

vermilion

WEEKEND BRUNCH

Our seasonal tavern menu, driven by the abundant Mid-Atlantic region, is available to all while dining downstairs, in the lounge and at the bar, and is complemented by a stellar collection of wines, craft beer and spirits.

SIDES

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

COCKTAILS

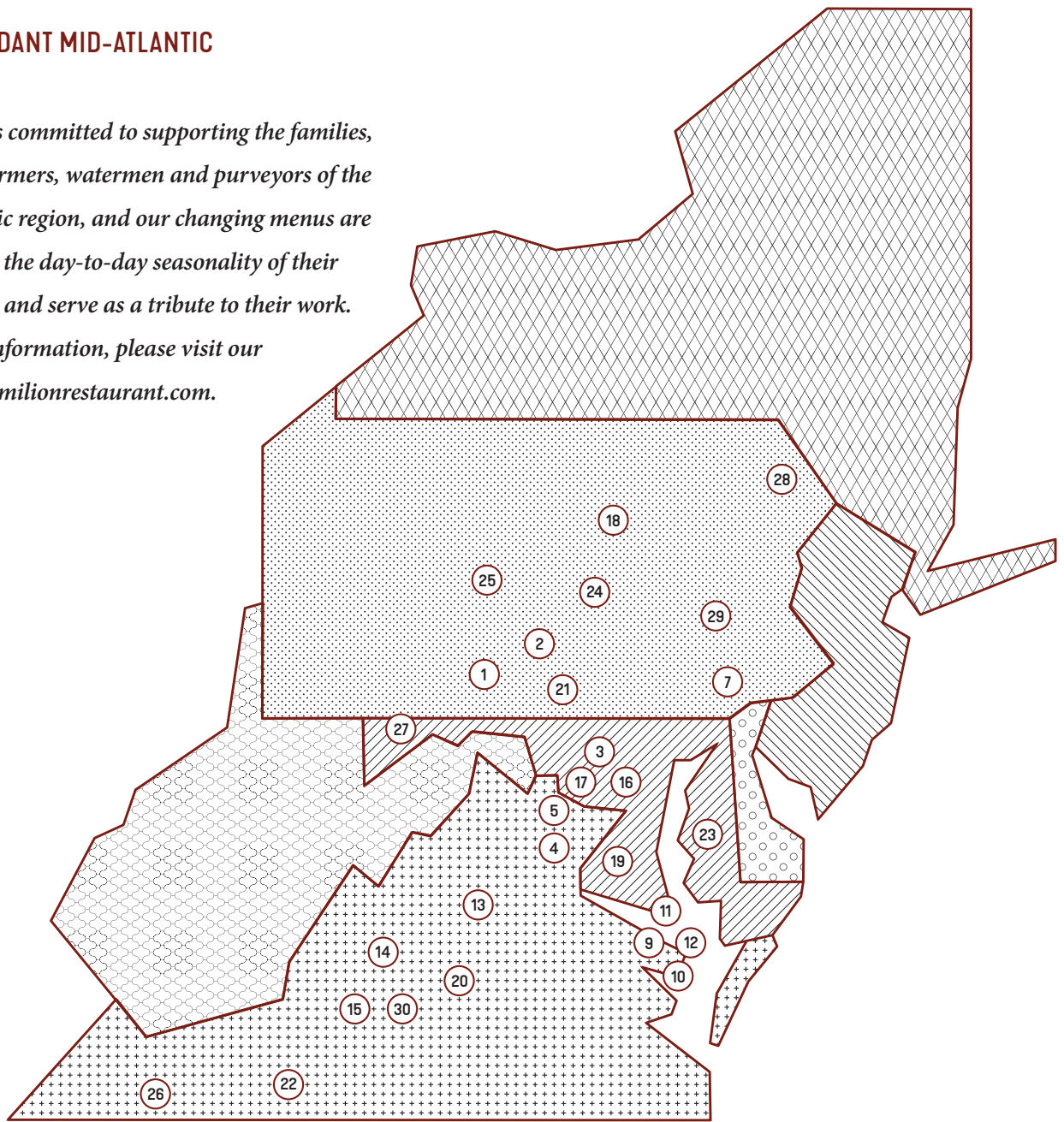
14	BREAKFAST MARTINI <i>capitoline vermouth, gin</i>
14	AMERICANO <i>cappelletti, vermouth, sparkling water</i>
14	GREEN BEAST <i>sherry, pineapple, herbal liqueur, lime</i>
14	RED BUD BLOOM <i>tequila, house grenadine, lemon, bubbles</i>
14	NECROMANCER <i>KO battle standard gin, st. germain,</i>

APPLE CIDER DOUGHNUTS <i>cinnamon sugar, cider glaze</i>	8
PHILLY "STEAK & CHEESE" ARANCINI <i>braised short rib, arancini, aged provolone, pickled pepper aioli</i>	12
IMPORTED GREEK YOGURT <i>pomegranate, local honey, house granola</i>	12
MARINATED HEIRLOOM BEETS <i>strawberries, vin cotto, candied pecans, aged goat cheese</i>	18
CHARRED AVOCADO TOAST <i>coddled egg, sumac red onion, baby watercress</i>	17
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TWO EGGS YOUR WAY <i>crispy potato, baby greens, choice of ham, bacon or sausage</i>	17
OUR CHICKEN N" WAFFLES <i>dippy eggs, maple mustard, pepper emulsion, warm syrup</i>	19
BREAD PUDDING FRENCH TOAST <i>marinated strawberries, almond cookies, whipped butter</i>	18
CRISPY SHRIMP BENEDICT <i>warm cornbread, poached hen eggs, old bearnaise</i>	24
KALE AND BRASSICAS SALAD <i>sweet potato, candied seeds, st. malachi, tahini dressing add grilled amish chicken \$10</i>	16
VERMILION'S BUTTER BURGER <i>aged cheddar, hot house tomato, onion, pickle, 1,000 island</i>	21
CRAB CAKE SANDWICH <i>bibb lettuce, tomato, remoulade, soft roll</i>	35
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STRAWBERRY-RHUBARB BUCKLE <i>lemon verbena, creme anglaise, castle valley oats</i>	15
DARK AND MILK CHOCOLATE CREMEUX <i>virginia peanuts, shortbread crumbles, kumquat marmalade</i>	15
CHEESE PLATE <i>housemade accompaniments</i>	18

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 | |