

I.

APPLE CIDER DOUGHNUTS

cinnamon sugar, cider glaze

IMPORTED GREEK YOGURT

*pomegranate, local honey,
house granola*

EGG & AVOCADO TOAST

*soft boiled egg, chili, bacon jam,
grilled whole grain bread*

II.

BEER BATTERED FRIED BLUE CATFISH

*pickled onion, torn mint, hot sauce,
shaved 2 cabbage slaw*

VERMILION'S RICOTTA PANCAKES

*lemon zest, whipped mascarpone,
warm maple syrup*

COUNTRY HAM BENEDICT

*poached hen eggs, warm cornbread,
pickled pepper bearnaise*

III.

THREE CHOCOLATES THREE WAYS

*virginia peanuts, shortbread crumbles,
house marmalade*

WARM APPLE CIDER CAKE

*whipped cream cheese, candied black walnuts,
frozen custard*

vermilion

RAMW RESTAURANT WEEK

1.27 - 2.9

MMXXV

25 dollars per person

Select one from each course

*The farm table menu at Vermilion is
an ever-changing, seasonally-driven
celebration of our mid-atlantic region*