

APPLE CIDER DOUGHNUTS	8
<i>cinnamon sugar, cider glaze</i>	
PHILLY "STEAK & CHEESE" ARANCINI	12
<i>braised short rib, arancini, aged provolone, pickled pepper aioli</i>	
IMPORTED GREEK YOGURT	12
<i>local honey, pomegranate, torn mint, house granola</i>	
PATH VALLEY FARM BABY BEETS	16
<i>jersey burrata, winter citrus, pistachio, baby greens</i>	
CHARRED AVOCADO TOAST*	17
<i>coddled egg, sumac red onion, baby watercress</i>	

TWO EGGS YOUR WAY*	17
<i>crispy potato, baby greens, choice of ham, bacon or sausage</i>	

OUR CHICKEN "N" WAFFLES*	19
<i>dippy eggs, maple mustard, pepper emulsion, warm syrup</i>	

CHEF'S RICOTTA PANCAKES	18
<i>honey crisp apples, almond cookies, whipped mascarpone</i>	

SHAVED COUNTRY HAM BENEDICT*	24
<i>poached hen eggs, warm cornbread, pickled pepper bearnaise</i>	

KALE & CHICORY SALAD	17
<i>sweet potato, pear, sunflower seeds, st. malachi, tahini dressing add grilled amish chicken for 10 dollars</i>	

BEER BATTERED FRIED BLUE CATFISH	18
<i>pickled onion, torn mint, hot sauce, shaved 2 cabbage slaw</i>	

TAVERN "BIG MAC"*	21
<i>cheddar, hothouse tomato, onion, pickle, 1000 island</i>	

VIRGINIA PEANUT FINANCIER	16
<i>salted caramel, olive oil, malt, bittersweet chocolate</i>	

CAROLINA RICE PUDDING	15
<i>bruleed citrus, cardamon, basil, carrot cake crumbles</i>	

CHEESE PLATE	18
<i>housemade accompaniments</i>	

vermilion

OUR WEEKEND BRUNCH DELUXE PRIX FIXE

...
choose one starter, one entree
and one cocktail for 35 dollars

COCKTAILS

BREAKFAST MARTINI	14
<i>gin or vodka, capitoline vermouth</i>	

BLOODY MARY	14
<i>vodka, housemade bloody mix</i>	

MIMOSA	12
<i>freshly squeezed orange juice, sparkling prosecco</i>	

TELLTALE TEA	10
<i>walnut vermouth, lemon, iced tea</i>	

IRISH COFFEE	12
<i>swings coffee, jameson whiskey, espresso liqueur, whipped cream</i>	

SIDES

SIDE OF PORK	6
<i>sausage, ham or bacon</i>	

SIDE OF SOURDOUGH	4
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BRUNCH POTATOES	5
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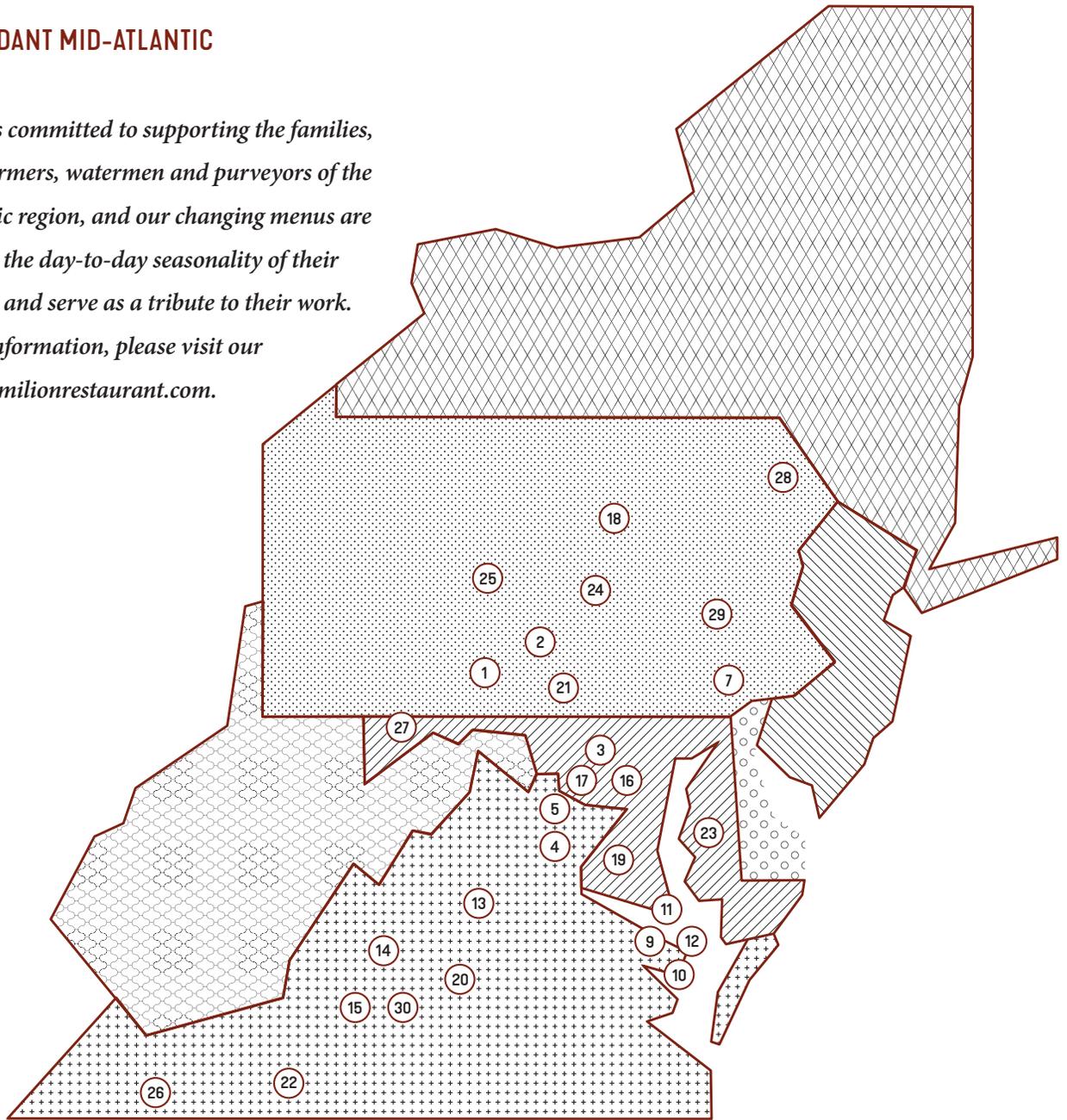
EXTRA EGG	4
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SIMPLE GREENS	6
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THE ABUNDANT MID-ATLANTIC

Vermilon is committed to supporting the families, 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 | 9. SAPIDUS FARM | 13. NEW FRONTIER BISON | 21. PIPE DREAMS DIARY | 29. CASTLE VALLEY MILL (<i>grains</i>) |
| 2. PATH VALLEY | 10. WHITE STONE | 14. JAMESON | 22. THE FARM AT DOE RUN | 30. LINDERA FARM (<i>vinegar</i>) |
| 3. MOON VALLEY | 11. 38 NORTH | 15. SEVEN HILLS | 23. CHAPEL CREAMERY | |
| 4. FRESH IMPACT | 12. BLACKBERRY FARM | 16. ROSEDA FARM | 24. COULTER FARM DAIRY | |
| 5. LITTLE WILD THINGS | | 17. GREEN HILL FARM | 25. KURTZ FAMILY CREAMERY | |
| 6. CHEF'S GARDEN | | 18. JURGIELEWICZ FARM | 26. MEADOW CREEK DAIRY | |
| 7. IRWIN MUSHROOMS | | 19. LONGVIEW FARMS | 27. FIREFLY FARMS | |
| 8. KARMA FARMS | | 20. AUTUMN OLIVE FARMS | 28. CALKINS CREAMERY | |