At A Single Pebble, dining is discovery. Each dish carries its own history; each bite brings the essential flavors of China to your table.

For Chef/owner Chiuhu Duval, a meal at A Single Pebble is like a journey back home to her native Taiwan. Her sojourn to study cooking here in Vermont lead to a permanent stay after rediscovering her beloved childhood cuisine. She now wishes to share that experience with you.

Meals are served family style, which gathers us together to share not just food, but stories, recreating the spirit of Chinese dining. Share your own stories as you enjoy classical Chinese cuisine made from authentic ingredients such as dehydrated shitake mushrooms and Sichuan Peppercorn from across the ocean and local favorites like LaPlatte River Angus from just down the road.

Explore our Chef Tasting Menu and connect to tradition, community, and a passion for great food.

SMALL DISHES

Sliced Barbecue Hanging Pork
Roasted pork, marinated in a garlic five spice sauce 11

Double Garlic Broccoli
Wok-fried broccoli in a garlic sauce with cashew nuts 12

Mock Eel
Crispy shiitake mushrooms glazed in a ginger scallion soy sauce 12

Chilled Shredded Chicken
Hand shredded Vermont chicken with fresh bean sprouts. Choice of black peppercorn, sesame, or white barbecue sauce 12

Cha Tzu Style Vegetable Chips
Tempura local root vegetables, served with a ginger hoisin sauce 11

Dry Fried Green Beans
Fire-blistered green beans wok-tossed with flecks of pork, black bean, preserved vegetable & garlic 12

Scallion Pancake
Pan fried traditional northern-style pancake. Layers of wheat flour pancakes filled with scallion-flavored oil and served with house-made sweet soy 8

Dou Hua
Steamed silken tofu served with chili oil, Sichuan preserved vegetable and crushed peanuts 7

Seasoned & Pressed Tofu
Chilled slivers of firm tofu, seasoned with five spices and dark soy sauce, served with a dash of sesame oil and cilantro 8

Fresh Napa
Chilled cabbage tossed in cilantro, rice wine dressing 9

Sichuan Spicy Cucumber
Sliced cucumber, showered with a garlic, chili and hot bean dressing 9

Classic Asian Green Salad
Fresh local Asian greens tossed with soy sauce and sesame oil 9

Peking Duck
Traditional roasted duck served with crispy skin, cucumbers, scallions, sweet bean paste, and eight pancakes 17

DUMPLINGS

Pork Potsticker Dumpling
Five traditional handmade pork dumplings served with a ginger vinegar sauce 9

Chicken Dumplings With Spicy Sesame Sauce
Poached chicken dumplings served with a spicy sesame sauce 8

Steamed Scallion Bread
A light cloud-like bun with flecks of scallion 3 ea

Vegetable Red Oil Dumplings
Six house-made dumplings filled with spinach, shiitake mushrooms and seasoned bean curd. Topped with red oil sauce 9

Cha Shao Bun
A classic steamed wheat bun filled with Chinese BBQ pork, onion and mushroom in a savory honey sauce 4 ea

Chef’s Dumpling
A single pebble offers a wide variety of house-made dumplings. Please ask your server about today’s selection  

Market Price

Available with meat substitute
Available with a gluten-free option
Crispy Scallops
Tempura sea scallops served over shiitake mushrooms, celery, carrots and red peppers, in a spicy garlic, sweet rice wine sauce 🍴

Three Pepper Scallops
Wok-seared scallops with red, black and Sichuan pepper in a Chinese white wine sauce 🍴 🍴

Red Chili Shrimp
Large prawns tossed with mixed vegetables in a peppery, tangy sauce 🍴

Lemon Sesame Shrimp
Crispy prawns in a lemon ginger glaze with yu choy on a bed of li foon rice noodles 🍴 🍴

Ma Po Bean Cake
House favorite rustic recipe from Sichuan province. Fresh bean curd, minced pork and chilies tossed in a robust, spicy Sichuan sauce 🍴

Tofu & Greens
Stir fried tofu and local greens with garlic and vegetarian oyster sauce 🍴

Salt & Pepper Tofu
Crispy batons of tofu, tossed with red chili peppers, scallions, ginger and garlic, served with white BBQ sauce 🍴

Buddha's Sesame Beef
Crispy seitan served with mixed vegetables in a sesame garlic sauce — a house favorite 🍴

Mixed Chinese Vegetables
Wok tossed mixed vegetables with choy, lightly seasoned with soy and sesame oil 🍴

Mushi
Shredded cabbage and vegetables in a sweet bean sauce, served with eight Peking pancakes. Choice of pork, shrimp, chicken or tofu 🍴

Sweet & Pungent Walnuts
Tempura walnuts, red peppers, onions and bean cake glazed in a sweet and pungent sauce 🍴

Poached Greens
Choice of our daily fresh greens, gently poached and served with: Hong Kong sauce 🍴

Our kitchen makes every effort to accommodate special dietary needs. As meat dishes are served on these premises, we cannot be held to strict religious standards.

Available with meat substitute 🍴
Available with a gluten-free option 🍴
### Water Beef
Tender poached local beef on a bed of mixed greens in a garlic chili broth — 24

### Emperor's Beef
Marinated local sliced beef with mushrooms in a flavorful cantonese style sauce, served on a bed of asian greens — 24

### Steel Pot Sha Cha Beef
Marinated local beef in a unique barbeque sauce served over wide rice noodles with chinese greens — 24

### Sichuan Shredded Pork
Wok fried in a spicy chengdu sauce, tossed with carrots, celery, bamboo shoots and seasoned pressed tofu — please specify mild, medium, or hot — 22

### Barbecue Hanging Pork
Thinly sliced roasted pork with vegetables, bean cake, and traditional cantonese five spice sauce — 22

### Home Style Pork
Shredded pork with carmelized onion and garlic chives in a delicate soy sauce — 22

### Tangerine Peel Chicken
Crispy pieces of chicken with tangerine peel and garlic sauce framed with broccoli crowns — 23

### Five Flavor Chicken
Tender poached vermont chicken, hand shredded and served with sliced mixed vegetables. Topped with a five flavor sauce — 24

### Red Oil Chicken
Poached chicken braised in a spicy garlic, chili and sichuan pepper sauce — 23

### Crispy Lemon Chicken
Boneless marinated chicken breast topped with house lemon sauce — 24

### Three Cup Chicken
A traditional taiwanese dish. Crispy pieces of chicken, flash-braised in a wine and soy sauce with ginger, garlic, basil and sesame oil — 23

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### Choice of Cooking Method:

- Steamed with ginger, scallion and black bean and served on a bed of sichuan spinach
- Lightly seasoned and crispy fish tossed in a ginger sesame sauce
- Chef’s choice

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### Kung Po-Style Dishes
Choice of protein with whole peanuts, chilies and diced vegetables in a sichuan kung po sauce. Please specify mild, medium or hot
CHEF TASTING MENU

The chef tasting menu is an excellent way to try a large variety of dishes we offer without having to deliberate over what to order! The tasting menu is for the entire table and consists of nine dishes. Each dish is portioned for your party size and the meal ends with dessert. What you will receive is up to the chef, but we promise you are in good hands!

Each dish is brought to your table as soon as it is ready and is meant to be shared family-style. Due to the communal nature of the meal, we are unable to accommodate severe allergies or eating restrictions. Please inform your server of any known allergies.

Chef tasting menu is offered daily until one hour before the kitchen closes.

SOUPS

Family Pot (serves 4 - 5)

Hot & Sour
Shredded pork, chicken, shrimp, tofu, tiger lily bud, and tree ear mushroom, seasoned with red and black vinegar, and white pepper.
The recipe of the chef who introduced hot and sour soup to America in 1953 

Chop Your Head Off
A rustic, full-bodied soup of wide house-made noodle, ground pork, and napa cabbage

West Lake Soup
A delicate broth of minced beef, mushrooms, egg white ribbons, and spinach 

Red Thai
From the border of the yunnan province, this thai inspired soup is made with coconut milk, rice noodles, and chicken, flavored with yellow curry and topped with crispy lo mein 

Sea of China
From the oceanside city of ningpo, this classic soup contains shrimp, scallop, and squid with special preserved vegetables and egg white ribbons 

Miso Tofu
Vegetable stock, miso, tofu and asian greens, seasoned with sesame oil

Classic Egg Flower
Classic egg drop soup with a combination of chicken and shrimp

Spicy Three River
Three rivers run through yunnan; one is the origin of the mekong river of vietnam - the heart and soul of southeast asia. This soup is made of mekong curry, coconut milk, lemon grass, cilantro, basil, and fish, drizzled with chili oil 

A gratuity of 20% may be added to all parties of six or more

Available with meat substitute  Available with a gluten-free option
米飯.麺條  RICE and NOODLES

**Ants Climbing A Tree**
A CLASSIC SICHUAN DISH OF PORK AND CELLOPHANE NOODLES TOSSSED IN A HOT BEAN SAUCE WITH TREE EAR MUSHROOMS 🥛  15

**Pad Thai**
LARGE PRAWNS TOSSED WITH PHO RICE NOODLES IN A SAVORY, PUNGENT SAUCE, SERVED WITH CRUSHED PEANUTS  25

**Copper Well Noodles**
LO MEIN WITH WATERCRESS, SERVED IN A SPICY SESAME GARLIC SAUCE  11

**Beijing Street Noodles**
WHEAT NOODLES TOSSED WITH FRESH GARLIC, CHINKIANG VINEGAR AND SOY SAUCE. EVERYDAY CHINESE CUISINE  11

**Tan Tan Noodle**
WOK SEARED SHRIMP TOSSED WITH WHEAT NOODLES IN A SPICY SESAME SAUCE, TOPPED WITH CRUSHED PEANUTS AND SCALLION 🥛  16

**Cold Sesame Noodles**
LO MEIN STYLE NOODLES WITH HOUSE SESAME SAUCE

**Lo Mein**
TRADITIONAL EGG NOODLES WOK TOSSED WITH SHREDDED VEGETABLES IN SOY SAUCE AND FLAVOURED WITH SESAME OIL

**Lo Mein Hong Kong Style**
WOK SEARED THIN ANGEL HAIR STYLE LO MEIN, LAYERED WITH YU CHOI AND SEASONED WITH SWEET HONG KONG SOY SAUCE

**Fried Rice**
RICE AND VEGETABLES SEASONED WITH SOY SAUCE AND SESAME OIL 🥛  SHRIMP OR PORK  11

**House Special Chow Fun**
FRESH WIDE RICE NOODLE WITH VEGETABLES, CHICKEN, SHRIMP AND ROAST PORK, TOSSSED IN A LIGHT BROWN SAUCE  23

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition

阁 Available with meat substitute 🍝 Available with a gluten-free option