

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

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

COCKTAILS

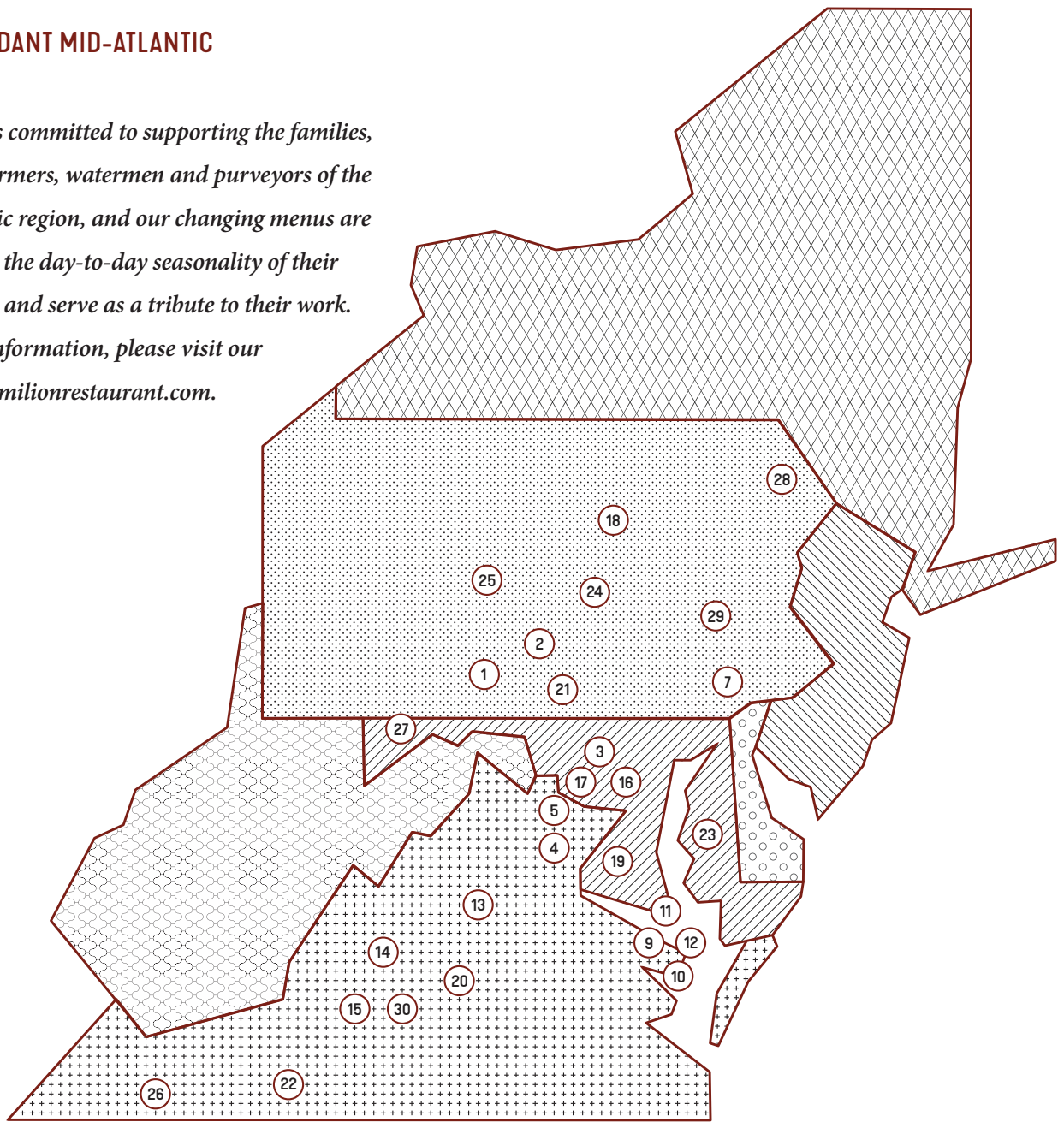
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| 12 | BREAKFAST MARTINI <i>capitoline vermouth, gin</i> |
| 12 | AMERICANO <i>cappelletti, vermouth, sparkling water</i> |
| 12 | GREEN BEAST <i>sherry, cucumber, herbal liqueur, lime</i> |
| 12 | APPLE TODDY <i>laird's applejack, allspice, lemon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

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| 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 |
| | |
| 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.



- | ● 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 | |