

I.

<b>BETTIE'S BUNS</b>	12
<i>chef chittum's grandmother's old fashioned yeast rolls with whipped sorghum butter</i>	
<b>KALE AND CHICORY SALAD</b>	16
<i>sweet potato, sunflower seeds, apple, st malachi, tahini dressing</i>	
<b>CRISPY CHESAPEAKE OYSTERS</b>	19
<i>smoked egg salad, mustard seeds, spicy dill pickles</i>	
<b>PATH VALLEY FARM BABY BEETS</b>	18
<i>jersey burrata, winter citrus, pistachio, baby greens</i>	
<b>SHAVED COUNTRY HAM BRUSCHETTA</b>	16
<i>smoked pimento, b&amp;b romanesco, honey, warm cornbread</i>	
<b>NEW YORK WAGYU STEAK TARTARE</b>	22
<i>mushrooms conserva, black garlic aioli, kettle chips</i>	

II.

<b>GRILLED MARYLAND ROCKFISH</b>	42
<i>black salsify, potato, surry ham, lightly creamed clam broth</i>	
<b>SLOW COOKED BEEF SHORT RIB</b>	40
<i>badger flame beets, fresh horseradish, crispy onion rings</i>	
<b>TRUMPET MUSHROOM VARIATIONS</b>	29
<i>path valley shell beans, coddled egg, winter pesto, sourdough</i>	
<b>CHESHIRE PORK PORTERHOUSE*</b>	45
<i>creamed savoy cabbage, pommery mustard, crimson crisp apples</i>	
<b>NEW FRONTIER BISON FLANK STEAK</b>	38
<i>sweet potatoes, charred cipollini, bay blue, salsa verde</i>	

III.

<b>VIRGINIA PEANUT FINANCER</b>	16
<i>salted caramel, olive oil, malt, bittersweet chocolate</i>	
<b>TRIO OF MID-ATLANTIC CHEESES</b>	15
<i>assorted accompaniments</i>	
<b>CAROLINA GOLD RICE PUDDING</b>	15
<i>bruleed winter citrus, cardamon, basil, carrot cake crumbles</i>	

# vermilion

## THE FARM TABLE

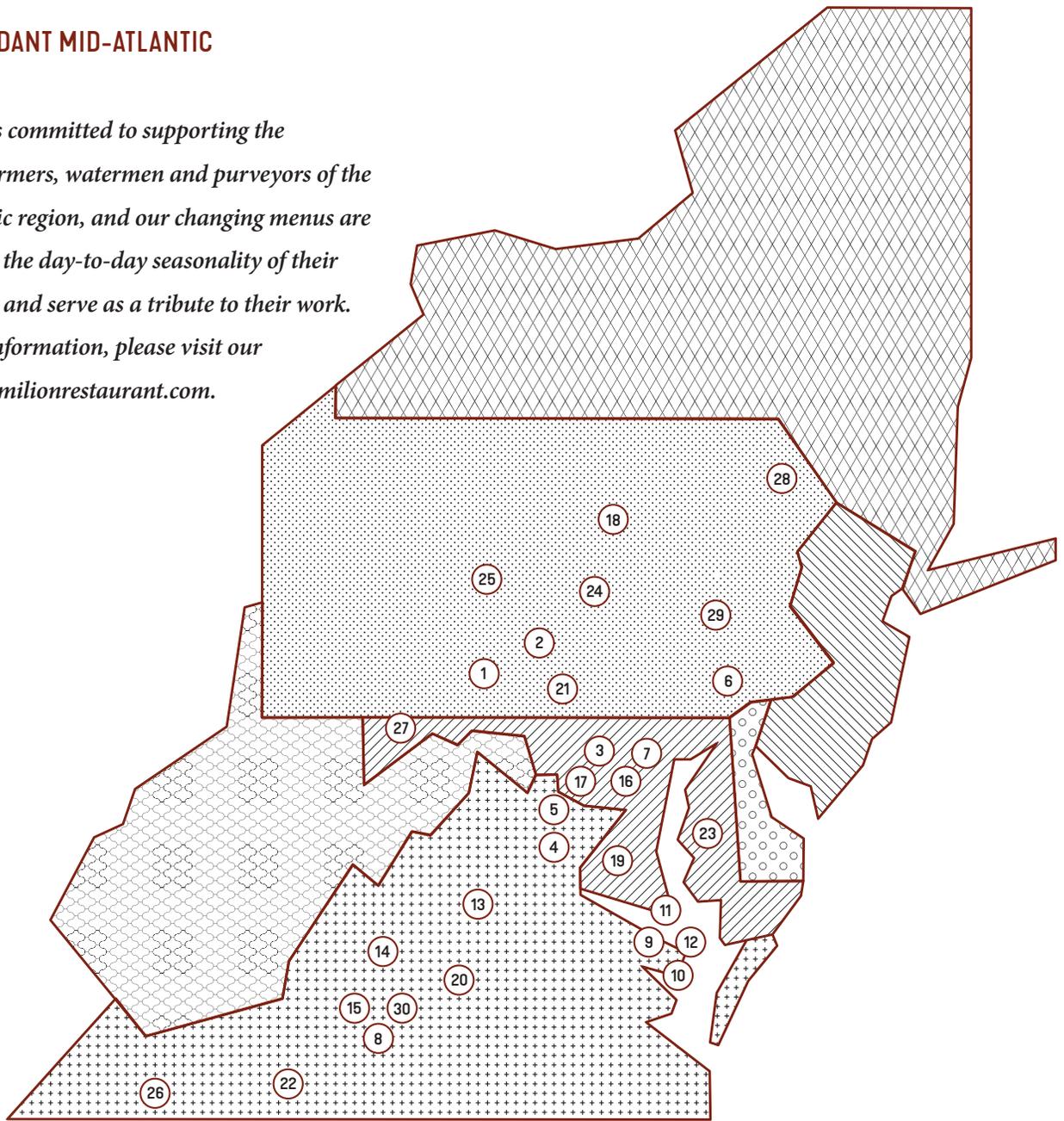
*the farm table at vermilion is  
an ever-changing, seasonally-driven  
celebration of our mid-atlantic region,  
served family-style for sharing.*

*tonight's menu includes everything  
from the first section followed by a choice  
of one item from the second and third  
sections to be shared by the table.*

*75 dollars per person  
full party participation required*

## THE ABUNDANT MID-ATLANTIC

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