



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

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

please inform your server of any food allergies in your party

BIG PLATES

GRILLED BRANZINO 48

summer squash | castelvetrano olive | arugula
roasted tomato vinaigrette

STRIPED BASS 49

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

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

EXECUTIVE CHEF DYLAN TAYLOR