

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

## COCKTAILS

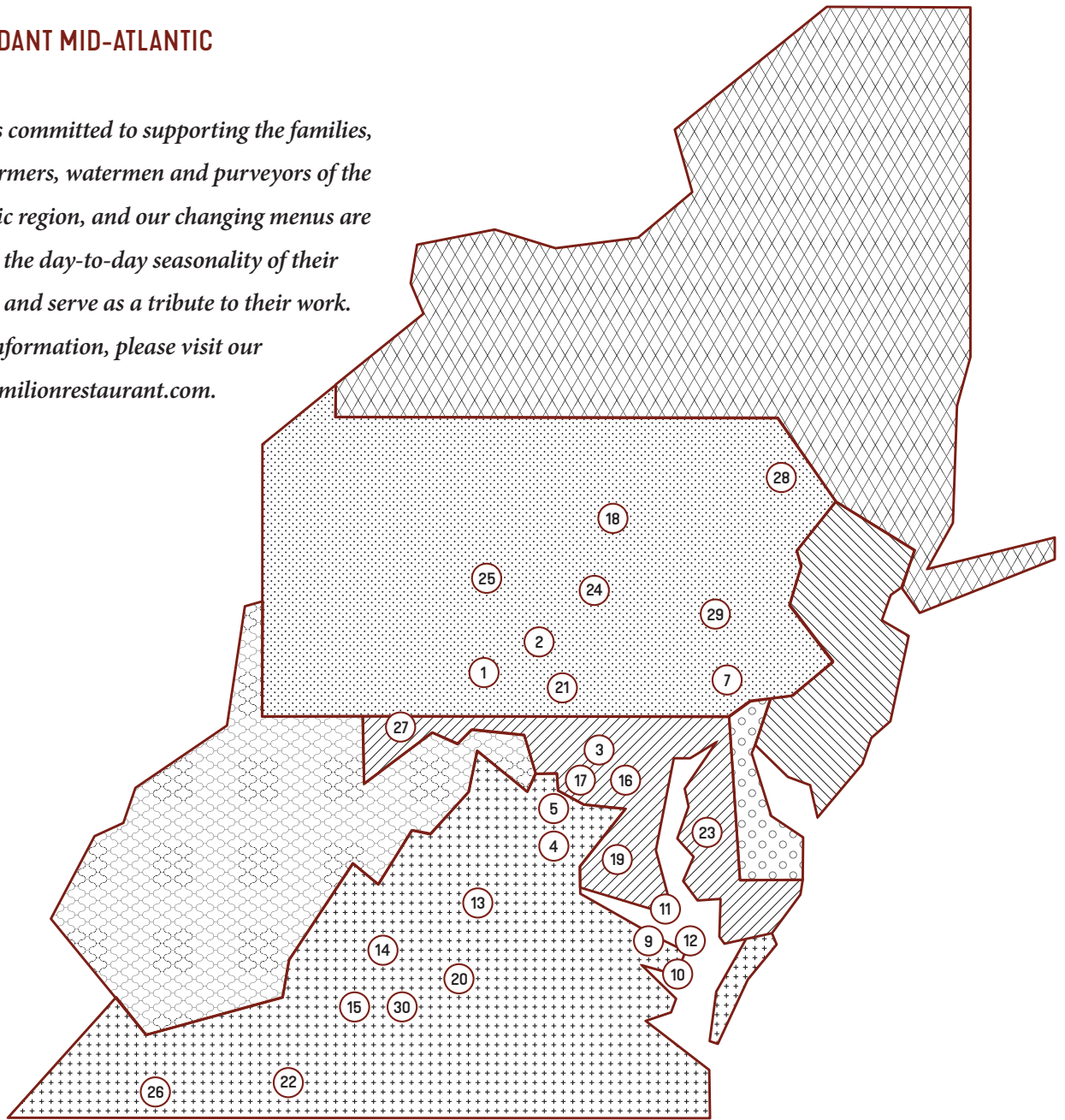
12	BREAKFAST MARTINI <i>capitoline vermouth, gin</i>
12	AMERICANO <i>cappelletti, vermouth, sparkling water</i>
12	GREEN BEAST <i>sherry, cucumber, herbal liqueur, lime</i>
12	APPLE TODDY <i>laird's applejack, allspice, lemon</i>
12	NECROMANCER <i>KO battle standard gin, st. germain, vermouth, absinthe, lemon</i>

APPLE CIDER DOUGHNUTS <i>cinnamon sugar, cider glaze</i>	8
SWEET CHILI HUSHPUPIES <i>maple mustard, chunky tartar, spiced remoulade</i>	9
IMPORTED GREEK YOGURT <i>pomegranate, local honey, house granola</i>	12
BEETROOT AND CITRUS SALAD <i>fresh ricotta cheese, pistachio, watercress, honey-citrus vinaigrette</i>	18
CHARRED AVOCADO TOAST <i>curdled 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, cornmeal waffle</i>	19
VERMILION RICOTTA PANCAKES <i>local apples, walnuts, whipped butter, warm maple syrup</i>	18
BRAISED ROSEDA FARM "HASH" <i>golden potatoes, two poached eggs, bearnaise sauce</i>	24
KALE & CHICORY SALAD <i>sweet potato, candied seeds, st. malachi, tahini dressing, add grilled amish chicken breast \$10</i>	16
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OUR SQUARE BUTTER BURGER <i>cheddar, crispy country ham, red onion, special sauce, dippy egg</i>	21
FRIED BLUE CATFISH <i>pickled onion, torn mint, hot sauce, 2 cabbage</i>	21
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WARM APPLE CIDER CAKE <i>whipped cream cheese, candied black walnuts, frozen custard</i>	14
MADEIRA POACHED PEAR <i>bittersweet chocolate, josiah's quince, candied almond, rosemary</i>	15
"PUMPKIN PIE" SUNDAE <i>crushed pie crust, bourbon raisins, pecans, caramel, pumpkin spice ice cream</i>	18

## 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](http://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      |  |