

A SINGLE



PEBBLE

*classic chinese cuisine*

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## **WELCOME BACK!**

*Thank you for your continued support and loyalty! We've missed you!*

Here, at A Single Pebble, we are doing everything we can to prevent the spread of Covid-19. Our staff follow proper disinfecting guidelines. We have employed an ultra-violet disinfecting light inside all air distribution systems for indoor dining as well. We are experiencing a significant increase in the price of our ingredients and unfortunately our menu prices have changed to keep up with the market. We hope this will be temporary and thank you for your understanding.

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

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**

*Connect to tradition, community, and a passion for great food.*

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 30 minutes before the kitchen closes.*



## BIG DISHES

- .....
- LAPLATTE RIVER ANGUS BEEF** 28.  
*Ask your server when ordering, description changes daily*
- WATER BEEF** 28.  
TENDER POACHED BEEF SLICES WITH MIXED GREENS IN A GARLIC CHILI BROTH
- EMPEROR'S BEEF V** 28.  
MARINATED SLICED BEEF STIR FRIED WITH MUSHROOM AND ONIONS IN A FLAVORFUL CANTONESE STYLE SAUCE OVER A BED OF GREENS
- TWICE COOKED PORK** 26.  
SLICED BACON STIR FRY WITH CABBAGE & GARLIC CHIVE SEASONED WITH FRESH CHILIES, GARLIC CHILI PASTE & SOY SAUCE
- BARBECUE HANGING PORK** 26.  
THINLY SLICED ROAST PORK STIR FRIED WITH BEAN CAKE AND MIXED VEGETABLES IN A TRADITIONAL CANTONESE FIVE SPICE SAUCE
- TANGERINE PEEL CHICKEN V GF** 25.  
CRISPY PIECES OF CHICKEN WITH TANGERINE PEEL AND GARLIC SAUCE FRAMED WITH BROCCOLI CROWNS
- RED OIL CHICKEN V** 25.  
POACHED CHICKEN BRAISED IN A SPICY GARLIC, CHILI & SICHUAN PEPPER SAUCE. \*SPICY
- CRISPY LEMON CHICKEN V** 27.  
BONELESS MARINATED CHICKEN BREAST TOPPED WITH OUR HOUSE LEMON SAUCE
- Three Cup Chicken V** 25.  
PIECES OF CHICKEN FLASHED BRAISED IN A SESAME OIL, WINE & SOY SAUCE WITH GINGER, GARLIC & BASIL
- RED CHILI SHRIMP V** 28.  
LARGE PRAWNS TOSSED WITH MIXED VEGETABLES IN A PEPPERY, TANGY SAUCE
- LEMON SESAME SHRIMP V GF** 28.  
CRISPY PRAWNS IN A LEMON, GINGER GLAZE ON A BED OF RICE NOODLES & GREENS
- SEAFOOD OF THE DAY** 30.  
*Ask your server when ordering, description changes daily*

## SMALL DISHES & DUMPLINGS

- .....
- CRISPY VEGETABLE SPRING ROLL V** 7.  
TWO CRISPY SPRING ROLLS FILLED WITH CABBAGE, MUSHROOM, CARROTS & BAMBOO. SEASONED WITH FIVE SPICE.
- CRISPY BEEF WONTON** 9.  
FIVE CRISPY WONTONS FILLED WITH PULLED BEEF IN A BLACK BEAN CHILI SAUCE
- SCALLION BREAD V** 8.  
TWO STEAMED SOFT WHEAT BUNS WITH FLAKES OF SCALLION
- SCALLION PANCAKE V** 9.  
PAN FRIED WHEAT FLOUR PANCAKES FILLED WITH SCALLION FLAVORED OIL SERVED WITH HOUSE-MADE SWEET SOY SAUCE
- SICHUAN CUCUMBER** 9.  
SLICED CUCUMBER IN A GARLIC, CHILI & HOT BEAN DRESSING
- FRESH NAPA V GF** 9.  
CHILLED CABBAGE TOSSED IN CILANTRO WITH A RICE WINE DRESSING
- STEAMED PORK DUMPLINGS** 9.  
FIVE TRADITIONAL HAND-FORMED PORK DUMPLINGS WITH A GINGER, VINEGAR SAUCE
- CHICKEN DUMPLINGS with Spicy Sesame Sauce** 9.  
SIX POACHED HOUSE-MADE CHICKEN DUMPLINGS WITH A SPICY SESAME & PEANUT SAUCE
- VEGETABLE DUMPLINGS in Chili Oil V** 9.  
SIX HOUSE-MADE VEGAN DUMPLINGS FILLED WITH SPINACH, MUSHROOM & SEASONED BEAN CURD. TOPPED WITH A RED OIL SAUCE
- CHA SHAO BUN** 9.  
TWO STEAMED WHEAT BUNS FILLED WITH BARBECUE PORK, ONION & MUSHROOM IN A SAVORY HONEY SAUCE
- CHEF DUMPLING** 10.  
*Ask your server when ordering, description changes daily*

## SOUP, NOODLE & RICE

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- HOT & SOUR SOUP V** 15.  
CHICKEN, PORK, SHRIMP & TOFU WITH EGG RIBBONS,  
MUSHROOM & LILY BUDS IN A HEARTY BROTH.  
FLAVORED WITH WHITE PEPPER & VINEGAR
- RED THAI CURRY SOUP V GF** 15.  
THAI INSPIRED SOUP MADE WITH COCONUT MILK,  
RICE NOODLES & CHICKEN FLAVORED WITH YELLOW  
CURRY AND TOPPED WITH CRISPY LO MEIN
- CHOP YOUR HEAD OFF SOUP V** 15.  
A RUSTIC, FULL-BODIED SOUP MADE WITH MINCED PORK,  
CABBAGE & WITH HOUSE MADE NOODLES IN A GINGER  
GARLIC & SOY SAUCE BROTH
- ANTS CLIMBING A TREE V** 16.  
CELLOPHANE NOODLES WITH MINCED PORK & TREE EAR  
MUSHROOMS TOSSED IN A HOT BEAN SAUCE
- PAD THAI V** 28.  
LARGE PRAWNS TOSSED WITH RICE NOODLES IN  
A SAVORY, PUNGENT SAUCE SERVED WITH CRUSHED PEANUTS
- TAN TAN NOODLE** 20.  
WHEAT NOODLES WITH SHRIMP IN A SPICY, SESAME  
SAUCE AND TOPPED WITH CRUSHED PEANUTS AND SCALLION
- CHAR SIU SOUP NOODLE** 19.  
ANGEL HAIR STYLE EGG NOODLE IN A LIGHT SOY BROTH  
WITH HOUSE BBQ PORK, BAMBOO, MUSHROOMS & GREENS
- CHILLED SESAME NOODLE V** PRICE VARIES  
*Choice of Plain, Chicken or Tofu*  
CHILLED LO MEIN IN A HOUSE-MADE PEANUT, SESAME SAUCE  
WITH CUCUMBER AND SCALLION
- LO MEIN V** PRICE VARIES  
*Choice of Vegetable, Pork, Chicken or Seafood*  
TRADITIONAL EGG NOODLES WOK TOSSED WITH SHREDDED  
VEGETABLES IN SOY SAUCE FLAVORED WITH SESAME OIL
- HONG KONG LO MEIN V** PRICE VARIES  
*Choice of Tofu, Shrimp, Pork or Chicken*  
THIN ANGEL HAIR STYLE LO MEIN WOK SEARED AND  
SEASONED WITH SWEET HONG KONG SOY SAUCE AND  
LAYERED WITH GREENS
- FRIED RICE V** PRICE VARIES  
*Choice of Vegetable, Pork, Shrimp or Chicken*  
RICE AND VEGETABLES SEASONED WITH SOY SAUCE  
AND SESAME OIL

## TOFU & SEITAN & VEGETABLE

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- DOUBLE GARLIC BROCCOLI V GF** 14.  
WOK FRIED BROCCOLI IN A GARLIC SAUCE WITH  
WHOLE CASHEW NUTS
- MOCK EEL V GF** 16.  
CRISPY SHIITAKE MUSHROOMS GLAZED IN A  
GINGER, SCALLION & SOY SAUCE
- DRY FRIED GREEN BEAN V GF** 14.  
FIRE-BLISTERED GREEN BEANS WOK TOSSED WITH  
FLECKS OF PORK, BLACK BEAN, GARLIC &  
PRESERVED VEGETABLE
- SALT & PEPPER TOFU V** 23.  
CRISPY BATONS OF TOFU TOSSED WITH JALAPEÑO  
PEPPERS, SCALLIONS, GINGER & GARLIC FLAVORED OIL.  
SERVED WITH A WHITE BARBECUE SAUCE
- MAPO TOFU V** 23.  
A CLASSIC SICHUAN DISH MADE WITH FRESH BEAN CURD,  
MINCED PORK & CHILIES TOSSED IN A ROBUST,  
SPICY SICHUAN SAUCE
- BUDDHA'S SESAME BEEF V** 27.  
A HOUSE FAVORITE - CRISPY SEITAN SERVED WITH  
MIXED VEGETABLES IN A SESAME, GARLIC SAUCE.
- MIXED CHINESE GREEN V GF** 15.  
WOK TOSSED MIXED VEGETABLES LIGHTLY SEASONED  
WITH SOY AND SESAME SAUCE

GF Is or can be made Gluten Free

V Is or can be made Vegetarian

*Please let us know if you have any food allergies*

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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.

## GLASS WHITE



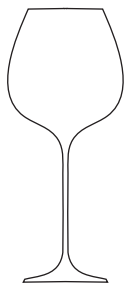
### ROSÉ WHITES

GEWURZTRAMINER, <i>Hobo Wine Co. - Banyan, Monterey County, California '19</i>	10/GL	35
GAMAY ROSE', <i>Maison L'Envoye', Beajolais, France '19</i>	10/GL	38
PINOT GRIS, <i>King Estate Willamette Valley, Oregon '19</i>	12/GL	45
SAUVIGNON BLANC, <i>Iron Wolf Wine, Columbia Valley, Washington '19</i>	12/GL	46
RIESLING, <i>Trimbach, A. Alsace C., France '18</i>	14/GL	50
CHARDONNAY, <i>Mt. Eden, Santa Clara Valley, California '16</i>	14/GL	50
CHARDONNAY, <i>Alois Lageder, Suditrol Alto Adige, Italy '19</i>		32
CHARDONNAY, <i>Scar of the Sea, Bien Nacido Vineyard, Santa Maria Valley '16</i>		60
SAUVIGNON BLANC, <i>Round Pond Estate, Rutherford California</i>		48
MUSCAT CANELLI/ARNEIS/CORTESE		
<i>Idlewild "The Bee Flora &amp; Fauna", North Coast, California '18</i>		45
CINSAULT, <i>Grenache, Syrah, Merlot Rose', Triennes, Mediterranee, France '20</i>		45

## SPARKLING SELECTION

<b>CHAMPAGNE, MOET &amp; CHANDON, IMPERIAL BRUT</b> <i>Epernay, France</i>	750 ML	80
THE VIBRANT INTENSITY OF GREEN APPLE AND CITRUS FRUIT WITH THE FRESHNESS OF MINERAL NUANCES AND WHITE FLOWERS.		
<b>MISTINGUETT, Spain</b>		30
A CAVA WITH LIVELY BUBBLES; LIGHT ON THE PALATE WITH SUBTLE NOTES OF TOAST AND APRICOT.		
<b>MASCHIO PROSECCO, BRUT, Veneto, Italy</b>	187 ML	12
LIVELY, FRUIT FORWARD WITH PEACH AND ALMOND FLAVORS.		
<b>BIANCA VIGNA PROSECCO, Veneto, Italy</b>	750 ML	30
WITH HINT OF FLORAL APPLE BLOSSOM ON THE NOSE AND GOLDEN APPLES AND HAZELNUT ON THE PALATE.		
<b>GASTON CHIQUET, Valle De La Marne</b>	750 ML	79
	375 ML	44
SHOWCASING A FRESH AND LIVELY PALATE, PRODUCED WITH ONLY GRAND AND PREMIER CRU FRUIT. TOAST BALANCED WITH CANDIED BERRY, QUINCE AND LEMON ZEST.		
<b>CHAMPAGNE AUBRY, Montagne De Reims</b>		72
WITH PERFUME SUBTLETIES OF LIME, SEA BREEZE AND IRIS, LEADING INTO A SILKEN PALATE, BITTERSWEET, JUICY, VIVACIOUS AND MOUTHWATERING.		

## GLASS RED



### RED WINE

GRENACH, SYRAH, CARIGNAN CDR, <i>Domaine du Seminaire, Cotes du Rhone, France '19</i>	12/GL	42
MALBEC, <i>Bodega y Cavas de Winery, Mendoza, Argentina '17</i>	10/GL	38
PINOT NOIR, <i>Stafford Hill, Willamette Valley, Oregon '19</i>	13/GL	48
CABERNET SAUVIGNON, <i>Iron Wolf, Columbia Valley, Washington '18</i>	15/GL	54
SYRAH, <i>Wind Gap, Sonoma Coast, California '14</i>		65
PINOT NOIR, <i>Domaine Gachot-Monot, Bourgogne, France '16</i>		65
PINOT NOIR, <i>Cristom "Eileen" Eola-Amity AVA, Oregon '14</i>		120
SYRAH/GRENACHE/PETITE SIRAH/VIIGNIER, <i>Marietta Cellars "Christo", Sonoma Valley, California '15</i>		53
NERELLO MASCALESE, <i>Tenuta Tascante "Ghiaia Nera", Etna Rosso, Italy '18</i>		43

## HOUSE COCKTAILS

AJI HIBISCUS	AJI CHILI PEPPER INFUSED SILVER TEQUILA, HOUSE-MADE HIBISCUS SYRUP, FRESH LIME JUICE	12
PEBBLE MAI TAI	BACARDI, TRIPLE SEC, PINEAPPLE, FRESH SQUEEZED OJ, A MYERS RUM FLOATER	12
GINGER MARTINI	GINGER, VODKA & A DASH OF SIMPLE SYRUP	11
LYCHEE MARTINI	SMUGGLERS NOTCH VODKA, LYCHEE NUT, LYCHEE SYRUP & GRENADINE	12
LEMON DROP MARTINI	ORGANIC GREEN MOUNTAIN LEMON VODKA, FRESH LEMON JUICE, SIMPLE SYRUP	12
WHISTLE PIG MANHATTAN	WHISTLE PIG 10 YEAR 102 PROOF RYE, DOLIN VERMOUTH, WHISTLE PIG MAPLE BITTERS & LUXARDO CHERRY	16
BEES KNEES	BARR HILL GIN, FRESH LEMON JUICE AND HONEY SYRUP	12
TITOS MULE	GINGER BEER, ANGOSTURA BITTERS, FRESH LIME JUICE	12
BERRY SPRITZER MOCKTAIL	BLACKBERRY SYRUP, FRESH LEMON JUICE, SIMPLE SYRUP, SODA WATER <i>non alcoholic</i>	5

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## BEER BOTTLES & CANS

HEADY TOPPER, <i>American IPA</i>	16 OZ. CAN, 8% ABV, THE ALCHEMIST BREWERY, STOWE, VERMONT	8
FOCAL BANGER, <i>American IPA</i>	16 OZ. CAN, 7% ABV, THE ALCHEMIST BREWERY, STOWE, VERMONT	8
LITTLE SIP, <i>IPA</i>	16 OZ. CAN, 6.2% ABV, LAWSON'S FINEST LIQUIDS, WAITSFIELD, VERMONT	8
SWITCHBACK, <i>Amber Ale</i>	16 OZ. CAN, 7% ABV, SWITCHBACK, BURLINGTON, VERMONT	7
SAPPORO, <i>Japanese Lager</i>	22 OZ. CAN, 4.9% ABV	7
ALLAGASH WHITE, <i>Belgian-Style</i>	16 OZ. CAN, 5.2% ABV, ALLAGASH, PORTLAND, MAINE	8
GREEN STATE LAGER, <i>Pilsner</i>	16 OZ. CAN, 4.9% ABV, ZERO GRAVITY BURLINGTON, VERMONT	8
DIRTY MAYOR, <i>Cider</i>	16 OZ. CAN, 5.2% ABV, CITIZEN CIDER, BURLINGTON, VERMONT	8
JUNE SHINE, <i>Hard Kombucha</i>	HONEY GINGER LEMON 12 OZ. CAN, 6% ALC SAN DIEGO, CALIFORNIA	6
GOLDEN ALE	16 OZ. CAN, ATHLETIC UPSIDE DAWN BLONDE ALE, ATHLETIC BREWING, STRATFORD, CONNECTICUT <i>non alcoholic</i>	6

## SAKE

GEKKEIKAN SAKE ALC 15.6%, JAPAN, <i>served chilled or warm by the glass</i>	12
ZIPANG, GEKKEIKAN, SPARKLING SAKE ALC 7%, JAPAN, 250ML <i>Add A Cordial!</i>	18 PRICE VARIES
RIHAKU NIGORI, DREAMY CLOUD ALC 15%, JAPAN, 300ML	22
TOZAI, LIVING JEWEL ALC 14%, JAPAN, 750ML	32
SEASONAL SAKE <i>Ask your server about our unique selection</i>	PRICE VARIES

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## BEVERAGES

SARATOGA SPARKLING WATER	375 ML 4
PELLEGRINO SPARKLING WATER	1L 7
GINGER BREW	4
FOUNTAIN DRINKS PEPSI, DIET PEPSI, GINGER ALE, ROOT BEER, CRANBERRY JUICE, SIERRA MIST	2
HOUSE-MADE ICE TEA BLEND OF BLACK LYCHEE, GREEN AND OOLONG	4
HOUSE-MADE HIBISCUS ICE TEA BLEND OF BLACK LYCHEE, GREEN AND OOLONG WITH HIBISCUS SYRUP	4
FRESH BREW TEA GUNPOWDER, GREEN, OOLONG, JASMINE, BLACK LYCHEE, OR CHRYSANTHEMUM, SERVED HOT	3



A SINGLE PEBBLE