

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
*smoked pimento, b&b romanesco,
honey, warm cornbread ... 16*

CRISPY CHESAPEAKE OYSTERS "H.L.T."*
cherry tomato, leaf lettuce, crispy ham, chili aioli ... 16

CORNMEAL FRIED HOUSE PICKLES
with green goddess ... 9

SOUP / SALADS

CHILLED SWEET CORN SOUP
*marinated mussels, shaved jalapeno,
little cornbread croutons ... 16*

HEIRLOOM TOMATO SALAD
path valley melon, cucumber, torpedo onion, green goddess... 18

PATH VALLEY FARMS BEET SALAD
sweet cherries, salted pecans, vin cotto, fresh goat cheese ... 18

BABY GEM LETTUCE SALAD
*cucumber, radish, tomato, local tomme,
torn croutons, creamy italian ... 16*
*(add to any salad roasted chicken breast ... 10)
(or) 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, two cabbage slaw ... 14

TAVERN BURGER*
*chef's butter burger, american, shrettuce,
pickle, tomato, red onion, 1,000 island ... 21*

FUSILLI LUNGI PASTA
*basil pesto, pine nuts,
pennsylvania grana ... 26*

CRISPY BLUE CATFISH SANDWICH
*shaved fennel salad, pickled chili, avocado aioli,
simple greens salad ... 26*

GRILLED BISON FLANK STEAK*
*crispy russet potatoes, horseradish,
simple greens salad ... 35*

SLOW ROASTED "SUNDAY RAGU"
*pork spare ribs, braised angus beef, meatballs,
fennel sausage, plum tomatoes, 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

DARK CHOCOLATE CREMEUX
crackled cookies, sea salt, olive oil, spring cherry variations ... 16

BUTTERMILK PANNA COTTA
*marinated local berries, lemon verbena,
cornmeal cake crumbles ... 15*

LITTLE V'S MAGIC SUNDAE
*chocolate and mint frozen 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</i> <i>finger lakes, new york 2019</i>	17 / 68
SPARKLING ROSÉ <i>rosemont winery, rosé brut, chambourcin</i> <i>virginia nv</i>	13 / 52
SAUVIGNON BLANC <i>blenheim vineyards</i> <i>monticello, virginia 2023</i>	17 / 68
PINOT GRIS <i>lundeen</i> <i>willamette valley, oregon 2024</i>	15 / 60
RIESLING <i>forge cellars, classique dry</i> <i>seneca lake, finger lakes 2023</i>	15 / 60
ALBARIÑO <i>mcperson cellars</i> <i>high plains, texas 2025</i>	14 / 56
PETIT MANSENG <i>michael shaps, monticello, virginia 2022</i>	17 / 68
CALIFORNIA CHARDONNAY <i>alfaro, estate chardonnay, santa cruz</i> <i>mountains, california 2024</i>	16 / 64
VIRGINIA CHARDONNAY <i>barboursville vineyards,</i> <i>virginia 2024</i>	14 / 56
ORANGE WINE <i>field recordings, skins, chenin blanc/pinot</i> <i>gris/ verdelho, central coast, california</i>	15 / 60
ROSÉ <i>early mountain vineyards</i> <i>madison, virginia, 2024</i>	15 / 60
CALIFORNIA PINOT NOIR <i>timbre wine co, opening act</i> <i>monterey, california, 2022</i>	16 / 64
NEW YORK PINOT NOIR <i>ravines wine cellars</i> <i>finger lakes, new york 2022</i>	19 / 76
CABERNET FRANC <i>ox-eye vineyards</i> <i>shenandoah valley, virginia 2023</i>	15 / 60
ZINFANDEL <i>hendry, hrw</i> <i>napa valley, california 2020</i>	13 / 52
OREGON BLEND <i>limited addition, rouge crush</i> <i>willamette valley, oregon 2023</i>	17 / 68
SYRAH <i>lone birch</i> <i>yakima valley, washington 2022</i>	14 / 56
CALIFORNIA BLEND <i>stolpman, la cuadrilla, syrah / grenache /</i> <i>mourvedre, ballard canyon, santa barbara,</i> <i>california, 2023</i>	15 / 60
NAPA VALLEY CABERNET <i>diamonds in space</i> <i>napa valley, california 2023</i>	17 / 70



COCKTAILS

ROSE OF THE BLUE RIDGE <i>mezcal, genepy, dry vermouth,</i> <i>thyme lime ... 15</i>
IS THE CHEF FROM VIRGINIA? <i>regional bourbon, local sorghum</i> <i>and maple, bitters ... 16</i>
BERRY SEASONAL <i>tequila, strawberry aperitif,</i> <i>local strawberry jam, basil, lime ... 16</i>
MONKS OF RICHMOND <i>cucumber infused vodka, cappelletti,</i> <i>grapefruit, local herbal liqueur ... 16</i>
GETAWAY CAR <i>apple butter infused rum, campari,</i> <i>tender is the night black walnut vermouth,</i> <i>artemesia thistle ... 16</i>
PRIOR BRIARS <i>gin, artemisia farms thistle,</i> <i>local blackberry jam, lemon ... 16</i>

BEER

PILSNER <i>wheatland spring consequent, virginia, 4.5%, 13 oz</i>	9
HAZY IPA <i>bluejacket lost weekend, dc, 7.0%, 16 oz</i>	9
AMBER LAGER <i>port city pizza night, virginia, 4.8%, 16 oz.</i>	9
DARK LAGER <i>lost generation grave shift, dc, 4.9%, 16 oz.</i>	9
HEFEWEIZEN <i>sojourn luftschloss, virginia, 4.2%, 13 oz.</i>	9
DRY CIDER <i>potter's farmhouse dry, virginia, 8.4%, 13 oz.</i>	9

NON ALCOHOLIC

BEACHCOMBING BLUES <i>pamplemousse, cinnamon, lime, mint, tonic</i>	10
rites of spring <i>sprit-free gin, elderflower,</i> <i>local strawberry jam, basil, lemon</i>	10
KEEP OUR SPRITZ ABOUT US <i>pomegranate, honey, citrus, rosemary,</i> <i>non-alcoholic sparkling wine</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

WINE BY ERIN DUDLEY / SPIRITS BY NICK FARRELL / BEER BY TIM LIU