

# THE PITCHER INN

*Warren, Vermont*

## Small Plates

Roasted Celeriac Soup, Brussel Leaves, Bacon, Hazelnut, Thyme \$15

Roasted Carrot, Arugula, Midnight Berry Vinaigrette, Feta, Szechuan Pepper, Cucumber \$17

Spinach Artichoke Dip, Grilled Pita, Marinated Artichoke Hearts \$16

Caesar Salad, Parmesan, White Anchovies, Lemon Garlic Dressing, Croutons \$14

Hamachi Crudo, Shaved Scallions, Pickled Peppers, Pomelo, Crispy Shallots \$20

## Appetizers

Sunchoke Tortellini, Truffle Salt, Candied Pepitas, Crispy Sunchokes, Bone Broth \$18

Vermont Cheese and Charcuteries

1 selection \$9

3 Selections \$24

5 Selections \$35

Foie Gras Torchon, Peanut Crust, House-grown Grape Jelly, Red Sorrel, Brioche \$27

Game Meats Terrine, Cinnamon Raisin Toast, Purple Mustard, Micro Arugula, Chives \$20

Fire-roasted Brie, Burst Cranberries, Seeded Crostini, Local Honey, Pistachio \$21

## Entrees

Seared Local Venison, Butternut, Beet, Turned Potatoes, Huckleberry, Spruce Powder \$54

Stuffed Delicata, Quinoa, Chevre, Roasted Brussels, Baby Carrots, Pickled Mustard Seed \$34

Bucatini Carbonara, Peas, Parmesan, Guanciale, Sous Vide Egg \$37

Lobster Ballotine, Braised Greens, Brown Butter and Chestnut Puree, Potato Croquettes \$68

Braised Oxtail Orchiette, Haricots Vert, Espagnole Sauce, Fresh Herb Salad \$40

Local Beef Burger, Sweet Roll, Cheddar, Pickles, White Onion, Belgian Sauce, Fries \$26

Seared Salmon, Squash Risotto, Pomegranate, Romanesco, Cured Egg Yolk \$38