

I.

ROASTED BEET AND CITRUS SALAD

*fresh ricotta cheese, pistachio, watercress,
honey citrus vinaigrette*

“LOADED” POTATO & LEEK SOUP

crispy cheddar dumplings, bacon lardon, black garlic crema

CRISPY CHESAPEAKE OYSTERS

celery root, sweet and sour apples, whole grain mustard aioli

II.

CORNMEAL FRIED BLUE CATFISH

little neck clams, saffron aioli, manhattan style chowder

NEW FRONTIER BISON FLANK STEAK

finger sweet potatoes, bay blue, cipollini onion, salsa verde

TRUMPET MUSHROOM VARIATIONS

path valley shell beans, coddled egg, kale pesto, grilled sourdough

III.

THREE CHOCOLATES THREE WAYS

virginia peanuts, shortbread crumbles, house marmalade

WARM APPLE CIDER CAKE

whipped cream cheese, candied black walnuts, frozen custard

BETTIES BUNS

*chef chittum's grandmother's old fashioned yeast rolls
with pickled chilies & whipped sorghum butter*

12

vermilion

RAMW RESTAURANT WEEK

1.27 - 2.9

MMXXV

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*