



THE PITCHER INN  
*Warren, Vermont*

## SMALL PLATES

### LOCAL CHEESE & CHARCUTERIE 35

*serves 2*

*chef's selection of three local artisan cheeses and three charcuterie*

crostini | house-made assorted pickles

fruit preserve | honeycomb

### FLASH FRIED BRUSSELS SPROUTS 17

smoked maple | pignoli dukkah | aleppo chili

flakey salt

### OCTOPUS CARPACCIO 22

romesco | shaved fennel | beet pickled onion

ouzo gastrique | micro salad

### SMOKED TUNA TARTARE 25

crushed cucumber | torched avocado | pickled fresno

chili oil | puffed rice

### CONFIT DUCK TARTLET 24

puff pastry | cherry compote | caramelized honey mostarda

arugula

### BUTTERMILK FRIED CAULIFLOWER 18

berbere | honey labneh | smoked almond

### PORK BELLY "WEDGE" 19

baby gem lettuce | pickled cherry tomatoes

bayley hazen blue | cider glaze

### GRILLED STONE FRUIT & BURRATA 19

prosciutto | sunflower brittle | wild watercress

honey-balsamic | lemon agrumato

### BABY KALE CAESAR 16

baby kale | alpha toman crisp | croutons

house caesar dressing | white anchovie

## BIG PLATES

### LEMONGRASS INFUSED STRIPED BASS 49

cauliflower velouté | caramelized fennel

local mushrooms | thai basil | brown butter

### BUTTER POACHED LOBSTER 54

wild mushroom agnolotti | house ricotta

parmesan brodo | blistered tomato

### IBERICO PORK TENDERLOIN 49

crispy polenta | carrot purée | charred broccoli raab

maple jus

### FILET MIGNON 51

cornwall cattle co. beef | potato mille feuille

chimichurri | bordelaise

### ELYSIAN FARMS LAMB RACK 58

smashed & fried fingerlings | overnight tomato

roast garlic | mint & pistachio pesto

### DAY-BOAT SCALLOPS 52

sweet corn succotash | black garlic | preserved lemon

*"Eclectic in nature, grounded in experience,  
inspired by travel"*

EXECUTIVE CHEF DYLAN TAYLOR

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions