

SNACKS

BETTY’S BUNS
chef chittum’s grandmother’s old fashioned yeast rolls,
sorghum butter ... 12

BOILED VIRGINIA PEANUTS
country ham, chili, roasted garlic ... 9

PHILLY “STEAK & CHEESE” ARANCINI
braised short rib, aged provolone,
pickled pepper aioli ... 12

CRISPY RUSSET STEAK FRIES
lemon, black garlic aioli ... 9

SMOKED PIMENTO DIP
sliced scallions, fresh veggies, ritz crackers ... 9

ROSEDA FARMS STEAK TARTARE
sunchokes, doe run grana, calabrian chili aioli ... 17

CRISPY CHESAPEAKE OYSTERS
gem lettuce, pickled onion, anchovy,
parmesan, caesar aioli ... 18

CORNMEAL FRIED PICKLES
with green goddess ... 9

SOUP / SALADS

CREAMY CAULIFLOWER SOUP
kent island clams, crispy ham, black pepper cracker ... 18

CORNBREAD “PANZANELLA”
heirloom tomatoes, caper, olive, oregano,
whipped ricotta ... 18

MAPLE ROASTED AUTUMN SQUASH
brad’s goat cheese, asian pear, spiced nuts & seeds ... 18

BUTTERHEAD LETTUCE
cucumber, radish, tomato, pa tomme, torn croutons,
creamy italian ... 16

(add to any salad roasted chicken breast ... 10)



“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

CRISPY CHICKEN SLIDERS
hot sauce, local honey, 2 cabbage slaw ... 14

GRILLED BUTTER BURGER
cheddar, hothouse tomato, onion, pickle, 1000 island ... 21

PASTA ALLA NORMA
roasted eggplant, chili, jersey burrata,
cherry tomato, paccheri pasta ... 24

FRIED BLUE CATFISH FILET
sweet & sour peppers, olive, tomato, saffron,
braised shell beans ... 26

NEW FRONTIER BISON FLANK STEAK
slow cooked filet beans, ash rind goat cheese,
basil pesto ... 34

SLOW ROASTED “SUNDAY RAGU”
pork spare ribs, braised angus beef,
meatballs, fennel sausage, plum tomatoes,
chili, hand cut egg noodles ... 48 (serves 1-2 people)

please allow 20 minutes to prepare our sunday ragu

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, with optional wine pairings, 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

GOAT’S MILK CHEESECAKE
late summer grapes, rosemary,
gingersnap variations ... 17

WARM APPLE CIDER CAKE
whipped cream cheese, candied black walnuts,
frozen custard ... 18

“PUMPKIN PIE” SUNDAE
crispy pie crust, bourbon raisins, pecans,
caramel, pumpkin ice cream ... 18

TRIO OF MID-ATLANTIC CHEESES
assorted accompaniments ... 18

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WINE

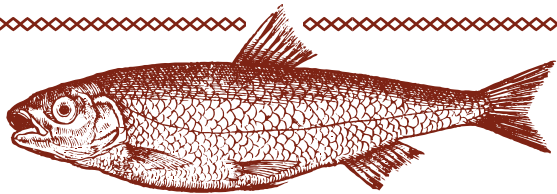
SPARKLING WHITE <i>red tail ridge, blanc de noirs, pinot noir</i> <i>nger lakes, new york 2018</i>	17 / 68
SPARKLING ROSÉ <i>rosemont winery, rosé brut, chambourcin</i> <i>virginia nv</i>	13 / 52
SAUVIGNON BLANC <i>veritas vineyards</i> <i>monticello, virginia 2023</i>	17 / 68
PINOT GRIS <i>lundeen</i> <i>willamette valley, oregon 2023</i>	15 / 60
RIESLING <i>forge cellars, classique dry</i> <i>seneca lake, nger lakes 2022</i>	15 / 60
ALBARIÑO <i>mcpherson cellars</i> <i>high plains, texas 2022</i>	14 / 56
CALIFORNIA CHARDONNAY <i>canepa koch, the dude</i> <i>russian river valley, california 2021</i>	16 / 64
VIRGINIA CHARDONNAY <i>barboursville vineyards,</i> <i>virginia 2023</i>	14 / 56
ORANGE WINE <i>sonder, orange eld blend,</i> <i>yakima valley, washington, 2022</i>	15 / 60
ROSÉ <i>early mountain vineyards</i> <i>madison, virginia, 2023</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 2021</i>	19 / 76
CABERNET FRANC <i>blenheim vineyards</i> <i>monticello, virginia 2022</i>	17 / 68
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
NAPA VALLEY CABERNET <i>michael pozzan winery, annabella</i> <i>napa valley, california 2022</i>	18 / 72

WINE BY ERIN DUDLEY / SPIRITS BY NICK FARRELL



COCKTAILS

IS THE CHEF FROM VIRGINIA? <i>belmont farms kopper kettle bourbon,</i> <i>local sorghum and maple, bitters ... 16</i>
SHARED RECIPROCITY <i>rye whiskey, tender is the night black</i> <i>walnut vermouth, mt. deance amaretto, bitters ... 16</i>
FLIGHT RISK <i>va hibiscus gin, pear brandy,</i> <i>natalie's beet oj, apricot liqueur, cinnamon simple,</i> <i>celery shrub ... 16</i>
BOOCH, HOOCH, & BUBBLES <i>aperol, flying fox vermouth,</i> <i>ginger kombucha ... 16</i>
NOT SHAKEN OR STIRRED <i>belmont farms vodka, capitoline vermouth,</i> <i>saline (oliver twist?) ... 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>



BEER

THE VEIL ERAUHAUSENWEISSE <i>hefeweizen ale, virginia, 5.3%, 13 oz.</i>	9
WHEATLAND SPRING CONSEQUENT <i>pale lager, virginia 4.5%, 16 oz.</i>	9
WILD EAST STANDARD DEVIATION STOUT <i>creamy stout, brooklyn, nyc, 6.0%, 12oz.</i>	9
BLUEJACKET LOST WEEKEND <i>hazy ipa, washington, d.c., 7.0%, 16 oz</i>	10
POTTER'S IMPERIAL DRY <i>dry cider, virginia, 8.4%, 13 oz</i>	9
CUSHWA 56 NIGHTS <i>dunkel lager, maryland, 5.0%, 16 oz.</i>	9
PERSEPHONE'S RETURN <i>pomegranate syrup, lemon, bubbles</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

NON-ALCOHOLIC