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| I. | |
| BETTIE'S BUNS | 12 |
| <i>chef chittum's grandmother's old fashioned yeast rolls with whipped sorghum butter</i> | |
| BABY GEM LETTUCE SALAD | 17 |
| <i>cucumber, radish, tomato, local tomme, torn croutons, creamy italian</i> | |
| CRISPY CHESAPEAKE OYSTERS "H.L.T."* | 16 |
| <i>roasted cherry tomato, leaf lettuce, crispy ham, chili aioli</i> | |
| HEIRLOOM TOMATO SALAD | 18 |
| <i>cherry tomatoes, avocado puree, cucumber, chili, green goddess dressing</i> | |
| SHAVED COUNTRY HAM BRUSCHETTA* | 16 |
| <i>our pimento, b&b romanesco, honey, warm cornbread</i> | |
| PATH VALLEY FARMS BEET SALAD | 18 |
| <i>sweet cherries, salted pecans, vin cotto, fresh goat cheese</i> | |
| II. | |
| GRILLED ATLANTIC SWORDFISH* | 39 |
| <i>local filet beans, waxy potatoes, tomatoes, pine nuts, basil pesto</i> | |
| SLOW COOKED BEEF SHORT RIB | 43 |
| <i>charred broccolini, virginia peanuts, benne, rhubarb agrodolce</i> | |
| CRISPY PATH VALLEY EGGPLANT | 31 |
| <i>lemony swiss chard, lionni latticini burrata, cherry tomato sauce</i> | |
| HALF AMISH CHICKEN TWO WAYS | 35 |
| <i>local peppers, olives, tomato, fava beans, saffron aioli</i> | |
| NEW FRONTIER BISON FLANK STEAK* | 38 |
| <i>sweet potatoes, charred cipollini, crispy blue cheese, salsa verde</i> | |
| III. | |
| DARK CHOCOLATE CREMEUX | 16 |
| <i>crackled cookies, sea salt, olive oil, spring cherry variations</i> | |
| TRIO OF MID-ATLANTIC CHEESES | 15 |
| <i>assorted accompaniments</i> | |
| BUTTERMILK PANNA COTTA | 15 |
| <i>marinated local berries, lemon verbena, cornmeal cake crumbles</i> | |

vermilion

THE FARM TABLE

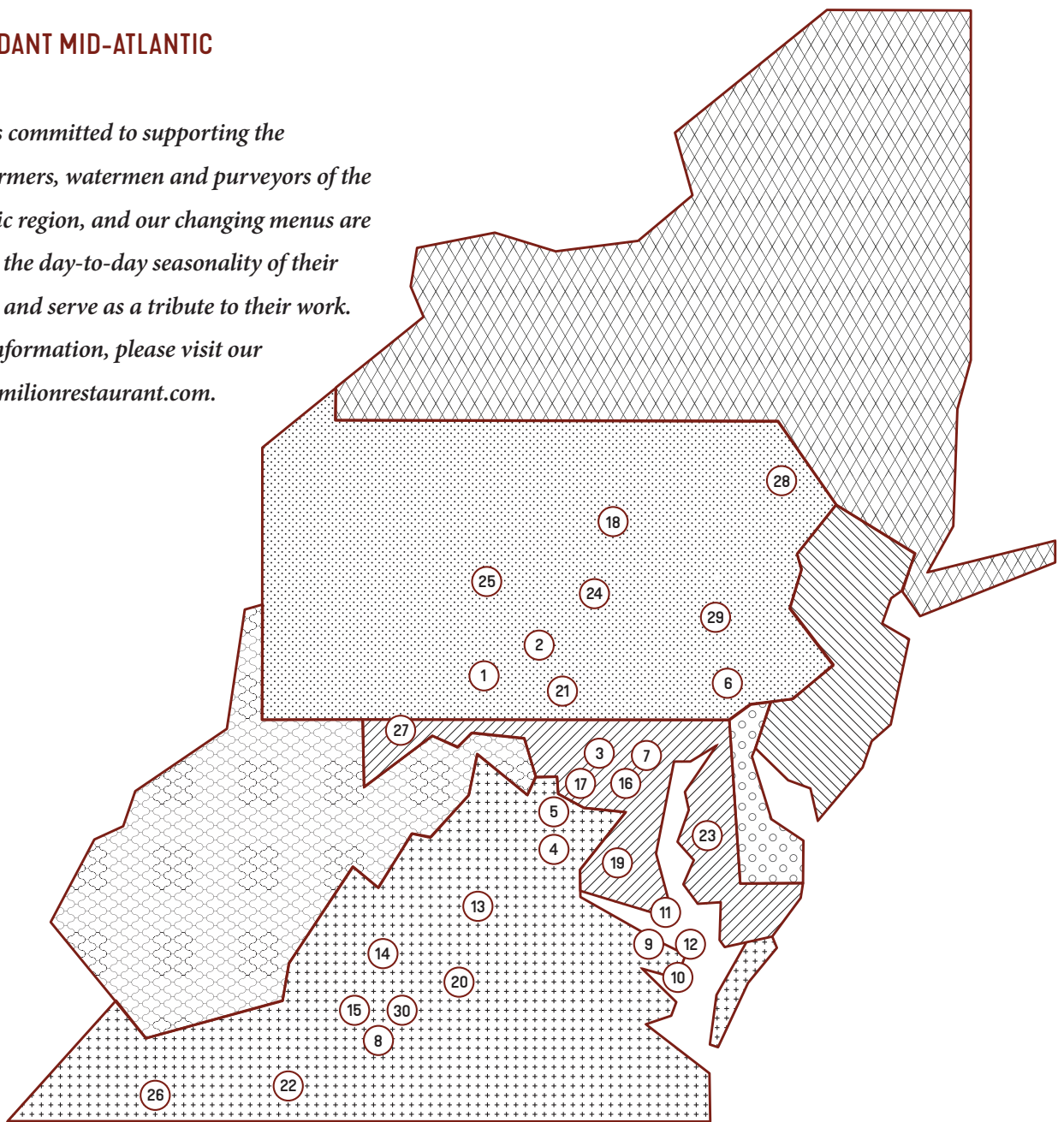
*the farm table at vermilion is
an ever-changing, seasonally-driven
celebration of our mid-atlantic region,
served family-style for sharing.*

*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.



- | ● 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 | |