

Try our **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.



湯 **SOUPS**

FAMILY POT (serves 4 - 5)

15

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 (V)

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 (W)

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 (V)(W)

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 (W)

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 (V)(W)

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

小菜 **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 ㉔	12
MOCK EEL CRISPY SHIITAKE MUSHROOMS GLAZED IN A GINGER SCALLION SOY SAUCE ㉔	15
CHILLED SHREDDED CHICKEN HAND SHREDDED VERMONT CHICKEN WITH FRESH BEAN SPROUTS. CHOICE OF BLACK PEPPERCORN, SESAME, OR WHITE BARBECUE SAUCE ㉔	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 ㉔ ㉔	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	9
DOU HUA STEAMED SILKEN TOFU SERVED WITH CHILI OIL, SICHUAN PRESERVED VEGETABLE AND CRUSHED PEANUTS ㉔	8
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 ㉔	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

餃子.小點 **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	

MARKET
PRICE

海鮮 SEAFOOD

CRISPY SCALLOPS

TEMPURA SEA SCALLOPS SERVED OVER SHIITAKE MUSHROOMS, CELERY, CARROTS AND RED PEPPERS, IN A SPICY GARLIC, SWEET RICE WINE SAUCE ⑤

MARKET
PRICE

THREE PEPPER SCALLOPS

WOK-SEARED SCALLOPS WITH RED, BLACK AND SICHUAN PEPPER IN A CHINESE WHITE WINE SAUCE ⑤ ⑥

MARKET
PRICE

RED CHILI SHRIMP

LARGE PRAWNS TOSSED WITH MIXED VEGETABLES IN A PEPPERY, TANGY SAUCE ⑤

26

LEMON SESAME SHRIMP

CRISPY PRAWNS IN A LEMON GINGER GLAZE WITH YU CHOY ON A BED OF LI FOON RICE NOODLES ⑤ ⑥

26

豆腐.麵筋 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 ⑤

21

SALT & PEPPER TOFU

CRISPY BATONS OF TOFU, TOSSED WITH RED CHILI PEPPERS, SCALLIONS, GINGER AND GARLIC, SERVED WITH WHITE BBQ SAUCE

21

BUDDHA'S SESAME BEEF

CRISPY SEITAN SERVED WITH MIXED VEGETABLES IN A SESAME GARLIC SAUCE – A HOUSE FAVORITE

23

蔬菜.其他 VEGETABLES and OTHERS

MIXED CHINESE VEGETABLES

WOK TOSSED MIXED VEGETABLES WITH CHOY, LIGHTLY SEASONED WITH SOY AND SESAME OIL ⑥

15

MUSHI

SHREDDED CABBAGE AND VEGETABLES IN A SWEET BEAN SAUCE, SERVED WITH EIGHT PEKING PANCAKES. CHOICE OF PORK, SHRIMP, CHICKEN OR TOFU

22

SWEET & PUNGENT WALNUTS

TEMPURA WALNUTS, RED PEPPERS, ONIONS AND BEAN CAKE GLAZED IN SWEET AND PUNGENT SAUCE

19

POACHED GREENS

CHOICE OF OUR DAILY FRESH GREENS, GENTLY POACHED AND SERVED WITH: HONG KONG SAUCE 14
MUSHROOM SAUCE 15

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.

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 (V) 25

STEEL POT SHA CHA BEEF

MARINATED LOCAL BEEF IN A UNIQUE BARBECUE SAUCE SERVED OVER WIDE RICE NOODLES WITH CHINESE GREENS (V) 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 (V) 23

BARBECUE 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 (V) 23

TANGERINE PEEL CHICKEN

CRISPY PIECES OF CHICKEN WITH TANGERINE PEEL AND GARLIC SAUCE FRAMED WITH BROCCOLI CROWNS (V) (W) 23

FIVE FLAVOR CHICKEN

TENDER POACHED VERMONT CHICKEN, HAND SHREDDED AND SERVED WITH SLICED MIXED VEGETABLES. TOPPED WITH A FIVE FLAVOR SAUCE (V) 25

RED OIL CHICKEN

POACHED CHICKEN BRAISED IN A SPICY GARLIC, CHILI AND SICHUAN PEPPER SAUCE (V) 23

CRISPY LEMON CHICKEN

BONELESS MARINATED CHICKEN BREAST TOPPED WITH HOUSE LEMON SAUCE (V) 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 (V) 23

今日魚 FISH OF THE DAY

CHOICE OF COOKING METHOD:

MARKET
PRICE

- 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

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 ⑤

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 ⑤

16

COLD SESAME NOODLES

LO MEIN STYLE NOODLES WITH HOUSE SESAME SAUCE

CLASSIC 11

SHRIMP 14

CHICKEN 16

LO MEIN

TRADITIONAL EGG NOODLES WOK TOSSED 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 ⑥

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

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



A SINGLE PEBBLE

classic chinese cuisine

GATHER • DISCOVER • CONNECT

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 led 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.

A Single Pebble. GATHER. DISCOVER. CONNECT.

