

# vermilion

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.

## SIDES

6	SIDE OF PORK <i>sausage, ham or bacon</i>
4	SIDE OF SOURDOUGH
5	BRUNCH POTATOES
4	EXTRA EGG
6	SIMPLE GREENS

## COCKTAILS

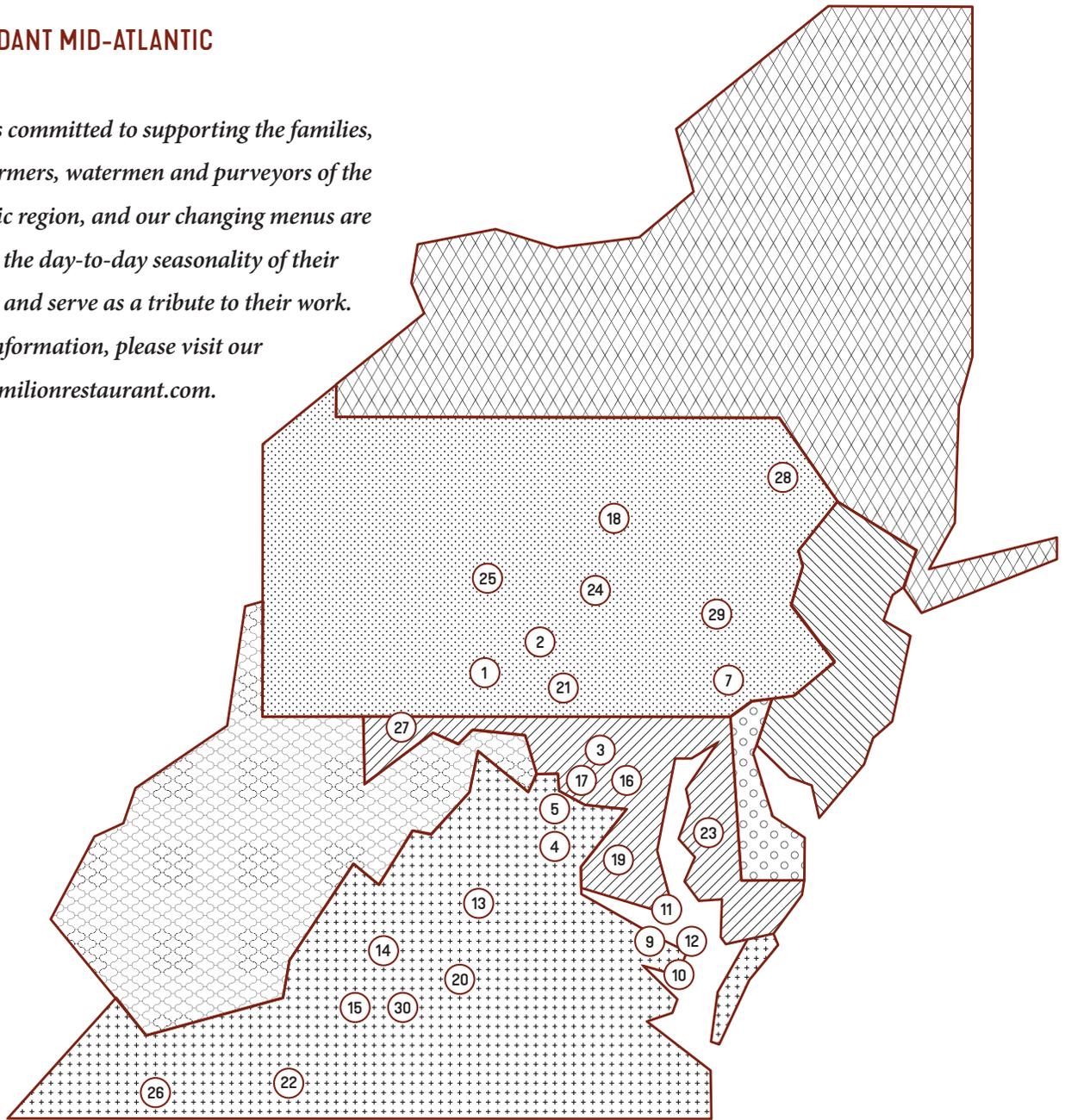
14	BREAKFAST MARTINI <i>gin or vodka, capitoline vermouth</i>
14	BLOODY MARY <i>vodka, house-made bloody mix</i>
12	MIMOSA <i>freshly squeezed orange juice, prosecco</i>
10	TELL-TALE TEA <i>walnut vermouth, lemon, iced tea</i>
12	IRISH COFFEE <i>swings coffee, jameson whiskey, espresso liqueur, dollop of whipped cream</i>

APPLE CIDER DOUGHNUTS <i>cinnamon sugar, cider glaze</i>	8
PHILLY "STEAK & CHEESE" ARANCINI <i>braised short rib, arancini, aged provolone, pickled pepper aioli</i>	12
IMPORTED GREEK YOGURT <i>pomegranate, local honey, house granola</i>	12
SHAVED BRASSICAS SALAD <i>pecans, pomegranate, bay blue, creamy cider vinaigrette</i>	18
CHARRED AVOCADO TOAST* <i>coddled egg, sumac red onion, baby watercress</i>	17
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TWO EGGS YOUR WAY* <i>crispy potato, baby greens, choice of ham, bacon or sausage</i>	17
OUR CHICKEN "N" WAFFLES* <i>dippy eggs, maple mustard, pepper emulsion, warm syrup</i>	19
BREAD PUDDING FRENCH TOAST <i>honey crisp apples, almond cookies, whipped mascarpone</i>	18
SHAVED COUNTRY HAM BENEDICT* <i>poached hen eggs, warm cornbread, pickled pepper bearnaise</i>	24
KALE & CHICORY SALAD <i>sweet potato, pear, sunflower seeds, st malachi, tahini dressing add grilled amish chicken \$10</i>	17
VERMILION'S BUTTER BURGER* <i>aged cheddar, hot house tomato, onion, pickle, 1,000 island</i>	21
BATTER FRIED LOCAL FLOUNDER <i>shaved cabbage, torn mint, chili, creamy slaw dressing</i>	24
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AMARETTI ROASTED ANJOU PEARS <i>bittersweet chocolate cremoux, almond, cranberry caramel</i>	18
WARM APPLE CIDER CAKE <i>stewed apples, whipped sour cream, frozen custard</i>	18
CHEESE PLATE <i>housemade accompaniments</i>	18

## THE ABUNDANT MID-ATLANTIC

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For more information, please visit our website [vermilionrestaurant.com](http://vermilionrestaurant.com).



- | ● FRUITS AND VEGETABLES | ● FISH AND SHELLFISH | ● MEAT AND POULTRY     | ● DAIRY AND CHEESE        | ● OTHER                                  |
|-------------------------|----------------------|------------------------|---------------------------|--|
| 1. EARTH & EATS         | 9. SAPIDUS FARM      | 13. NEW FRONTIER BISON | 21. PIPE DREAMS DIARY     | 29. CASTLE VALLEY MILL ( <i>grains</i> ) |
| 2. PATH VALLEY          | 10. WHITE STONE      | 14. JAMESON            | 22. THE FARM AT DOE RUN   | 30. LINDERA FARM ( <i>vinegar</i> )      |
| 3. MOON VALLEY          | 11. 38 NORTH         | 15. SEVEN HILLS        | 23. CHAPEL CREAMERY       |  |
| 4. FRESH IMPACT         | 12. BLACKBERRY FARM  | 16. ROSEDA FARM        | 24. COULTER FARM DAIRY    |  |
| 5. LITTLE WILD THINGS   |                      | 17. GREEN HILL FARM    | 25. KURTZ FAMILY CREAMERY |  |
| 6. CHEF'S GARDEN        |                      | 18. JURGIELEWICZ FARM  | 26. MEADOW CREEK DAIRY    |  |
| 7. IRWIN MUSHROOMS      |                      | 19. LONGVIEW FARMS     | 27. FIREFLY FARMS         |  |
| 8. KARMA FARMS          |                      | 20. AUTUMN OLIVE FARMS | 28. CALKINS CREAMERY      |  |