

	I.	
		BETTIE'S BUNS 12
		<i>chef chittum's grandmother's old fashioned yeast rolls with pickled chilies & whipped sorghum butter</i>
		BABY BEET VARIATIONS 16
		<i>roasted, pickled, & raw served with black walnut, local chevre, horseradish, red wine vinaigrette</i>
		KARMA FARM RADICCHIO SALAD 18
		<i>shaved country ham, sunchoke, pear, sheep's milk tomme, creamy cider vinaigrette</i>
		CRISPY CHESAPEAKE OYSTERS 16
		<i>sweet & sour apple remoulade, celery root puree, torn mint, pickled mustard seeds</i>
		NEW FRONTIER BISON TARTARE 18
		<i>preserved oyster mushrooms, porcini aioli, st. malachi cheese</i>
		MAPLE-CHILI ROASTED BOLERO CARROTS 15
		<i>aged goat cheese, marcona almonds, baby greens, puff pastry</i>
	II.	
		SEVEN HILLS NEW YORK STRIP STEAK 38
		<i>white sweet potatoes, charred cippolini onions, salsa verde, crispy bay blue cheese</i>
		SMOKE IN CHIMNEYS TROUT 39
		<i>black salsify, potato, crispy ham bits, leeks, lightly creamed clam broth</i>
		BUTTER-BASTED SCALLOPS 35
		<i>pork "scrapple," braised shell beans, lacinato kale, two mustards</i>
		DOUBLE RAVIOLI 32
		<i>melted cabbage & golden potato, crispy brussels sprouts, green apple, valley thunder aged cheddar</i>
	III.	
		BUTTERSCOTCH CUSTARD 14
		<i>salted caramel, whipped cream, chocolate crackle cookies</i>
		VIRGINIA PEANUT FINANCIER 14
		<i>bittersweet chocolate cremeux, winter citrus, benne seed brittle</i>
		TRIO OF MID-ATLANTIC CHEESES 18
		<i>assorted accompaniments</i>

vermilion

THE FARM TABLE

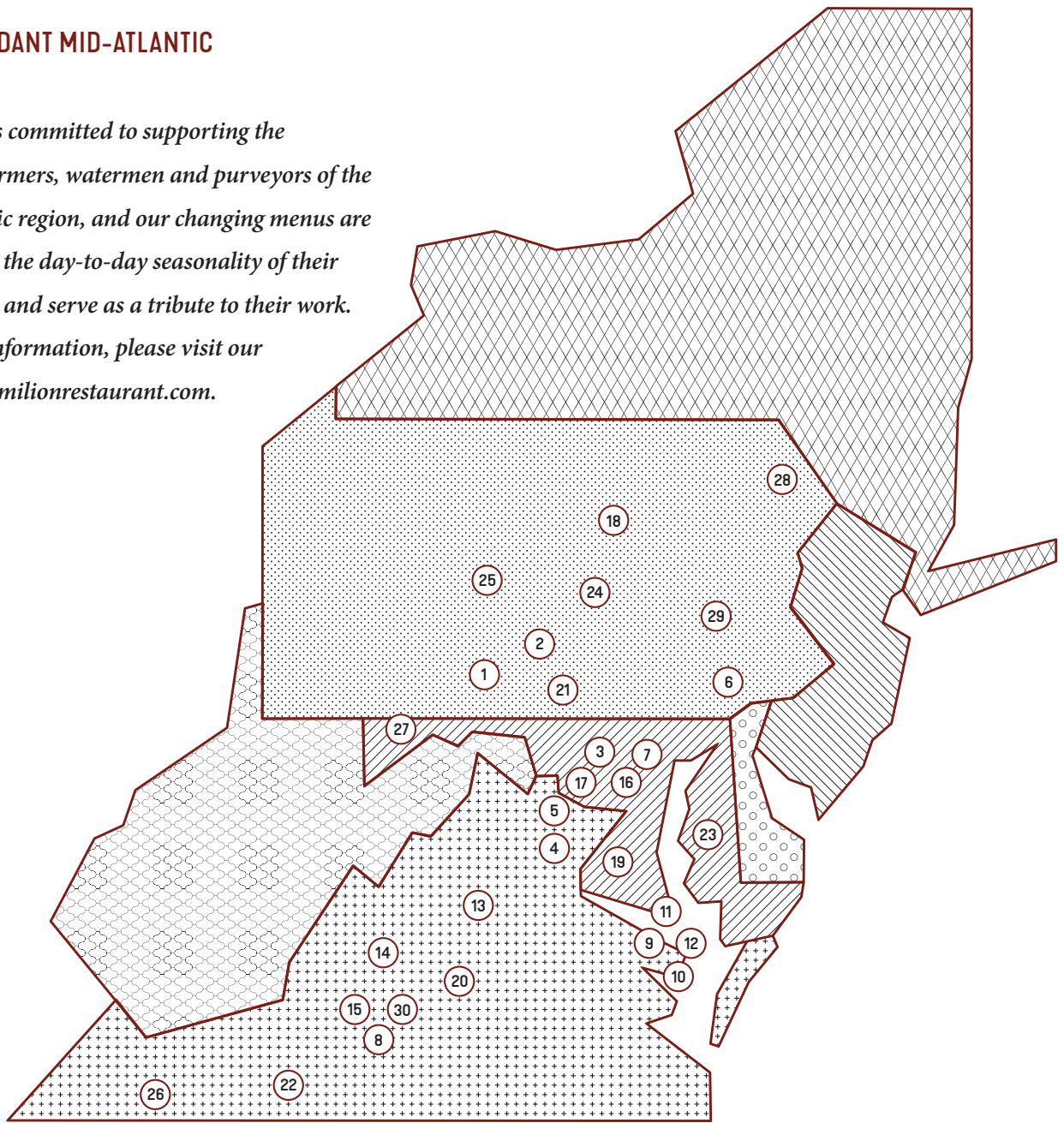
The farm table at Vermilion is an ever-changing, seasonally-driven celebration of our Mid-Atlantic region, served family-style for sharing.

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 | |