

# vermilion

## snacks

<b>STORMY BAY OYSTERS *</b>	9
<i>Fennel Granita, Borage</i>	
<b>MARYLAND CRAB CROQUETTE</b>	8
<i>Dijon, Tarragon</i>	
<b>FRIED CHICKEN</b>	6
<i>Yogurt, Cucumber, Dill</i>	
<b>ANCHOVY TOAST</b>	7
<i>Salsa Verde, Stracciatella</i>	

Welcome back, friends. It's been a long, strange trip getting here and we couldn't be happier to open our doors to you once again. Additionally, we're thrilled to introduce Benjamin Pflaumer as our new Executive Chef as we begin this new chapter at Vermilion. We thank you for your enduring patience and patronage and look forward to serving you in the weeks, months and years ahead of us.

\* GOVERNMENT WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## small

<b>HOUSEMADE MILK BREAD</b>	7
<i>Torpedo Onion, Sea Salt, Butter</i>	
<b>CUCUMBER VELOUTE</b>	13
<i>Green Garlic, Yogurt, Green Tomato</i>	
<b>BABY BEETS</b>	14
<i>Stracciatella, Pistachio, Anise Hyssop</i>	
<b>SUMMER GARDEN SALAD</b>	13
<i>Young Lettuces, Herbs, Tomato Vinaigrette</i>	
<b>SCALLOP CRUDO *</b>	16
<i>Kombu, Snow Peas, Lemon</i>	
<b>ROSEDA BEEF CARPACCIO *</b>	18
<i>Gently Warmed Ribeye, Horseradish, Celery, Watercress</i>	
<b>AMISH CHICKEN LIVER TERRINE</b>	17
<i>Foie Gras, Pecan, Waffle, Blackberry</i>	
<b>POTATO PAVE</b>	8
<i>Garlic, Capers, Feta</i>	

## large

<b>RISOTTO</b>	26
<i>Smoked Candy Onion, Black Truffle, Brown Arborio Rice, Grana</i>	
<b>RAVIOLI</b>	27
<i>Olde Salt Oyster, Lemon Balm, Potato, Cherry Tomato</i>	
<b>CHESAPEAKE ROCKFISH</b>	29
<i>Saffron, Mussels, Romano Beans, Fennel</i>	
<b>CASONCELLI</b>	24
<i>Braised Pork Ravioli, Mirepoix, Brown Butter, Sage</i>	
<b>CHICKEN BALLOTINE</b>	28
<i>Baby Corn, Shallot, Nate's Bacon, Buttermilk</i>	
<b>ROSEDA BAVETTE STEAK *</b>	32
<i>Baby Zucchini, Heirloom Tomato, Salsa Verde</i>	
<b>SHENANDOAH BABY GOAT</b>	35
<i>Slow Roasted Baby Goat, Fairytale Eggplant, Barley</i>	
<b>OYSTER MUSHROOM</b>	30
<i>Peach, Black Soy Bean, Sherry</i>	

• CHEF BEN PFLAUMER / GENERAL MANAGER VICTORIA LOTT •

A 1.5% SERVICE FEE IS ADDED ON TO THE CHECK TO ALLOW US TO PROVIDE MORE EQUITABLE AND STABLE WAGES AND BENEFITS TO OUR BACK OF THE HOUSE TEAM. IF YOU HAVE ANY QUESTIONS ABOUT THIS POLICY, PLEASE ASK YOUR SERVER TO SPEAK TO A MANAGER. THANK YOU FOR YOUR CONTINUED SUPPORT!

## FOLLOW ALONG

Chef Ben is excited to bring numerous new dishes your way. Follow us on social media for updates on our tasting menu, brunch, happy hour and more @vermillionva

## sweet

<b>CHEESE PLATE</b>	21 / 35
<i>Candied Nuts, Jam, Sourdough Selection of 3 or 5</i>	
<b>BAVARIAN</b>	11
<i>Toasted Almonds, Brown Butter Gelato, Financier, Lavender</i>	
<b>MILK CHOCOLATE MOUSSE</b>	11
<i>Preserved Cherry, Fior di Latte, Sea Salt</i>	
<b>STRUDEL</b>	11
<i>Blueberries, White Port, Sabayon</i>	