

# vermilion

## ..... snacks .....

HOUSEMADE MILK BREAD 7  
*whipped butter, sea salt*

CRISPY CHESAPEAKE OYSTERS 8  
*celery root, sweet & sour apples,  
whole grain mustard aioli*

PHILLY STEAK & CHEESE ARANCINI 9  
*pickled pepper aioli*

## ..... smalls .....

BEET & CITRUS SALAD 15  
*ricotta cheese, pistachio, orange-honey  
vinaigrette*

EARTH & EATS FARMS MIXED GREENS 13  
*shaved root veggies, picked herbs,  
mustard vinaigrette*

CREAMY JERUSALEM ARTICHOKE SOUP 16  
*pulled duck confit, flatleaf parsley,  
brown butter roasted anjou pear*

OCTOPUS A LA PLANCHA 20  
*warm potato salad, pickled onion,  
mustard, black garlic aioli*

MARINATED CAROLINA SHRIMP 17  
*cornbread, avocado, radish, green goddess,  
chili emulsion*

## ..... mains .....

PAN ROASTED MARYLAND BLUE CATFISH 29  
*cauliflower, pine nuts, pomegranate,  
madras curry*

WINTER SQUASH & RICOTTA LASAGNA 28  
*wilted greens, toasted almonds, sage,  
parmesan cream*

CRISPY SKIN LOCAL ROCKFISH 33  
*black salsify, golden potato, crispy ham bits,  
lightly creamed clam broth*

BACON WRAPPED BERKSHIRE PORKLOIN 34  
*pan fried “scrapple”, winter cabbages,  
cider gastrique*

7 HILLS FARM BEEF FLANK STEAK 29  
*finger sweet potatoes, charred onion,  
salsa verde, crispy bay blue cheese*

{ ask your server about a perfect wine pairing with your meal  
vermilion stocks an extensive collection of u.s. and international fine wines }  
{



WARMLY WISHING YOU AND YOURS A VERY  
HAPPY NEW YEAR!

*vermilion*