

I.

**BEETROOT AND CITRUS SALAD 18**

*fresh ricotta cheese, pistachio, watercress, honey citrus vinaigrette*

**TREVERI CELLARS • BLANC DE BLANC • CHARDONNAY**  
*columbia valley, nv*

**“LOADED” POTATO & LEEK SOUP 18**

*crispy cheddar dumplings, bacon lardon, black garlic cream*

**PARADISE SPRINGS • CHARDONNAY**  
*virginia, nv*

**FRIED CHESAPEAKE OYSTERS 16**

*celery root, sweet and sour apples, whole grain mustard aioli*

**TREVERI CELLARS • BLANC DE BLANC • CHARDONNAY**  
*columbia valley, nv*

**BETTIES BUNS**

*chef chittum’s grandmother’s old fashioned yeast rolls  
with pickled chilies & whipped sorghum butter*

**AVAILABLE A LA CARTE ONLY 12**

II.

**CORNMEAL CRUSTED BLUE CATFISH 29**

*little neck clams, country ham, saffron aioli, manhattan style chowder*

**RED TAIL RIDGE • DRY RIESLING • SENECA LAKE**  
*finger lakes, ny, '23*

**NEW FRONTIER BISON FLANK STEAK 30**

*finger sweet potatoes, bay blue, cipollini onion, salsa verde*

**HYATT • MERLOT • RATTLESNAKE HILLS**  
*yakima valley, wa, '18*

**TRUMPET MUSHROOM VARIATIONS 27**

*local shell beans, poached egg, kale pesto, grilled sourdough*

**JEZEBEL • PINOT NOIR**  
*willamette valley, or, '22*

**BRAISED ROSEDA FARM BEEF SHORT RIB**

*creamy polenta, slow cooked lacinato kale, chanterelle mushrooms*

**SUB FOR ANY ENTREE 15**

**AVAILABLE A LA CARTE 45**

III.

**DARK AND MILK CHOCOLATE CREMEUX 13**

*virginia peanuts, shortbread crumbles, kumquat marmalade*

**QUINTA DO INFANTADO • LATE BOTTLED VINTAGE PORT**  
*portugal, '18*

**WARM APPLE CIDER CAKE 14**

*whipped cream cheese, candied black walnuts, frozen custard*

**ORCHID CELLAR • MONK MEAD WITH RED ROSE PETALS**  
*frederick county, md*

*vermilion*

**RESTAURANT WEEK**

**1.31 - 2.9**

**MMXXV**

*50 dollars per person*

*Select one from each course*

**30 ADD CURATED WINE PAIRINGS**

*The farm table menu at Vermilion is  
an ever-changing, seasonally-driven  
celebration of our mid-atlantic region*