TAVERN AND BAR MENU / AUTUMN

vermilion

SNACKS

BETTIE'S BUNS
chef chittum's grandmother's old fashioned yeast rolls, sorghum butter ... 12

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

CRISPY RUSSET STEAK FRIES
ranch seasoning, black garlic aioli ... 9

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

SHAVED COUNTRY HAM BRUSCHETTA
our smoked pimento, b&b romanesco, honey, warm cornbread ... 16

CRISPY CHESAPEAKE OYSTERS "H.L.T."*
cherry tomato, leaf lettuce, crispy ham, chili aioli ... 16

CORNMEAL FRIED HOUSE PICKLES
with green goddess ... 9

SOUP / SALADS

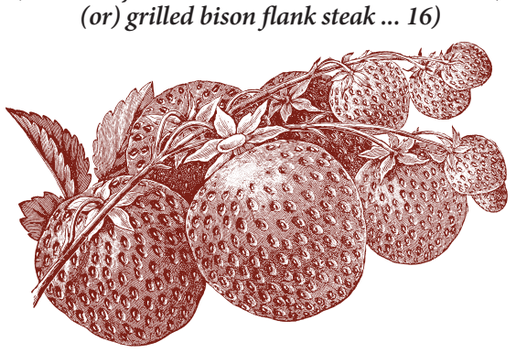
CREAMY CHESTNUT SOUP
shredded duck confit, rosemary, cider gastrique, cornbread croutons... 16

SHAVED BRASSICAS SALAD
aged cheddar, pomegranate, pecans, creamy cider vinaigrette ... 18

MAPLE ROASTED AUTUMN SQUASH
pipe dreams goat cheese, asian pear, spiced nuts & seeds ... 17

BABY GREEN OAK LETTUCE SALAD
cucumber, radish, tomato, local tomme, torn croutons, creamy italian ... 16

(add to any salad roasted chicken breast ... 10)
(or) grilled bison flank steak ... 16)



"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

CHICKEN SLIDERS
hot sauce, local honey, two cabbage slaw ... 14

TAVERN BURGER*
chef's butter burger, american, shrettuce, pickle, tomato, red onion, 1,000 island ... 21

FUSILLI LUNGHI PASTA
pesto, pine nuts, pennsylvania grana ... 26

CRISPY BLUE CATFISH SANDWICH
shaved fennel salad, pickled chili, avocado aioli, simple greens salad ... 26

GRILLED BISON FLANK STEAK*
crispy russet potatoes, horseradish, simple greens salad ... 35

SLOW ROASTED "SUNDAY RAGU"
pork spare ribs, braised angus beef, meatballs, fennel sausage, plum tomatoes, hand cut egg noodles ... 48

(sunday ragu serves 1-2 people, please allow 20 minutes to prepare)

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 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

HAZELNUT BROWN BUTTER CAKE
bittersweet chocolate, salted caramel, espresso ice cream... 16

BUTTERMILK PANNA COTTA
autumn grapes, lemon thyme, gingersnap variations ... 15

"PUMPKIN PIE" SUNDAE
crushed pie crust, bourdon raisins, pecans, caramel, pumpkin ice cream ... 15

TRIO OF MID-ATLANTIC CHEESES
assorted accompaniments ... 15

VERMILIONRESTAURANT.COM / @VERMILIONVA

• *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS •

WINE

SPARKLING WHITE — *17 / 68*
red tail ridge, blanc de noirs, pinot noir
finger lakes, new york 2019

SPARKLING ROSÉ — *13 / 52*
rosemont winery, rosé brut, chambourcin
virginia nv

SAUVIGNON BLANC — *17 / 68*
blenheim vineyards
monticello, virginia 2023

PINOT GRIS — *15 / 60*
lundeen
willamette valley, oregon 2024

RIESLING — *15 / 60*
forge cellars, classique dry
seneca lake, finger lakes 2023

PETIT MANSENG — *17 / 68*
michael shaps, monticello, virginia 2022

CALIFORNIA CHARDONNAY — *16 / 64*
alfaro, estate chardonnay, santa cruz
mountains, california 2024

VIRGINIA CHARDONNAY — *14 / 56*
barboursville vineyards,
virginia 2024

ORANGE WINE — *15 / 60*
field recordings, skins, chenin blanc/pinot
gris/ verdelho, central coast, california

ROSÉ — *15 / 60*
early mountain vineyards
madison, virginia, 2024

CALIFORNIA PINOT NOIR — *16 / 64*
timbre wine co, opening act
monterey, california, 2022

NEW YORK PINOT NOIR — *19 / 76*
ravines wine cellars
finger lakes, new york 2022

CABERNET FRANC — *15 / 60*
ox-eye vineyards
shenandoah valley, virginia 2023

ZINFANDEL — *13 / 52*
hendry, hrw
napa valley, california 2020

OREGON BLEND — *17 / 68*
limited addition, rouge crush
willamette valley, oregon 2023

SYRAH — *14 / 56*
lone birch
yakima valley, washington 2022

CALIFORNIA BLEND — *15 / 60*
stolpman, la cuadrilla, syrah / grenache /
mourvedre, ballard canyon, santa barbara,
california, 2023

NAPA VALLEY CABERNET — *17 / 70*
diamonds in space
napa valley, california 2023

COCKTAILS

ROSE OF THE BLUE RIDGE
mezcal, genepy, dry vermouth,
thyme lime ... 15

IS THE CHEF FROM VIRGINIA?
regional bourbon, local sorghum
and maple, bitters ... 16

BERRY SEASONAL
tequila, strawberry aperitif,
local strawberry jam, basil, lime ... 16

MONKS OF RICHMOND
cucumber infused vodka, cappelletti,
grapefruit, local herbal liqueur ... 16

GETAWAY CAR
apple butter infused rum, campari,
tender is the night black walnut vermouth,
artemesia thistle ... 16

PRIOR BRIARS
gin, artemisia farms thistle,
local blackberry jam, lemon ... 16

BEER

PILSNER — *9*
bluejacket light years, dc, 4.5%, 16 oz.

HAZY IPA — *9*
bluejacket lost weekend, dc, 7.0%, 16 oz

AMBER LAGER — *9*
port city pizza night, virginia, 4.8%, 16 oz.

DARK LAGER — *9*
lost generation grave shift, dc, 4.9%, 16 oz.

WITBIER — *9*
right proper li'l wit, washington, dc, 5%, 13 oz.

DRY CIDER — *9*
potter's farmhouse dry, virginia, 8.4%, 13 oz.

NON ALCOHOLIC

BEACHCOMBING BLUES — *10*
pamplemousse, cinnamon, lime, mint, tonic

RITES OF SPRING — *10*
sprit-free gin, elderflower,
local strawberry jam, basil, lemon

KEEP OUR SPRITZ ABOUT US — *10*
pomegranate, honey, citrus, rosemary,
non-alcoholic sparkling wine

ENAY DAY RIPPER — *8*
pilsner, virginia, 0.4%, 12 oz. can

ENAY SUN SHIFTER — *8*
ipa, virginia, 0.4%, 12 oz. can

WINE BY ERIN DUDLEY / SPIRITS BY NICK FARRELL / BEER BY TIM LIU