# TAVERN AND BAR MENU / AUTUMN

vermilion

## SNACKS

**BETTIE'S BUNS**
*chef chittum's grandmother's old fashioned yeast rolls, sorghum butter ... 12*

**PHILLY "STEAK & CHEESE" ARANCINI**
*braised short rib, aged provolone, pickled pepper aioli ... 12*

**CRISPY RUSSET STEAK FRIES**
*ranch seasoning, black garlic aioli ... 9*

**SMOKED PIMENTO DIP**
*sliced scallions, fresh veggies, ritz crackers ... 9*

**SHAVED COUNTRY HAM BRUSCHETTA**
*our smoked pimento, b&b romanesco, honey, warm cornbread ... 16*

**CRISPY CHESAPEAKE OYSTERS "H.L.T."***
*cherry tomato, leaf lettuce, crispy ham, chili aioli ... 16*

**CORNMEAL FRIED HOUSE PICKLES**
*with green goddess ... 9*

## SOUP / SALADS

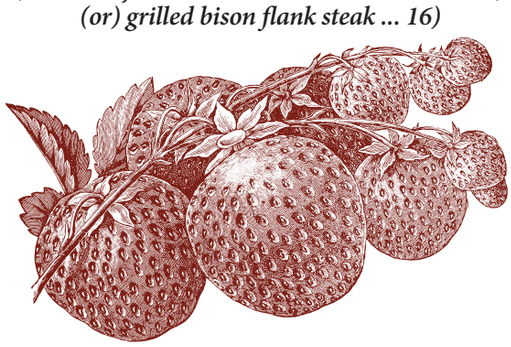
**CREAMY CHESTNUT SOUP**
*shredded duck confit, rosemary, cider gastrique, cornbread croutons... 16*

**SHAVED BRASSICAS SALAD**
*aged cheddar, pomegranate, pecans, creamy cider vinaigrette ... 18*

**HEIRLOOM BEET SALAD**
*shepherd's valley blue, pistachio, asian pear, balsamic, watercress ... 17*

**KALE AND CHICORY SALAD**
*sweet potato, pear, sunflower seeds, st malachi, tahini dressing ... 17*

*(add to any salad roasted chicken breast ... 10 )*
*(or) grilled bison flank steak ... 16)*



*"Good food starts with good people - the farmers, growers & watermen who bring the best of the Mid-Atlantic to our kitchen. Growing up on Maryland's Eastern Shore taught me to honor the seasons and the ingredients they provide. At Vermilion, I try to bring that sense of place to each dish with care, respect, and gratitude for the folks who make it possible." - Chef Tony Chittum*

## SANDWICHES / SUPPER

**CHICKEN SLIDERS**
*hot sauce, local honey, two cabbage slaw ... 14*

**TAVERN BURGER***
*chef's butter burger, american, shrettuce, pickle, tomato, red onion, 1,000 island ... 21*

**FUSILLI LUNGHI PASTA**
*pesto, pine nuts, pennsylvania grana ... 26*

**CRISPY BLUE CATFISH SANDWICH**
*shaved fennel salad, pickled chili, avocado aioli, simple greens salad ... 26*

**GRILLED BISON FLANK STEAK***
*crispy russet potatoes, horseradish, simple greens salad ... 35*

**SLOW ROASTED "SUNDAY RAGU"**
*pork spare ribs, braised angus beef, meatballs, fennel sausage, plum tomatoes, hand cut egg noodles ... 48*

*(sunday ragu serves 1-2 people, please allow 20 minutes to prepare)*

## THE FARM TABLE AT VERMILION

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*Our Farm Table Menu is a nightly, three-course journey through the flavors of the Mid-Atlantic, crafted by Chef Chittum to highlight the finest seasonal ingredients.*

*Choose from a curated set of dishes and enjoy small complimentary "gifts" from the chef along the way. Designed for sharing, this experience captures the spirit of Vermilion's cooking, inspiration & ethos.*

• 75 DOLLARS PER PERSON •

## SWEETS

**HAZELNUT BROWN BUTTER CAKE**
*bittersweet chocolate, salted caramel, espresso ice cream... 16*

**WARM APPLE CIDER CAKE**
*whipped cream cheese, candied black walnuts, frozen custard ... 15*

**"PUMPKIN PIE" SUNDAE**
*crushed pie crust, bourdon raisins, pecans, caramel, pumpkin ice cream ... 15*

**TRIO OF MID-ATLANTIC CHEESES**
*assorted accompaniments ... 15*

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• *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS •

## WINE

**SPARKLING WHITE** — *17 / 68*
*red tail ridge, blanc de noirs, pinot noir*
*finger lakes, new york 2019*

**SPARKLING ROSÉ** — *13 / 52*
*rosemont winery, rosé brut, chambourcin*
*virginia nv*

**SAUVIGNON BLANC** — *17 / 68*
*blenheim vineyards*
*monticello, virginia 2023*

**PINOT GRIS** — *15 / 60*
*lundeen*
*willamette valley, oregon 2024*

**RIESLING** — *15 / 60*
*forge cellars, classique dry*
*seneca lake, finger lakes 2023*

**PETIT MANSENG** — *17 / 68*
*michael shaps, monticello, virginia 2022*

**CALIFORNIA CHARDONNAY** — *16 / 64*
*alfaro, estate chardonnay, santa cruz*
*mountains, california 2024*

**VIRGINIA CHARDONNAY** — *14 / 56*
*barboursville vineyards,*
*virginia 2024*

**ORANGE WINE** — *15 / 60*
*field recordings, skins, chenin blanc/pinot*
*gris/ verdelho, central coast, california*

**ROSÉ** — *15 / 60*
*early mountain vineyards*
*madison, virginia, 2024*

**CALIFORNIA PINOT NOIR** — *16 / 64*
*timbre wine co, opening act*
*monterey, california, 2022*

**NEW YORK PINOT NOIR** — *19 / 76*
*ravines wine cellars*
*finger lakes, new york 2022*

**CABERNET FRANC** — *15 / 60*
*ox-eye vineyards*
*shenandoah valley, virginia 2023*

**ZINFANDEL** — *13 / 52*
*hendry, hrw*
*napa valley, california 2020*

**OREGON BLEND** — *17 / 68*
*limited addition, rouge crush*
*willamette valley, oregon 2023*

**SYRAH** — *14 / 56*
*lone birch*
*yakima valley, washington 2022*

**CALIFORNIA BLEND** — *15 / 60*
*stolpman, la cuadrilla, syrah / grenache /*
*mourvedre, ballard canyon, santa barbara,*
*california, 2023*

**NAPA VALLEY CABERNET** — *17 / 70*
*diamonds in space*
*napa valley, california 2023*

## COCKTAILS

**ROSE OF THE BLUE RIDGE**
*mezcal, genepy, dry vermouth,*
*thyme lime ... 15*

**IS THE CHEF FROM VIRGINIA?**
*regional bourbon, local sorghum*
*and maple, bitters ... 16*

**BERRY SEASONAL**
*tequila, strawberry aperitif,*
*local strawberry jam, basil, lime ... 16*

**MONKS OF RICHMOND**
*cucumber infused vodka, cappelletti,*
*grapefruit, local herbal liqueur ... 16*

**GETAWAY CAR**
*apple butter infused rum, campari,*
*tender is the night black walnut vermouth,*
*artemesia thistle ... 16*

**PRIOR BRIARS**
*gin, artemisia farms thistle,*
*local blackberry jam, lemon ... 16*

## BEER

**PILSNER** — *9*
*bluejacket light years, dc, 4.5%, 16 oz.*

**HAZY IPA** — *9*
*bluejacket lost weekend, dc, 7.0%, 16 oz*

**AMBER LAGER** — *9*
*port city pizza night, virginia, 4.8%, 16 oz.*

**DARK LAGER** — *9*
*lost generation grave shift, dc, 4.9%, 16 oz.*

**WITBIER** — *9*
*right proper li'l wit, washington, dc, 5%, 13 oz.*

**DRY CIDER** — *9*
*potter's farmhouse dry, virginia, 8.4%, 13 oz.*

## NON ALCOHOLIC

**BEACHCOMBING BLUES** — *10*
*pamplemousse, cinnamon, lime, mint, tonic*

**RITES OF SPRING** — *10*
*sprit-free gin, elderflower,*
*local strawberry jam, basil, lemon*

**KEEP OUR SPRITZ ABOUT US** — *10*
*pomegranate, honey, citrus, rosemary,*
*non-alcoholic sparkling wine*

**ENAY DAY RIPPER** — *8*
*pilsner, virginia, 0.4%, 12 oz. can*

**ENAY SUN SHIFTER** — *8*
*ipa, virginia, 0.4%, 12 oz. can*

WINE BY ERIN DUDLEY / SPIRITS BY NICK FARRELL / BEER BY TIM LIU