vermilion

APPLE CIDER DOUGHNUTS 8
cinnamon sugar, cider glaze

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

IMPORTED GREEK YOGURT 13
local honey, blackberries, torn mint, house granola

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

CHARRED AVOCADO TOAST* 17
coddled hen egg, sumac red onion, watercress, sourdough

TWO EGGS YOUR WAY* 17
crispy potato, baby greens, choice of ham, bacon or sausage

OUR CHICKEN "N" WAFFLES* 19
dippy eggs, maple mustard, pepper emulsion, warm syrup

BREAD PUDDING FRENCH TOAST 18
honey crisp apples, almond cookies, whipped mascarpone

SHAVED COUNTRY HAM BENEDICT* 24
poached hen eggs, warm cornbread, pickled pepper bearnaise

BABY GREEN OAK LETTUCE SALAD 17
cucumber, radish, tomato, local tomme, croutons, creamy italian
add grilled amish chicken for 10 dollars

BEER BATTERED FRIED BLUE CATFISH 18
pickled onion, torn mint, hot sauce, shaved fennel slaw

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

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

BUTTERMILK PANNA COTTA 15
autumn grapes, lemon thyme, gingersnap shortbread

CHEESE PLATE 18
housemade accompaniments

OUR WEEKEND BRUNCH DELUXE PRIX FIXE

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choose one starter, one entree and one cocktail for 35 dollars

COCKTAILS

BREAKFAST MARTINI 14
gin or vodka, lemon, simple, orange marmalade

BLOODY MARY 14
vodka, housemade bloody mix

MIMOSA 12
freshly squeezed orange juice, sparkling wine

TELLTALE TEA 10
walnut vermouth, lemon, iced tea

IRISH COFFEE 12
swings coffee, jameson whiskey, espresso liqueur, whipped cream

SIDES

SIDE OF PORK 6
sausage, ham or bacon

SIDE OF SOURDOUGH 4

BRUNCH POTATOES 5

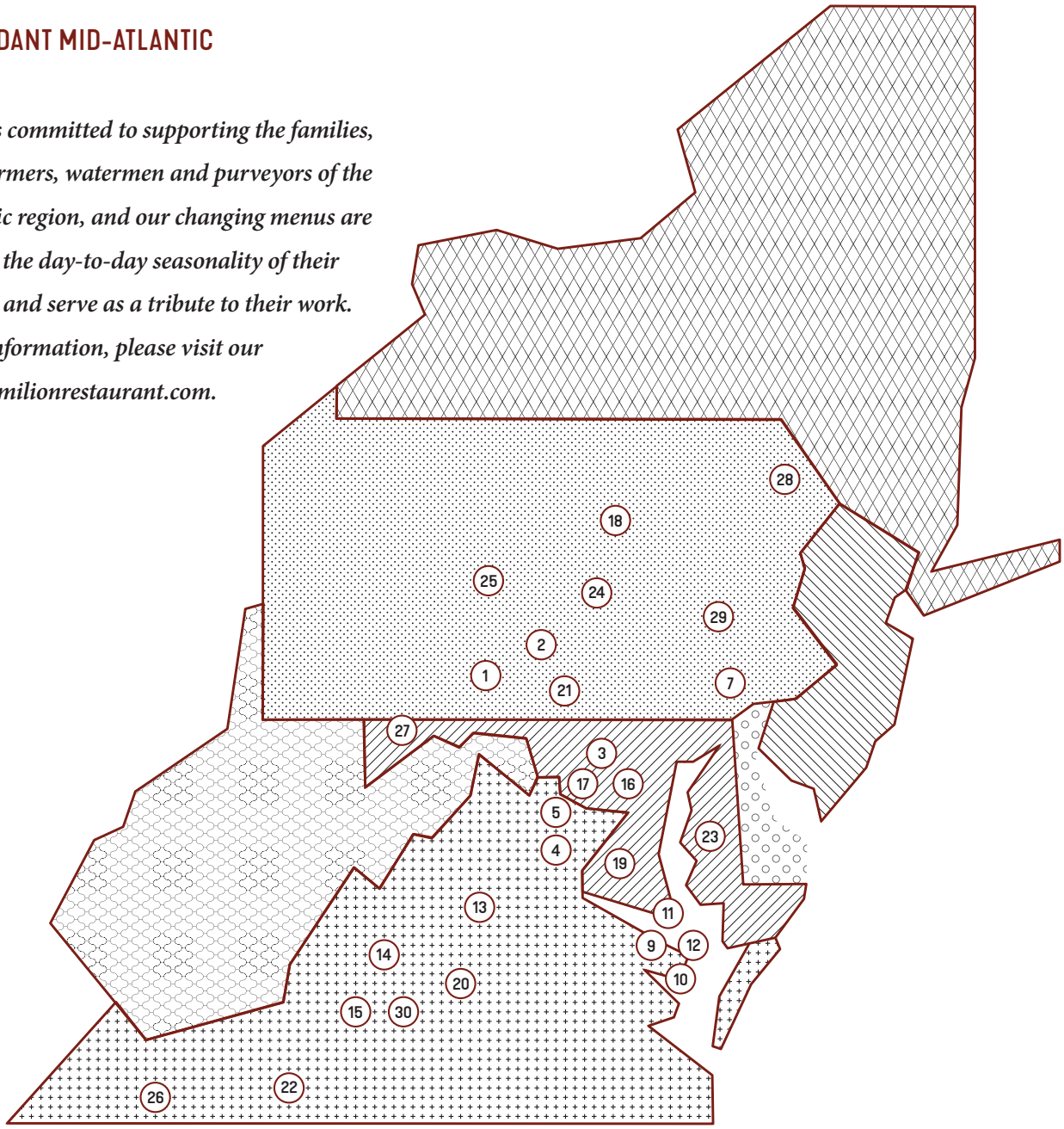
EXTRA EGG 4

SIMPLE GREENS 6

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

THE ABUNDANT MID-ATLANTIC

Vermilon is committed to supporting the families, 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

1. EARTH & EATS
2. PATH VALLEY
3. MOON VALLEY
4. FRESH IMPACT
5. LITTLE WILD THINGS
6. CHEF'S GARDEN
7. IRWIN MUSHROOMS
8. KARMA FARMS

FISH AND SHELLFISH

9. SAPIDUS FARM
10. WHITE STONE
11. 38 NORTH
12. BLACKBERRY FARM

MEAT AND POULTRY

13. NEW FRONTIER BISON
14. JAMESON
15. SEVEN HILLS
16. ROSEDA FARM
17. GREEN HILL FARM
18. JURGIELEWICZ FARM
19. LONGVIEW FARMS
20. AUTUMN OLIVE FARMS

DAIRY AND CHEESE

21. PIPE DREAMS DIARY
22. THE FARM AT DOE RUN
23. CHAPEL CREAMERY
24. COULTER FARM DAIRY
25. KURTZ FAMILY CREAMERY
26. MEADOW CREEK DAIRY
27. FIREFLY FARMS
28. CALKINS CREAMERY

OTHER

29. CASTLE VALLEY MILL *(grains)*
30. LINDERA FARM *(vinegar)*