vermilion

I.

BETTIE'S BUNS *12*
chef chittum's grandmother's old fashioned yeast rolls with whipped sorghum butter

KALE AND CHICORY SALAD *17*
sweet potato, pear, sunflower seeds, st malachi, tahini dressing

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

SHAVED BRASSICAS SALAD *18*
aged cheddar, pomegranate, pecans, creamy cider vinaigrette

SHAVED COUNTRY HAM BRUSCHETTA* *16*
our pimento, b&b romanesco, honey, warm cornbread

HEIRLOOM BEET SALAD *17*
shepherd's valley blue, pistachio, asian pear, balsamic, watercress

II.

CORNMEAL FRIED BLUE CATFISH *39*
seasonal veggies, old bay aioli, "maryland crab soup"

SLOW COOKED BEEF SHORT RIB *43*
badger flame beets, fresh horseradish, crispy onion ring

CRISPY PATH VALLEY EGGPLANT *31*
lemony swiss chard, lioni latticini burrata, cherry tomato sauce

GRILLED CHESHIRE PORK PORTERHOUSE *40*
chestnut puree, creamed savoy cabbage, path valley appples

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

WARM APPLE CIDER CAKE *15*
whipped cream cheese, candied black walnuts, frozen custard

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

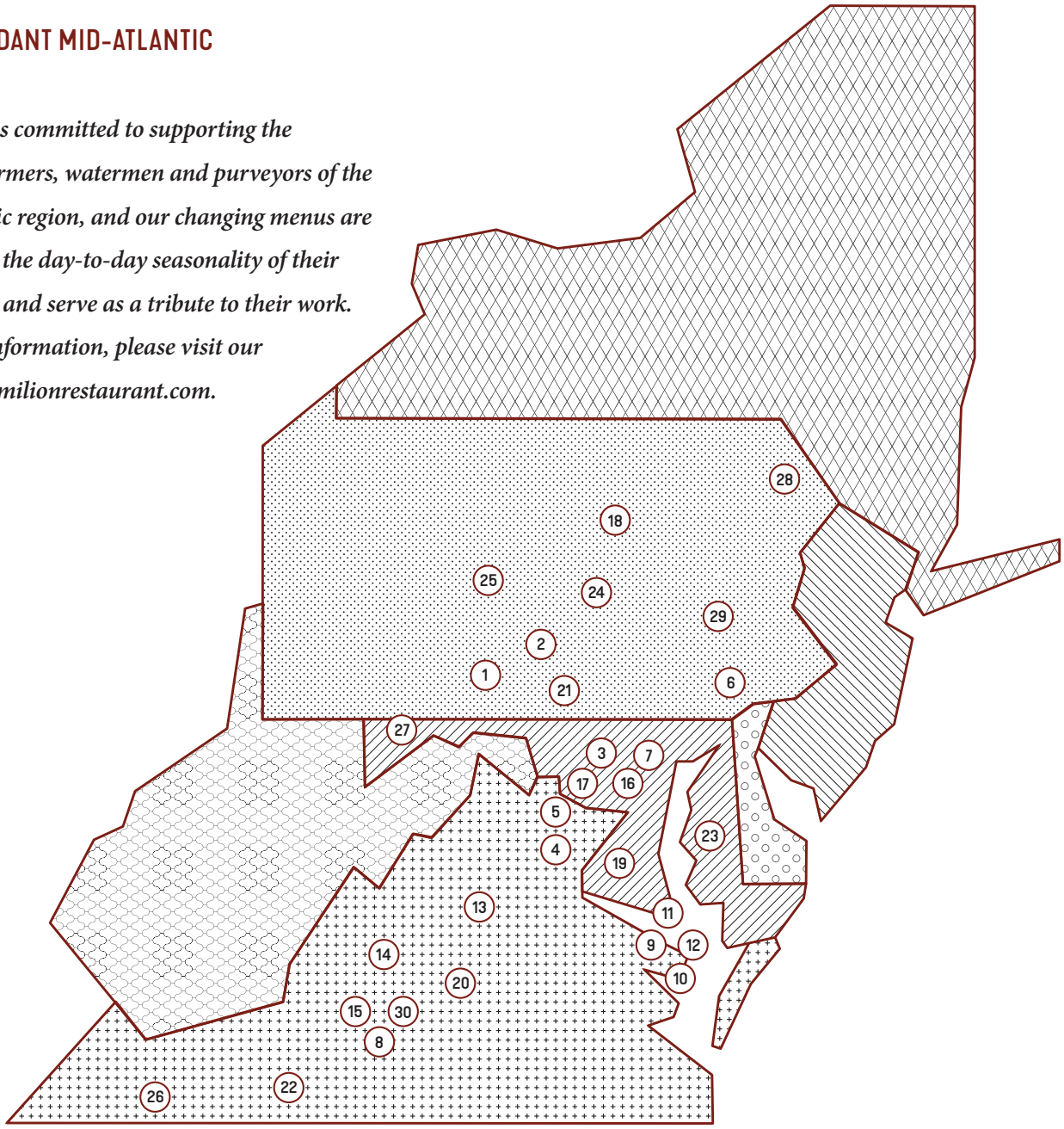
ROUSSANNE/CHARDONNAY *19 / 97*
stolpman vineyards
uni blanc, ballard canyon, ca 2025

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

• CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS •

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

1. EARTH & EATS
2. PATH VALLEY
3. MOON VALLEY
4. FRESH IMPACT
5. CHEF'S GARDEN
6. IRWIN MUSHROOMS
7. KARMA FARMS

FISH AND SHELLFISH

8. SMOKE IN CHIMNEYS
9. SAPIDUS FARM
10. WHITE STONE
11. 38 NORTH
12. BLACKBERRY FARM

MEAT AND POULTRY

13. NEW FRONTIER BISON
14. JAMESON
15. SEVEN HILLS
16. ROSEDA FARM
17. GREEN HILL FARM
18. JURGIELEWICZ FARM
19. LONGVIEW FARMS
20. AUTUMN OLIVE FARMS

DAIRY AND CHEESE

21. PIPE DREAMS DIARY
22. THE FARM AT DOE RUN
23. CHAPEL CREAMERY
24. COULTER FARM DAIRY
25. KURTZ FAMILY CREAMERY
26. MEADOW CREEK DAIRY
27. FIREFLY FARMS
28. CALKINS CREAMERY

OTHER

29. CASTLE VALLEY MILL *(grains)*
30. LINDERA FARM *(vinegar)*