



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

CHARRED RADICCHIO 19

fresh fig | bayley hazen blue | hazelnut brittle
ice cider vinegar | chive emulsion

DELICATA DOUGHNUTS 17

maple crème fraîche | pickled fresno | butter powder

WILD MUSHROOM “PÂTÉ” 18

pine nut | apple compote | grilled sourdough | arugula

BUTTERNUT SQUASH BISQUE 16

toasted maple marshmallow | fall spice | sage

HAMACHI TIRADITO 22

aji amarillo | toasted nori | lime zest | cilantro

INVIERNO CHEESE RAVIOLI 25

lamb & rosemary ragù | crispy kale | lemon zest | berbere

WILD WATERCRESS & BURRATA 18

candied local squash | spiced walnut | lemon argumato

BANGS ISLAND MUSSELS 21

red curry | coconut cream | shallots | garlic | herbs
grilled focaccia

BIG PLATES

SCALLOPS & PORK BELLY 52

buttered parsnip | pickled apple | cider glaze | arugula

HERB CRUSTED SWORDFISH 49

spaghetti squash | cauliflower velouté
overnight tomato | rosemary brown butter

IBERICO PORK TENDERLOIN 51

butternut purée | blistered shishito | pickled onion relish
maple bourbon jus

FILET MIGNON 52

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

ELYSIAN FARM LAMB OSSO BUCCO 58

white bean cassoulet | andouille | braised kale
mint & pistachio pesto

SEAFOOD & SAFFRON RISOTTO 52

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

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

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

EXECUTIVE CHEF DYLAN TAYLOR