



THE PITCHER INN
Warren, Vermont

SMALL PLATES

- LOCAL CHEESE & CHARCUTERIE 35**
serves 2
chef's selection of three local artisan cheeses
and three charcuterie
crostini | house-made assorted pickles
fruit preserve | honeycomb
- FLASH FRIED BRUSSELS SPROUTS 17**
smoked maple | pignoli dukkah | aleppo chili
flakey salt
- HEIRLOOM BEETS & CHÈVRE 19**
VT chèvre | arugula | toasted hazelnut
lemon agrumato | cask aged balsamic
- SWEET CHILI CHARRED OCTOPUS 23**
asian pear | pickled fresno | micro salad
- FURIKAKE CRUSTED TUNA TATAKI 25**
cucumber & mint emulsion | chili oil
candied jalapeño
- BLACK TRUFFLE MUSHROOM TOAST 19**
toasted brioche | local mushrooms | black garlic
egg yolk | basil
- BUTTERMILK FRIED CAULIFLOWER 18**
berbere | honey labneh | smoked almond
- BABY GEM & BLUEBERRY 17**
candied sunflower seeds | apline style cheese
lemon-thyme vinaigrette

BIG PLATES

- LEMON & BASIL INFUSED HALIBUT 49**
cauliflower velouté | caramelized fennel
local mushrooms | thai basil | brown butter
- MAINE LOBSTER RAVIOLI 47**
house ricotta | braised leeks
wild ginger & lemon cream | cracked pepper
- WHEAT BERRY RISOTTO 36**
english peas | pickled asparagus | radish
house ricotta | parmesan foam | pea shoots
- DUCK... DUCK... 58**
marble potatoes | baby carrots | beet purée
caramelized honey & rhubarb mostarda
- 6oz WAGYU BAVETTE 51**
hashbrown | charred broccolini | fried onion
chimichurri | candied jalapeño
- BERBERE SPICED LAMB RACK 48**
poached cipollini | rosemary polenta | cured tomato
mint gremolata
- DAY-BOAT SCALLOPS 51**
grilled asparagus | pea pistou | crisp prosciutto
garlic soubise | lemon agrumato

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

EXECUTIVE CHEF DYLAN TAYLOR