APPLE CIDER DOUGHNUTS cinnamon sugar, cider glaze PHILLY STEAK & CHEESE ARANCINI pickled pepper aioli WHIPPED GREEK YOGURT pineapple, torn mint, local honey EARTH & EATS MIXED GREENS farm greens, shaved root vegetables, picked herbs, mustard vinaigrette BEET & CITRUS SALAD ricotta cheese, toasted pistachio, orange-honey vinaigrette CREAMY JERUSALEM ARTICHOKE SOUP pulled duck confit, atleaf parsley, brown butter roasted anjou pear ROASTED OYSTER MUSHROOM TOAST sourdough, local shell beans clothbound cheddar, dippy egg, salsa verde	8
	9
	11
	13
	15
	16
	19
RICOTTA PANCAKE pink lady apple, candied walnuts, warm pennsylvania syrup	17
HAM & CHEESE BURGER seven hills beef patty, caramelized sweet onion, mustard aioli, watercress, crispy potatoes	18
V. F. CHICKEN N' WAFFLE crispy chicken thigh, hot sauce, dippy egg, maple mustard TWO EGGS YOUR WAY crispy fingerling potatoes, salad, bacon or ham	19 17
BLOODY MARY vermilion bloody mix, vodka	11
BLACKBERRY 75 housemade blackberry shrub sparkling wine	11
DRIP COFFEE swings coffee, selection of sweeteners	4

6

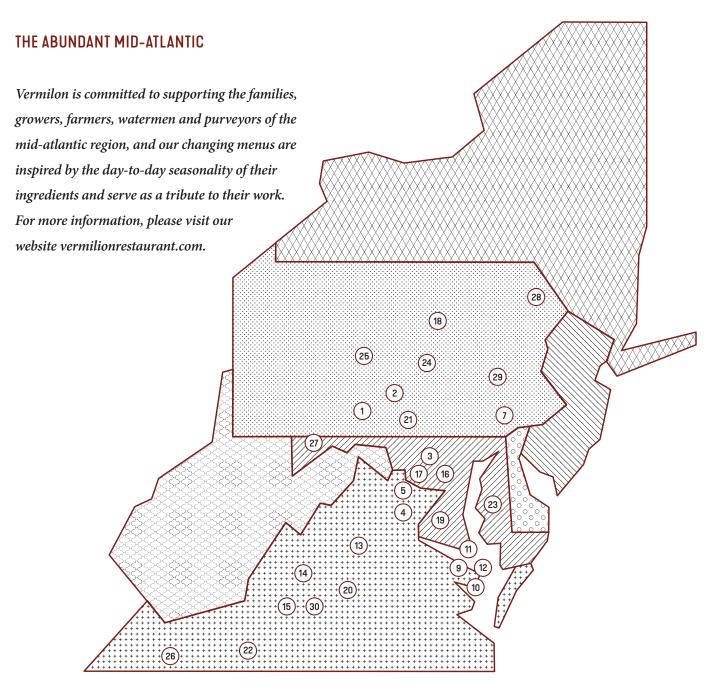


WEEKEND BRUNCH

The brunch menu at Vermilion, guided by the abundant Mid-Atlantic region, is available Saturday & Sunday from 11:30 until 2:30 and is backed by a stellar collection of wines, craft beer and spirits.

selection of spirit tea, loose leaf teas

HOT TEA



• FRUITS AND VEGETABLES FISH AND SHELLFISH **MEAT AND POULTRY** DAIRY AND CHEESE OTHER 1. EARTH & EATS SAPIDUS FARM **NEW FRONTIER BISON** PIPE DREAMS DIARY 29. CASTLE VALLEY MILL (grains) PATH VALLEY WHITE STONE **JAMESON** THE FARM AT DOE RUN 30. LINDERA FARM (vinegar) 10. 14. 2. MOON VALLEY 38 NORTH SEVEN HILLS **CHAPEL CREAMERY** 23. 4. FRESH IMPACT 12. BLACKBERRY FARM 16. ROSEDA FARM **COULTER FARM DAIRY** 5. LITTLE WILD THINGS **GREEN HILL FARM KURTZ FAMILY CREAMERY** 17. 25. CHEF'S GARDEN JURGIELEWICZ FARM MEADOW CREEK DAIRY 26. 6. 18. IRWIN MUSHROOMS LONGVIEW FARMS FIREFLY FARMS KARMA FARMS **AUTUMN OLIVE FARMS** 28. CALKINS CREAMERY