

SNACKS

BETTIE'S BUNS

*chef chittum's grandmother's old fashioned yeast rolls, sorghum butter ... 12*

PHILLY "STEAK & CHEESE" ARANCINI

*braised short rib, aged provolone, pickled pepper aioli ... 12*

CRISPY RUSSET STEAK FRIES

*ranch seasoning, black garlic aioli ... 9*

SMOKED PIMENTO DIP

*sliced scallions, fresh veggies, ritz crackers ... 9*

SHAVED COUNTRY HAM BRUSCHETTA

*our pimento, b&b romanesco, honey, warm cornbread ... 16*

CRISPY CHESAPEAKE OYSTERS "H.L.T."\*

*cherry tomato, leaf lettuce, crispy ham, chili aioli ... 16*

CORNMEAL FRIED PICKLES

*with green goddess ... 9*

SOUP / SALADS

WARM CARROT AND GINGER SOUP

*greek yogurt, fresh incompact cilantro, spiced sunflower seeds ... 16*

GRILLED ASPARAGUS "CAESAR"

*new potatoes, deviled egg, doe run pecorino, anchovy viniagrette ... 18*

NEW YORK WAGYU STEAK TARTARE\*

*mushrooms conserva, black garlic aioli, salt and pepper kettle chips ... 22*

BABY GEM LETTUCE SALAD

*cucumber, radish, tomato, local tomme, torn croutons, creamy italian ... 16*

*(add to any salad roasted chicken breast ... 10)*

*(add grilled bison flank steak ... 16)*



*"Good food starts with good people - the farmers, growers & watermen who bring the best of the Mid-Atlantic to our kitchen. Growing up on Maryland's Eastern Shore taught me to honor the seasons and the ingredients they provide. At Vermilion, I try to bring that sense of place to each dish with care, respect, and gratitude for the folks who make it possible." - Chef Tony Chittum*

SANDWICHES / SUPPER

CHICKEN SLIDERS

*hot sauce, local honey, 2 cabbage slaw ... 14*

TAVERN BURGER\*

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

FUSILLI LUNGI PASTA

*basil pesto, pine nuts, pennsylvania grana ... 26*

CORNFLOUR FRIED BLUE CATFISH

*black salsify, potato, ham, lightly creamed clam broth ... 28*

GRILLED BISON FLANK STEAK\*

*crispy russet potatoes, horseradish, simple greens salad ... 35*

SLOW ROASTED "SUNDAY RAGU"

*pork spare ribs, braised angus beef, meatballs, fennel sausage, plum tomatoes, chili, hand cut egg noodles ... 48*

*(sunday ragu serves 1-2 people, please allow 20 minutes to prepare)*

THE FARM TABLE AT VERMILION



*Our Farm Table Menu is a nightly, three-course journey through the flavors of the Mid-Atlantic, crafted by Chef Chittum to highlight the finest seasonal ingredients.*

*Choose from a curated set of dishes and enjoy small complimentary "gifts" from the chef along the way. Designed for sharing, this experience captures the spirit of Vermilion's cooking, inspiration & ethos.*

• 75 DOLLARS PER PERSON •

SWEETS

VIRGINIA PEANUT FINANCIER

*salted caramel, olive oil, malt, bittersweet chocolate ... 16*

GOAT'S MILK "CHEESECAKE"

*marinated strawberries, lemon curd, gingersnaps ... 16*

LITTLE V'S MAGIC SUNDAE

*chocolate and mint frozen custard, hot fudge, shortbread crumbles whipped cream ... 15*

TRIO OF MID-ATLANTIC CHEESES

*assorted accompaniments ... 15*

VERMILIONRESTAURANT.COM / @VERMILIONVA

## WINE

<b>SPARKLING WHITE</b> <i>red tail ridge, blanc de noirs, pinot noir finger lakes, new york 2019</i>	17 / 68
<b>SPARKLING ROSÉ</b> <i>rosemont winery, rosé brut, chambourcin virginia nv</i>	13 / 52
<b>SAUVIGNON BLANC</b> <i>blenheim vineyards monticello, virginia 2023</i>	17 / 68
<b>PINOT GRIS</b> <i>lundeen willamette valley, oregon 2024</i>	15 / 60
<b>RIESLING</b> <i>forge cellars, classique dry seneca lake, finger lakes 2023</i>	15 / 60
<b>ALBARIÑO</b> <i>mcperson cellars high plains, texas 2025</i>	14 / 56
<b>PETIT MANSENG</b> <i>michael shaps, monticello, virginia 2022</i>	17 / 68
<b>CALIFORNIA CHARDONNAY</b> <i>alfaro, estate chardonnay, santa cruz mountains, california 2021</i>	16 / 64
<b>VIRGINIA CHARDONNAY</b> <i>barboursville vineyards, virginia 2024</i>	14 / 56
<b>ORANGE WINE</b> <i>field recordings, skins, chenin blanc/pinot gris/ verdelho, central coast, california</i>	15 / 60
<b>ROSÉ</b> <i>early mountain vineyards madison, virginia, 2024</i>	15 / 60
<b>CALIFORNIA PINOT NOIR</b> <i>timbre wine co, opening act monterey, california, 2022</i>	16 / 64
<b>NEW YORK PINOT NOIR</b> <i>ravines wine cellars finger lakes, new york 2022</i>	19 / 76
<b>CABERNET FRANC</b> <i>ox-eye vineyards shenandoah valley, virginia 2023</i>	15 / 60
<b>ZINFANDEL</b> <i>hendry, hrw napa valley, california 2020</i>	13 / 52
<b>OREGON BLEND</b> <i>limited addition, rouge crush willamette valley, oregon 2023</i>	17 / 68
<b>SYRAH</b> <i>lone birch yakima valley, washington 2022</i>	14 / 56
<b>GRENACHE BLEND</b> <i>clementine carter, feminist party gsm, grenache/syrah/mourvedre, santa rita hills, california, 2022</i>	19 / 76
<b>NAPA VALLEY CABERNET</b> <i>diamonds in space napa valley, california 2023</i>	17 / 70

## COCKTAILS

<b>ROSE OF THE BLUE RIDGE</b> <i>mezcal, genepy, dry vermouth, thyme lime ... 15</i>
<b>IS THE CHEF FROM VIRGINIA?</b> <i>regional bourbon, local sorghum and maple, bitters ... 16</i>
<b>BERRY SEASONAL</b> <i>tequila, strawberry aperitif, local strawberry jam, basil, lime ... 16</i>
<b>MONKS OF RICHMOND</b> <i>cucumber infused vodka, cappelletti, grapefruit, local herbal liqueur ... 16</i>
<b>GETAWAY CAR</b> <i>apple butter infused rum, campari, tender is the night black walnut vermouth, artemesia thistle ... 16</i>
<b>PRIOR BRIARS</b> <i>gin, artemisia farms thistle, local blackberry jam, lemon ... 16</i>

## BEER

<b>PILSNER</b> <i>wheatland spring moin, virginia, 4.8%, 13 oz.</i>	9
<b>HAZY IPA</b> <i>bluejacket lost weekend, washington, dc, 7.0%, 16 oz</i>	9
<b>AMBER LAGER</b> <i>port city pizza night, virginia, 4.8%, 16 oz.</i>	9
<b>DARK LAGER</b> <i>lost generation grave shift, washington, dc, 4.9%, 16 oz.</i>	9
<b>HEFEWEIZEN</b> <i>sojourn luftschloss, virginia, 4.2%, 13 oz.</i>	9
<b>DRY CIDER</b> <i>potter's farmhouse dry, virginia, 8.4%, 13 oz.</i>	9

## NON ALCOHOLIC

<b>BEACHCOMBING BLUES</b> <i>pamplemousse, cinnamon, lime, mint, tonic</i>	10
<b>rites of spring</b> <i>sprit-free gin, elderflower, local strawberry jam, basil, lemon</i>	10
<b>KEEP OUR SPRITZ ABOUT US</b> <i>pomegranate, honey, citrus, rosemary, non-alcoholic sparkling wine</i>	10
<b>ENAY DAY RIPPER</b> <i>pilsner, virginia, 0.4%, 12 oz. can</i>	8
<b>ENAY SUN SHIFTER</b> <i>ipa, virginia, 0.4%, 12 oz. can</i>	8

WINE BY ERIN DUDLEY / SPIRITS BY NICK FARRELL / BEER BY TIM LIU