



APPLE CIDER DOUGHNUTS cinnamon sugar, cider glaze	8
PHILLY STEAK & CHEESE ARANCINI pickled pepper aioli	9
WHIPPED GREEK YOGURT pineapple, torn mint, local honey	11
sips	
MIMOSA Freshly Squeezed OJ, Sparkling Wine	10
BLOODY MARY Vermilion Bloody Mix, Vodka	11
BLACKBERRY 75 Housemade Blackberry Shrub	11

Freshly Squeezed OJ, Sparkling Wine	
BLOODY MARY Vermilion Bloody Mix, Vodka	11
BLACKBERRY 75 Housemade Blackberry Shrub Sparkling Wine	11
DRIP COFFEE Swings Coffee, Selection of Sweeteners	4
HOT TEA Selection of Spirit Tea, Loose Leaf Teas	6
FRESHLY BREWED ICED TEA Black Tea, Lemon	3

SANZO POMELO SPARKLING WATER

NY, 12 oz. Can

EARTH & EATS MIXED GREENS	13
farm greens, shaved root vegetables, picked herbs, mustard vinaigrette	13
BEET & CITRUS SALAD	15
ricotta cheese, toasted pistachio, orange-honey vinaigrette	
CREAMY JERUSALEM ARTICHOKE SOUP	16
pulled duck confit, flatleaf parsley, brown butter roa anjou pear	sted
ROASTED OYSTER MUSHROOM TOAST*	19
sourdough, local shell Beans clothbound cheddar, dippy egg, salsa verde	
RICOTTA PANCAKE	17
pink lady apple, candied walnuts, warm pennsylvania syrup	
HAM & CHEESE BURGER*	18
7 Hills beef patty, caramelized sweet onion, mustard aioli, watercress , crispy potatoes	
V. F. CHICKEN N' WAFFLE*	19
crispy chicken thigh, hot sauce,	

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

crispy fingerling potatoes, salad, bacon or ham

17

NY, 12 oz. Can

dippy egg, maple mustard

TWO EGGS YOUR WAY*

5

shares

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DRIP COFFEE Swings Coffee, Selection of Sweeteners	4
HOT TEA Selection of Spirit Tea, Loose Leaf Teas	6
FRESHLY BREWED ICED TEA Black Tea, Lemon	3
SANZO POMELO SPARKLING WATER	5

brunch-

EARTH & EATS MIXED GREENS farm greens, shaved root vegetables, picked herbs, mustard vinaigrette	13
BEET & CITRUS SALAD ricotta cheese, toasted pistachio, orange-honey vinaigrette	15
CREAMY JERUSALEM ARTICHOKE SOUP pulled duck confit, flatleaf parsley, brown butter roasted anjou pear	16 !
ROASTED OYSTER MUSHROOM TOAST* sourdough, local shell Beans clothbound cheddar, dippy egg, salsa verde	19
RICOTTA PANCAKE pink lady apple, candied walnuts, warm pennsylvania syrup	17
HAM & CHEESE BURGER* 7 Hills beef patty, caramelized sweet onion, mustard aioli, watercress, crispy potatoes	18
V. F. CHICKEN N' WAFFLE* crispy chicken thigh, hot sauce, dippy egg, maple mustard	19
TWO EGGS YOUR WAY* crispy fingerling potatoes, salad, bacon or ham	17
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Vernilion Brunch Menu

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