

THE PITCHER INN
Warren, Vermont

We are a proud Gold Barn member of the Vermont Fresh Network. This shows a level of commitment to our community agriculture and our support of Local Farms and Producers. We proudly use the following Vermont Producers.

Tracks Menu

Available 5pm-8:30pm

7 nights a week

Black River Produce, Blake Hill Preserves, Boston Post Dairy, Cabot Creamery, Champlain Orchards, Cobb Hill Cheese, Farrell Distributing, Field Stone Farm, Grafton Village Cheese, High Low Farm, Jasper Hill Farm, Knoll Farm, Mad River Distillers, Maple Meadow Farm, Misty Knoll Farm, Monument Farms Dairy, Orb Weaver Creamery, Pebble Brook Farm, Red Hen Baking Company, Shelburne Farms, Silo Distillery, Snow Farm Vineyard, Vermont Creamery, Vermont Salumi, Vermont Switchel Company

Appetizers

Spring Pea Soup 12

minted crème fraiche

Blistered Shishito Peppers 14

mae ploy, garlic, ginger, shallot, aged shoyu, mirin

“Bar Snacks” 11

seasoned and roasted mixed nuts and parmesan gougeres

Oysters on the Half Shell 12

Heady Topper mignonette, micro arugula, lemon pearls

VT Cheese and Charcuterie Plate 22

assorted cheeses, charcuterie, homemade crackers, pickles, jam

Entrees

Pulled Pork Sandwich 24

house pickles, bbq sauce, roasted fingerling potatoes, sweet roll

Northeast Raised Beef Burger 23

cave aged cheddar, lettuce, tomato, onion, ramp aioli, steak fries

Striped Bass “Fish N Chips” 32

tartar sauce, root vegetable chips

BBQ Platter 34

ribs, brisket, local sausage, wood grilled asparagus, cornbread, coleslaw, BBQ sauces

Chicken Alfredo 28

gentile pasta, parmesan cream, bacon crumbs, peas