

vermilion

lunch menu

appetizers

1/2 DOZEN BLUE POINT OYSTERS * <i>Strawberry-Ramp Granita</i>	18
MUSHROOMS GOUGERES <i>Lemon Aioli</i>	7
BREAD SERVICE <i>Milk Bread, House-Made Jam, Sea Salt, Butter</i>	6
PINEAPPLE & KALE <i>Stracciatella, Pineapple, Baby Kale, Croutons, Sherry Vinaigrette</i>	14
SPRING GARDEN SALAD <i>Mixed Greens, Upland Cress, Mizuna</i>	14
WAHOO CRUDO * <i>Kohlrabi, Mandarin, Grapefruit, Olive Oil</i>	16

entrees

B.L.T. <i>Heirloom Tomato, Bacon, Baby Lettuce, Avocado, Mayo</i>	18
SEVEN HILLS BAVETTE STEAK * <i>Heirloom Carrots, Mushrooms, Carrot Top Pesto</i>	20
BURGER * <i>Roseda Beef Patty, Bacon, Whole Grain Mustard, Smoked Cheddar, Heirloom Tomato, Onion</i>	24
RISOTTO <i>Saffron Butter, Upland Cress, Arborio Rice, Grana</i>	20
BUCATINI CARBONARA <i>Bacon, Farm Egg, Green Onion, Pecorino Romano</i>	19
RIGATONI <i>Vernal Green Sauce, Pecorino Romano, Purple Basil</i>	21

a la carte

4 OZ WAHOO	14
4 OZ FRIED CHICKEN THIGH	12
4 OZ SEVEN HILLS BAVETTE *	15
SOFT BOILED EGG *	2