

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, mixed berries, torn mint, house granola</i>	
HEIRLOOM TOMATO SALAD	18
<i>cherry tomatoes, avocado puree, cucumber, chili, green goddess</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>	
BREAD PUDDING FRENCH TOAST	18
<i>marinated strawberries, whipped butter, rhubarb maple syrup</i>	
SHAVED COUNTRY HAM BENEDICT*	24
<i>poached hen eggs, warm cornbread, pickled pepper bearnaise</i>	
BABY GEM LETTUCE SALAD	17
<i>cucumber, radish, tomato, local tomme, croutons, creamy italian</i>	
<i>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 BURGER*	21
<i>chef's butter burger, american, shrettuce, pickle, tomato, red onion, 1,000 island</i>	

DARK CHOCOLATE CREMEUX	16
<i>crackled cookies, sea salt, olive oil, spring cherry variations</i>	
BUTTERMILK PANNA COTTA	15
<i>marinated local berries, lemon verbena, cornmeal cake crumbles</i>	
CHEESE PLATE	18
<i>housemade accompaniments</i>	

vermilion

RAMW RESTAURANT WEEK

AUG 24 - SEP 6

MMXXVI

...

35 DOLLARS PER PERSON
SELECT ONE FROM EACH COURSE

COCKTAILS

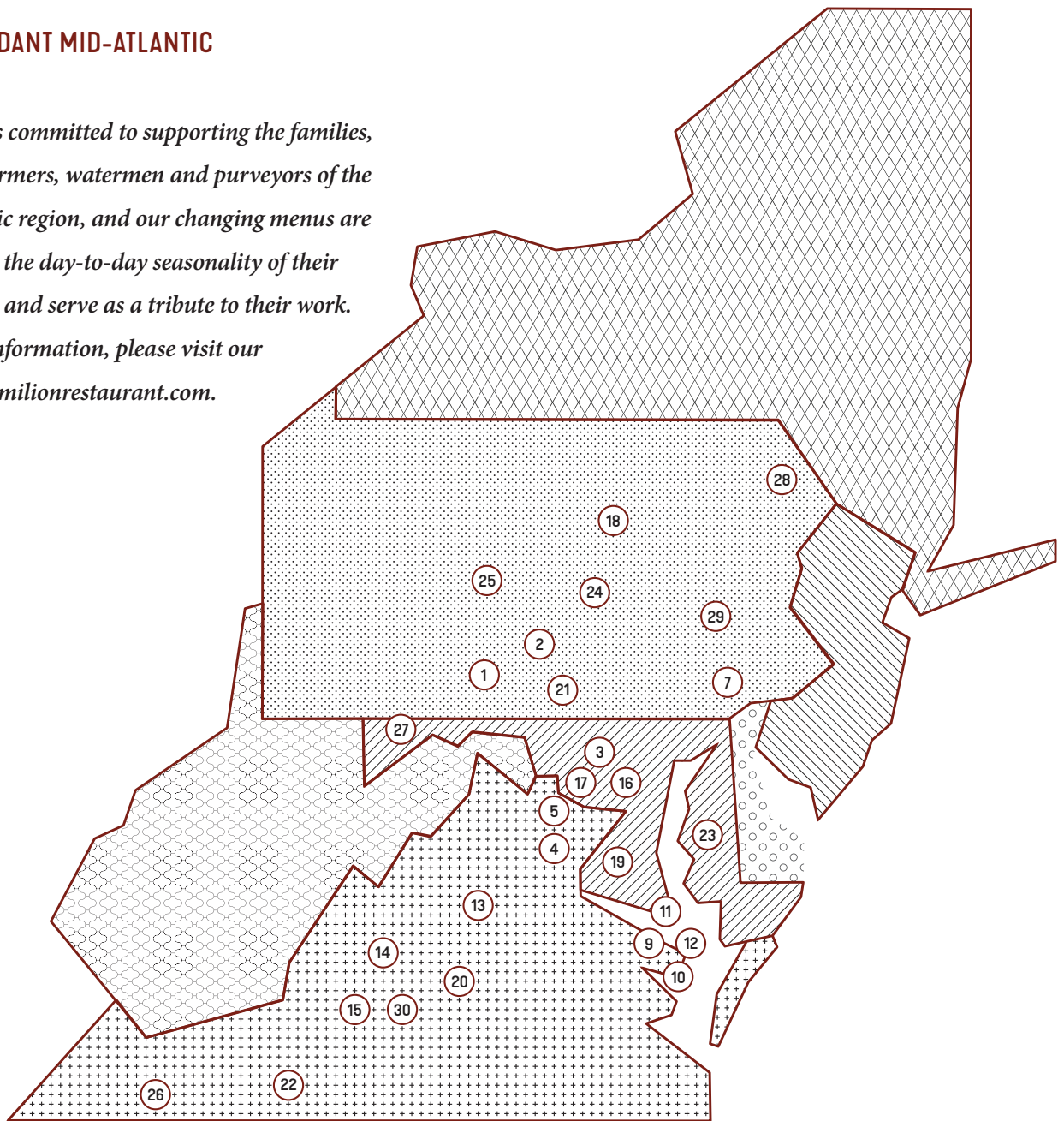
BREAKFAST MARTINI	14
<i>gin or vodka, capitoline vermouth</i>	
BLOODY MARY	14
<i>vodka, housemade bloody mix</i>	
MIMOSA	12
<i>freshly squeezed orange juice, sparkling wine</i>	
TELLTALE TEA	10
<i>walnut vermouth, lemon, iced tea</i>	
IRISH COFFEE	12
<i>swings coffee, jameson whiskey, espresso liqueur, whipped cream</i>	

SIDES

SIDE OF PORK	6
<i>sausage, ham or bacon</i>	
SIDE OF SOURDOUGH	4
BRUNCH POTATOES	5
EXTRA EGG	4
SIMPLE GREENS	6

THE ABUNDANT MID-ATLANTIC

Vermilion 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 | |