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.

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**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

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*Available with meat substitute  Available with a gluten-free option*
DUMPLINGS

Pork Potsticker Dumpling
Five traditional hand-formed 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

Available with meat substitute
Available with a gluten-free option
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.

### SEAFOOD

**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

### TOFU and SEITAN

**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

**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

### VEGETABLES and OTHERS

**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 sweet and pungent sauce

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

Available with meat substitute  Availability with a gluten-free option

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牛.豬.雞  BEEF • PORK • POULTRY

**Water Beef**
Tender poached local beef on a bed of mixed greens in a garlic chili broth  25

**Emperor's Beef**
Marinated local sliced beef with mushrooms in a flavorful cantonese style sauce, served on a bed of asian greens 🍽️  25

**Steel Pot Sha Cha Beef**
Marinated local beef in a unique barbecue sauce served over wide rice noodles with chinese greens 🍽️  25

**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 🍽️  23

**Barbecued Hanging Pork**
Thinly sliced roasted pork with vegetables, bean cake, and traditional cantonese five spice sauce  23

**Home Style Pork**
Shredded pork with carmelized onion and garlic chives in a delicate soy sauce 🍽️  23

**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 🍽️  25

**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 🍽️  25

**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

今日魚  FISH OF THE DAY

**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

**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

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

**Ants Climbing A Tree**
A CLASSIC SICHUAN DISH OF PORK AND CELLOPHANE NOODLES TOSSED 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  
CLASSIC 11  SHRIMP 14  CHICKEN 16

**Lo Mein**
TRADITIONAL EGG NOODLES WOK TOSSSED WITH SHREDDED VEGETABLES IN SOY SAUCE AND FLAVORED WITH SESAME OIL  
VEGETABLE 15  SEAFOOD 18  ROAST PORK 18  CHICKEN 19

**Lo Mein Hong Kong Style**
WOK SEARED THIN ANGEL HAIR STYLE LO MEIN, LAYERED WITH YU CHOY AND SEASONED WITH SWEET HONG KONG SOY SAUCE  
CRISPY BEAN CURD 19  ROAST PORK 20  CHICKEN 21  CRISPY PRAWN 22

**Fried Rice**
RICE AND VEGETABLES SEASONED WITH SOY SAUCE AND SESAME OIL 🌶️  
SHRIMP OR PORK 12  VEGETABLE 12  CHICKEN 13

**House Special Chow Fun**
FRESH WIDE RICE NOODLE WITH VEGETABLES, CHICKEN, SHRIMP AND ROAST PORK, TOSSED IN A LIGHT BROWN SAUCE  
25

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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.

○ Available with meat substitute  🍴 Available with a gluten-free option
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 Chiuho Sampson, 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.