



THE PITCHER INN
Warren, Vermont

SMALL PLATES

LOCAL CHEESE & CHARCUTERIE 35

serves 2

chef's selection of 3 local artisan cheeses & 3 charcuterie
crostini | house-made assorted pickles | fruit preserve
honeycomb

FLASH FRIED BRUSSELS SPROUTS 17

smoked maple | pignoli dukkah | aleppo chili | flakey salt

PANZANELLA 16

local greens | cherry tomato | pickled red onion
cucumber | toasted bread | lemon-thyme vinaigrette

TOMATO TOAST 18

lemon ricotta | local tomato | balsamic glaze
toasted seeds | basil | house brioche

GRILLED OYSTERS ELOTE 21

charred corn | lime crema | pickled fresno | cotija
cilantro

CONFIT DUCK TARTLET 24

puff pastry | cherry compote | caramelized honey mostarda
arugula

WATERMELON GAZPACHO 17

jalapeño crème fraîche | pink peppercorn | cumin

TUNA TIRADITO 22

aji amarillo | toasted nori | lime zest | herb emulsion

GRILLED STONE FRUIT & BURRATA 19

prosciutto | sunflower brittle | wild watercress
honey-balsamic | lemon agrumato

DUTCH & HOLLANDER STEAMED MUSSELS 21

white wine | shallots | garlic | herbs | grilled focaccia

BIG PLATES

GRILLED BRANZINO 49

summer squash | castelvetro olive | arugula
roasted tomato vinaigrette

ATLANTIC SALMON 48

wild mushroom agnolotti | house ricotta | parmesan brodo
blistered tomato

IBERICO PORK TENDERLOIN 50

cream corn | blistered shishitos | pickled onion relish
maple bourbon jus

FILET MIGNON 52

cornwall cattle co. beef | potato mille feuille
chimichurri | bordelaise

ELYSIAN FARM LAMB RACK 58

smashed & fried fingerlings | overnight tomato
roast garlic | mint & pistachio pesto

SEAFOOD & SAFFRON RISOTTO 51

butter poached lobster, scallops & mussels | marinated tomato
shaved fennel | preserved lemon

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

*“Eclectic in nature, grounded in experience,
inspired by travel”*

EXECUTIVE CHEF DYLAN TAYLOR