

I.

BETTIE'S BUNS	12
<i>chef chittum's grandmother's old fashioned yeast rolls with whipped sorghum butter</i>	
BABY GEM LETTUCE SALAD	17
<i>cucumber, radish, tomato, local tomme, torn croutons, creamy italian</i>	
CRISPY CHESAPEAKE OYSTERS*	19
<i>smoked egg salad, pommery mustard, spicy dill pickles</i>	
GRILLED ASPARGAS "CAESAR"	18
<i>new potatoes, deviled egg, doe run pecorino, anchovy vinaigrette</i>	
SHAVED COUNTRY HAM BRUSCHETTA*	16
<i>our pimento, b&b romanesco, honey, warm cornbread</i>	
NEW YORK WAGYU STEAK TARTARE*	22
<i>mushrooms conserva, black garlic aioli, salt and pepper kettle chips</i>	

II.

GRILLED MARYLAND ROCKFISH*	42
<i>black salsify, potato, surry ham, lightly creamed clam broth</i>	
SLOW COOKED BEEF SHORT RIB	40
<i>badger flame beets, fresh horseradish, crispy onion rings</i>	
TRUMPET MUSHROOM VARIATIONS	29
<i>path valley shell beans, coddled egg, pesto, sourdough</i>	
CHESHIRE PORK PORTERHOUSE*	45
<i>creamed savoy cabbage, pommery mustard, crimson crisp apples</i>	
NEW FRONTIER BISON FLANK STEAK*	38
<i>sweet potatoes, charred cipollini, crispy bay blue, salsa verde</i>	

III.

VIRGINIA PEANUT FINANCER	16
<i>salted caramel, olive oil, malt, bittersweet chocolate</i>	
TRIO OF MID-ATLANTIC CHEESES	15
<i>assorted accompaniments</i>	
GOAT'S MILK "CHEESECAKE"	16
<i>marinated strawberries, lemon curd, gingersnaps</i>	

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.*

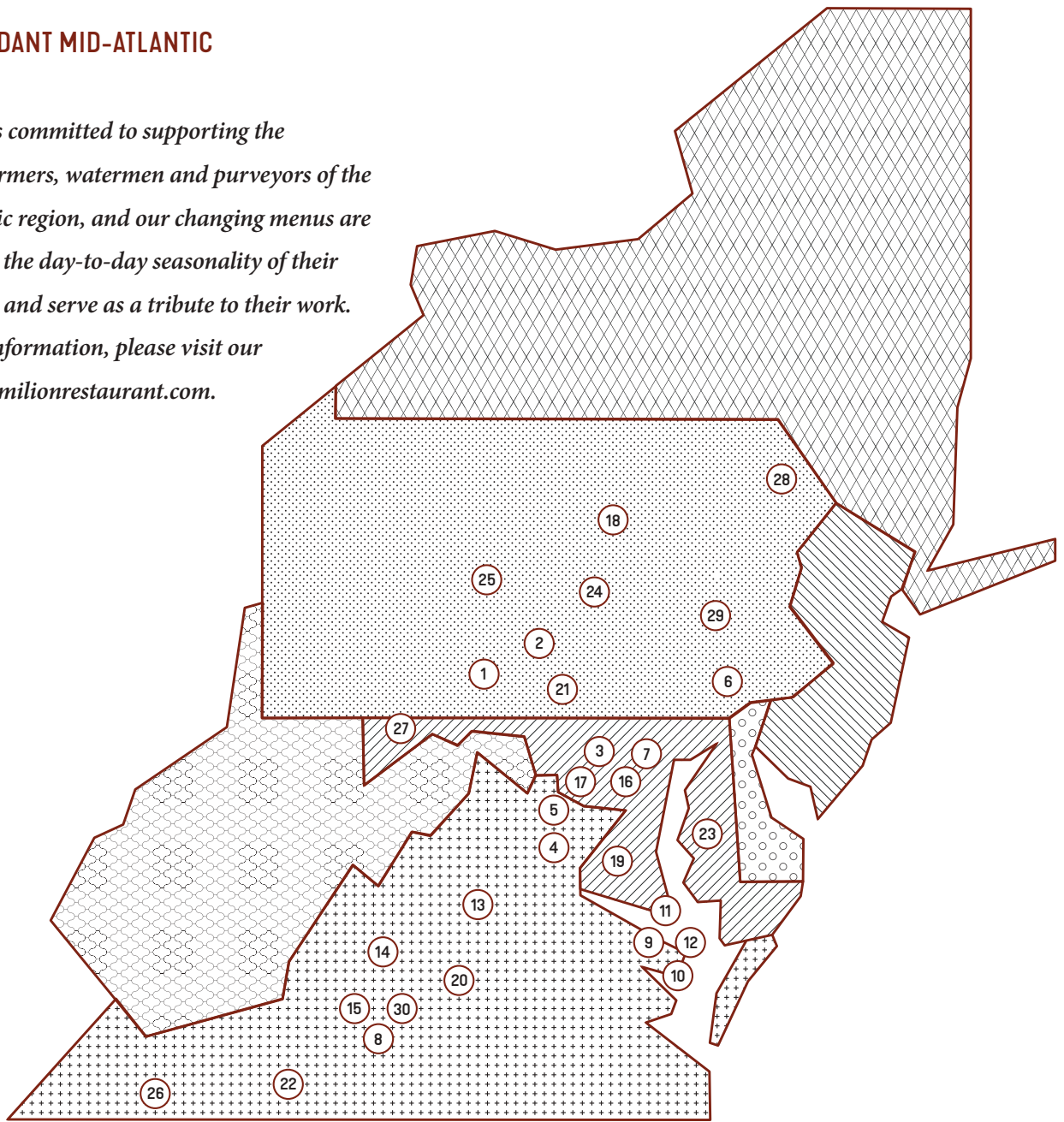
*tonight's menu includes everything
from the first section followed by a choice
of one item from the second and third
sections to be shared by the table.*

*75 dollars per person
full party participation required*

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 | ● 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 | |