accompaniments*

## BUTTERMILK PANNA COTTA 15

*late summer grapes, lemon thyme, gingersnap shortbread*

# 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*

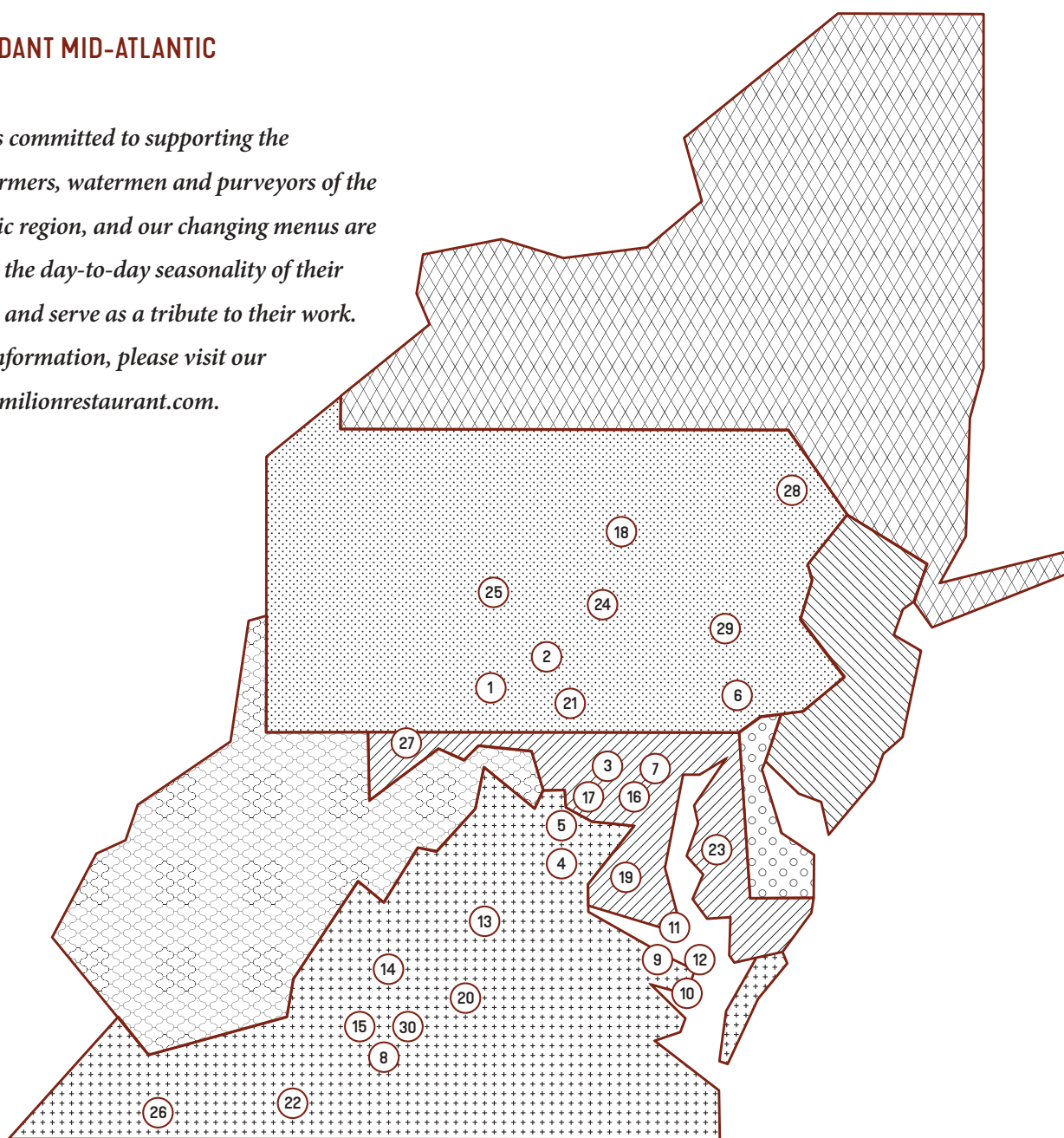
## TONIGHT'S SOMMELIER SELECTIONS

**GRENACHE BLANC** 19 / 97  
*clementine carter  
santa barbara county, ca 2024*

**PINOT NOIR** 19 / 97  
*tyler winery  
santa barbara county, ca 2023*

## 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      |                                          |