

# THE PITCHER INN

*Warren, Vermont*

DINNER

## APPETIZERS

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**Smoked Local Duck Breast 12**

hazelnut almond butter, arugula, husk cherry jam

**Coal Roasted Beet Salad 12**

Mad River bleu cheese vinaigrette, baby lettuce, toasted cashews

**Seared Diver Scallops 14**

parsnip puree, romanesco, micro greens, pickled radish

**Celeriac and Apple Soup 11**

charred celeriac, celery leaves, hidden rose apples, herbs, bacon lardons

**Baby Kale Salad 10**

herb vinaigrette, elephant garlic crisp, crumbled feta, poached quail egg

## MAINS

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**Fire Roasted Tenderloin of Beef 42**

braised short rib and foie gras "daube", pomme puree, red wine glazed salsify, rosemary jus

**Crisp Seared Salmon 32**

coal burnt garlic oil vinaigrette, crispy polenta, baby vegetables

**Roasted Local Pork Chop 34**

charred herb chimichurri, grilled fennel choucroute, fingerling potatoes, cider glazed carrots

**Butternut Cavatelli 24**

fire roasted delicata squash, onion, mushrooms, root vegetables, and house-made ricotta

**Game Bird Pie 30**

roasted pheasant, and duck confit, haricots vert, root vegetables, carrot puree, puff pastry