

A SINGLE



PEBBLE

classic chinese cuisine

Thank you for joining us!

We are continuing to follow specific guidelines to ensure the well-being of all guests and staff members. In order to maintain those standards, we have very limited availability for larger parties.

Please note that 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.

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 shiitake 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 36.

Ask your server when ordering, description changes daily

WATER BEEF 35.

TENDER POACHED BEEF SLICES WITH MIXED GREENS IN A GARLIC CHILI BROTH

EMPEROR'S BEEF V 35.

MARINATED SLICED BEEF STIR FRIED WITH MUSHROOM AND ONIONS IN A FLAVORFUL CANTONESE STYLE SAUCE OVER A BED OF GREENS

CHINESE BBQ PORK 32.

SLICES OF HOUSE ROAST PORK, STIR FRIED WITH MIXED VEGETABLES IN A LIGHT CANTONESE SAUCE

HOME STYLE PORK V 32.

SHREDDED PORK WITH SHREDDED ONION, GARLIC CHIVES, SEASONED WITH WHITE PEPPER & OYSTER SAUCE

TANGERINE PEEL CHICKEN V GF 29.

CRISPY PIECES OF CHICKEN WITH TANGERINE PEEL & GARLIC SAUCE FRAMED WITH BROCCOLI CROWNS

RED OIL CHICKEN V 29.

POACHED CHICKEN BRAISED IN A SPICY GARLIC, CHILI & SICHUAN PEPPER SAUCE. *SPICY

CRISPY LEMON CHICKEN V 32.

BONELESS MARINATED CHICKEN BREAST TOPPED WITH OUR HOUSE LEMON SAUCE

THREE CUP CHICKEN V 29.

WOK BRAISED CHICKEN CHUNKS WITH SESAME OIL, SOY SAUCE AND WINE. FRAGRANT WITH GINGER, GARLIC & BASIL

RED CHILI SHRIMP V 36.

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

LEMON SESAME SHRIMP V GF 36.

CRISPY PRAWNS IN A LEMON, GINGER GLAZE ON A BED OF RICE NOODLES & GREENS

GOLDEN SALTED EGG YOLK PRAWNS 36.

LARGE PRAWNS IN A HOUSE MADE SALTED EGG YOLK SAUCE, FLAVORED WITH CURRY, GINGER & PEPPER

SEAFOOD OF THE DAY 36.

Ask your server when ordering, description changes daily

SMALL DISHES & DUMPLINGS

CRISPY VEGETABLE SPRING ROLL V 8.

TWO CRISPY SPRING ROLLS FILLED WITH CABBAGE, MUSHROOM, CARROTS & BAMBOO, SEASONED WITH FIVE SPICE

CRISPY BEEF WONTON 11.

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

SEASONED & PRESSED TOFU V 10.

FIRMED TOFU SEASONED WITH STAR ANISE, SOY SAUCE, GINGER & PRESSED OVERNIGHT. THINLY SLICED, DRIZZLED WITH LIGHT SOY SAUCE, SESAME OIL & MINCED CILANTRO

SCALLION PANCAKE V 11.

PAN FRIED WHEAT FLOUR PANCAKES FILLED WITH SCALLION FLAVORED OIL SERVED WITH HOUSE-MADE SWEET SOY SAUCE

SICHUAN CUCUMBER V 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 11.

FIVE TRADITIONAL HAND-FORMED PORK DUMPLINGS WITH A GINGER, VINEGAR SAUCE

CHICKEN DUMPLINGS *with Spicy Sesame Sauce* 10.

SIX POACHED HOUSE-MADE CHICKEN DUMPLINGS WITH A SPICY SESAME & PEANUT SAUCE

VEGETABLE DUMPLINGS *in Chili Oil* V 11.

SIX HOUSE-MADE VEGAN DUMPLINGS FILLED WITH SPINACH, MUSHROOM & SEASONED BEAN CURD, TOPPED WITH A RED OIL SAUCE

CHA SHAO BUN 10.

TWO STEAMED WHEAT BUNS FILLED WITH BARBECUE PORK, ONION & MUSHROOM IN A SAVORY HONEY SAUCE

CHEF DUMPLING 13.

Ask your server when ordering, description changes daily

SOUP, NOODLE & RICE

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- HOT & SOUR SOUP** 16.
CHICKEN BROTH FILLED WITH PORK, CHICKEN & SHRIMP,
SEASONED WITH WHITE PEPPER, VINEGARS & SOY SAUCE.
THICKENED WITH EGG RIBBONS & CORN STARCH
- RED THAI CURRY SOUP V GF** 16.
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** 16.
A HEARTY SOUP WITH GROUND PORK, CABBAGES &
HOUSE MADE NOODLES, SEASONED WITH WINE & GINGER
- ANTS CLIMBING A TREE V** 18.
CELLOPHANE NOODLES WITH MINCED PORK & TREE EAR
MUSHROOMS TOSSED IN A HOT BEAN SAUCE
- PAD THAI V** 32.
LARGE PRAWNS TOSSED WITH RICE NOODLES IN
A SAVORY, PUNGENT SAUCE SERVED WITH CRUSHED PEANUTS
- TAN TAN NOODLE V** 25.
WHEAT NOODLES WITH SHRIMP IN A SPICY, SESAME
SAUCE AND TOPPED WITH CRUSHED PEANUTS AND SCALLION
- CHILLED SESAME NOODLE V** PRICE VARIES
Choice of Plain, Chicken or Tofu
CHILLED LO MEIN IN A HOUSE-MADE PEANUT, SESAME SAUCE
WITH CUCUMBER & SCALLION
- LO MEIN V** PRICE VARIES
Choice of Vegetable, Pork, Chicken or Shrimp
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 &
SEASONED WITH SWEET HONG KONG SOY SAUCE
& LAYERED WITH GREENS
- FRIED RICE V** PRICE VARIES
Choice of Vegetable, Pork, Shrimp or Chicken
RICE AND VEGETABLES SEASONED WITH SOY SAUCE
& SESAME OIL

TOFU & SEITAN & VEGETABLE

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- DOU HUA V GF** 12.
STEAMED SILKEN TOFU IN A SOY SAUCE, CHILI OIL BROTH,
SEASONED WITH BLACK VINEGAR & SICHUAN PEPPER. TOPPED
WITH HOUSE PICKLED CHILI PEPPER, PEANUT & CILANTRO
- SIMPLE PEA TENDRILS V GF** 16.
FRESH PEA SHOOTS STIR FRIED WITH GARLIC & WINE,
SEASONED WITH SALT, PEPPER & SESAME OIL
- DOUBLE GARLIC BROCCOLI V GF** 16.
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** 16.
FIRE-BLISTERED GREEN BEANS WOK TOSSED WITH
FLECKS OF PORK, BLACK BEAN, GARLIC &
PRESERVED VEGETABLE
- MIXED CHINESE GREEN V GF** 16.
WOK TOSSED MIXED VEGETABLES LIGHTLY
SEASONED WITH SOY & SESAME SAUCE
- SALT & PEPPER TOFU V** 25.
CRISPY BATONS OF TOFU TOSSED WITH JALAPEÑO
PEPPERS, SCALLIONS, GINGER & GARLIC FLAVORED OIL,
SERVED WITH A WHITE BARBECUE SAUCE
- MAPO TOFU V** 25.
A CLASSIC SICHUAN DISH MADE WITH FRESH BEAN
CURD, MINCED PORK & CHILIES TOSSED IN A
ROBUST, SPICY SICHUAN SAUCE
- BUDDHA'S SESAME BEEF V** 32.
A HOUSE FAVORITE - CRISPY SEITAN SERVED WITH
MIXED VEGETABLES IN A SESAME, GARLIC SAUCE
- GENERAL TSO'S MOCK CHICKEN V** 23.
TEMPURA CAULIFLOWER FLORETS WITH A CHILI
TANGERINE PEEL & GARLIC 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

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



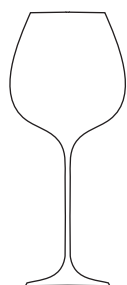
ROSÉ WHITES

GEWURZTRAMINER, <i>Banyan, Monterey County, California '21</i>	10/GL	35
PINOT GRIS, <i>King Estate Willamette Valley, Oregon '21</i>	13/GL	47
SAUVIGNON BLANC, <i>Iron Wolf Wine, Columbia Valley, Washington '19</i>	13/GL	48
CHARDONNAY, <i>Land of Saints, Santa Maria Valley, California '20</i>	14/GL	50
RIESLING, <i>Trimbach, A. Alsace C., France '20</i>	15/GL	54
MUSCAT CANELLI/ARNEIS/CORTESE <i>Idlewild "The Bee Flora & Fauna", North Coast, California '19</i>		45
ROSÉ, <i>Triennes, Mediterranee, France '21</i>		45
CHARDONNAY, <i>Alois Lageder, Suditrol Alto Adige, Italy '19</i>		50
POUILLY-FUISSE, <i>Chardonnay, Domaine Cheveau "Les Viellies Vignes", France'19</i>		70

SPARKLING SELECTION

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

GLASS RED



RED WINE

MALBEC, <i>Carrascal, Mendoza, Argentina '18</i>	11/GL	40
COTES DU RHONE, <i>Domaine du Seminaire, Cotes du Rhone, France '20</i>	12/GL	42
PINOT NOIR, <i>Stafford Hill, Willamette Valley, Oregon '20</i>	13/GL	48
CABERNET SAUVIGNON, <i>Iron Wolf, Columbia Valley, Washington '18</i>	15/GL	54
NERELLO MASCALESE, <i>Tenuta Tascante "Ghiaia Nera", Etna Rosso, Italy '19</i>		43
SYRAH/GRENACHE/PETITE SIRAH/VIOGNIER, <i>Marietta Cellars "Christo", Sonoma Valley, California '19</i>		53
BOURGOGNE, <i>Domaine Gachot-Monot "Chante de Muses", Bourgogne, France '19</i>		65
CHÂTEANEUF DU PAPE, <i>Domaine La Manarine, Cotes du Rhone Village, France '17</i>		80
PINOT NOIR, <i>Vivier Gap's Crown, Sonoma Coast, California '18</i>		100

HOUSE COCKTAILS

PACIFIC RIM TODDY TOKI SUNTORY WHISKEY, HONEY SIMPLE SYRUP, FRESH LEMON JUICE & CINNAMON <i>served hot</i>	13
AJI HIBISCUS AJI CHILI PEPPER INFUSED SILVER TEQUILA, HOUSE-MADE HIBISCUS SYRUP, FRESH LIME JUICE	13
PEBBLE MAI TAI BACARDI, TRIPLE SEC, PINEAPPLE, FRESH SQUEEZED OJ, DASH OF GRENADINE, A MYERS RUM FLOATER	13
GINGER MARTINI GINGER INFUSED VODKA & A DASH OF SIMPLE SYRUP	13
LYCHEE MARTINI SMUGGLERS NOTCH VODKA, LYCHEE NUT, LYCHEE SYRUP & A DASH OF GRENADINE	13
LEMON GRASS MARTINI ORGANIC GREEN MOUNTAIN LEMON VODKA, FRESH LEMON JUICE, LEMON GRASS SIMPLE SYRUP	13
WHISTLE PIG MANHATTAN WHISTLE PIG 10 YEAR 102 PROOF RYE, FOT-LI VERMUT, WHISTLE PIG MAPLE BITTERS & A CHERRY	17
BEES KNEES BARR HILL GIN, FRESH LEMON JUICE AND HONEY SIMPLE SYRUP	13
BEFORE AND AFTER SMUGGLER'S NOTCH MAPLE BOURBON, CORINA'S SWITCHY, FERNET BRANCA, HINT OF FRESH ORANGE	15
BERRY SPRITZER MOCKTAIL BLACKBERRY SYRUP, FRESH LEMON JUICE, SIMPLE SYRUP, SODA WATER <i>non alcoholic</i>	5

BEER/HARD BEVERAGES BOTTLES & CANS

HEADY TOPPER, <i>Double IPA</i> 16 OZ. CAN, 8% ABV, THE ALCHEMIST BREWERY, STOWE, VERMONT	10
FOCAL BANGER, <i>American IPA</i> 16 OZ. CAN, 7% ABV, THE ALCHEMIST BREWERY, STOWE, VERMONT	10
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, BURLINGTON, VERMONT	7
TSINGTAO, <i>Lager</i> 12 OZ. BOTTLE, 4.8% ABV, CHINA	7
SAPPORO, <i>Lager</i> 22 OZ. CAN, 4.9% ABV, JAPAN	7
SINGHA, <i>Lager</i> 12 OZ. BOTTLE, 5% ABV, THAILAND	7
GREEN STATE LAGER, <i>Pilsner</i> 16 OZ. CAN, 4.9% ABV, ZERO GRAVITY BURLINGTON, VERMONT	7
YUZU GINGER, <i>Ginger Infused Hard Cider</i> 19.2 OZ. CAN, 6% ABV, SHACKSBURY CIDER, VERGENNES, VERMONT	8
MANGO DAYDREAM, <i>Hard Kombucha</i> MANGO, CITRIS, HINT OF CAYENNE 12 OZ. CAN, 6% ALC, JUNE SHINE, SAN DIEGO, CALIFORNIA	6
GOLDEN ALE 16 OZ. CAN, ATHLETIC UPSIDE DAWN BLONDE ALE, STRATFORD, CONNECTICUT <i>non alcoholic</i>	6

SAKE

GEKKEIKAN, TRADITIONAL SAKE ALC 15.6%, JAPAN, <i>served chilled or warm</i>	BY THE GLASS / 12
JUMMAI. HERBACEOUS WITH HINTS OF GRAPEFRUIT AND A LIGHT EARTHINESS.	BY THE POT / 32
GOOD ACIDITY, MINERAL DRIVEN, WELL BALANCED WITH A CLEAN MEDIUM FINISH.	
GEKKEIKAN, SPARKLING ZIPANG ALC 7%, JAPAN, 250ML	18
SPARKLING JUMMAI. LIVELY AND BRIGHT WITH HINTS OF TROPICAL FRUITS.	
MEDIUM BODIED WITH A REFRESHINGLY LIGHT FINISH. <i>for a special treat: include a side of Solerno, blood orange liqueur</i>	10
TENTAKA, HAWK IN THE HEAVENS ALC 15.6%, JAPAN, 300ML	24
TOKUBETSU JUMMAI. DRY, CRISP, AND EARTHY WITH FLAVORS OF MIXED NUTS AND TRUFFLE.	
MEDIUM BODIED WITH A RICH MOUTH FEEL FOLLOWED BY A LENGTHY AND DRY FINISH	
RIHAKU, DREAMY CLOUDS ALC 15%, JAPAN, 300ML	24
TOKUBETSU JUMMAI NIGORI. BRIGHT, CREAMY, COMPLEX WITH NUTTY, SLIGHTLY FRUITY AND SWEET RICE FLAVORS.	
UNFILTERED	
TOZAI, LIVING JEWEL ALC 14%, JAPAN, 750ML	32
JUMMAI. CITRUS, WHITE PEPPER AND FRESH HERBAL NOTES ON THE PALATE WITH A LONG CLEAN FINISH.	
SMOOTH AND EASY TO DRINK!	
SEASONAL SAKE <i>Ask your server about our unique selection</i>	PRICE VARIES

BEVERAGES

SARATOGA SPARKLING WATER	375 ML 4
PELLEGRINO SPARKLING WATER	1L 7
MAINE ROOT GINGER BREW	4
CORINA'S SWITCHY A MODERN TAKE ON A SWITCHEL WITH SPARKLING WATER	5
FOUNTAIN DRINKS PEPSI, DIET PEPSI, GINGER ALE, ROOT BEER, SIERRA MIST, CRANBERRY JUICE	2
HOUSE-MADE ICE TEA BLEND OF BLACK LYCHEE, GREEN AND OOLONG	6
HOUSE-MADE HIBISCUS ICE TEA BLEND OF BLACK LYCHEE, GREEN AND OOLONG WITH HIBISCUS SYRUP	6
FRESH BREW TEA GUNPOWDER, GREEN, OOLONG, JASMINE, BLACK LYCHEE, OR CHRYSANTHEMUM, SERVED HOT	5