

I.

HEIRLOOM TOMATO SALAD

path valley melon, cucumber, torpedo onion, green goddess

CHILLED SWEET CORN SOUP

marinated mussels, shaved jalapeno, spiced cornbread croutons

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

cherry tomato, leaf lettuce, crispy ham, chili aioli

À LA CARTE

BETTIES BUNS

12

*chef chittum's grandmother's old fashioned yeast rolls
with whipped sorghum butter and sea salt*

II.

CORNMEAL FRIED BLUE CATFISH

summer veggies, old bay aioli, "maryland crab soup"

SLOW COOKED BEEF SHORT RIB

shaved fennel salad, pistachio, chili, blackberry agro dolce

CRISPY PATH VALLEY EGGPLANT

lemony greens, lionni latticini burrata, cherry tomato sauce

ADD ON

NEW FRONTIER BISON STRIP LOIN

10

summer mushrooms, sweet corn, whipped golden potatoes

III.

DARK CHOCOLATE CREMEUX

pistachio, sea salt, olive oil, moon valley stone fruits

LEMON OLIVE OIL CAKE

marinated summer berries, lemon basil, whipped greek yogurt

vermilion

ALEXANDRIA RESTAURANT WEEK

8.14 – 8.23

MMXXVI

55 DOLLARS PER PERSON

SELECT ONE FROM EACH COURSE

30 ADD CURATED WINE PAIRINGS*

*The farm table menu at Vermilion is
an ever-changing, seasonally-driven
celebration of our mid-atlantic region*