



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

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.*



A SINGLE PEBBLE

133 BANK STREET BURLINGTON VERMONT  
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## BIG DISHES

SPECIALS OF THE DAY	MARKET PRICE
<i>Ask your server, changes daily</i>	
WATER BEEF	38.
Tender poached beef slices with mixed greens in a garlic chili broth	
Features LaPlatte River Angus Farm Beef	
EMPEROR'S BEEF V	38.
Marinated sliced beef stir fried with mushroom, onion and peppers in a flavorful Cantonese style sauce over a bed of greens	
CHINESE BBQ PORK	36.
Slices of Chinese Roast Pork, stir fried with mixed vegetables, garlic, oyster sauce and wine	
SICHUAN SHREDDED PORK V	36.
Shredded Pork stir fried with shredded mixed vegetables, Sichuan pepper, garlic chili paste & soy sauce	
TANGERINE PEEL CHICKEN V GF	34.
Crispy pieces of chicken with tangerine peel & garlic sauce framed with broccoli crowns	
RED OIL CHICKEN V	34.
Poached chicken braised in a spicy garlic, chili & Sichuan pepper sauce.  <i>spicy</i>	
CRISPY LEMON CHICKEN V	36.
Boneless marinated chicken breast topped with our house lemon sauce	
THREE CUP CHICKEN V	34.
Wok braised chicken chunks with sesame oil, soy sauce and wine. Fragrant with ginger, garlic & basil	
RED CHILI SHRIMP V	38.
Large prawns tossed with mixed vegetables in a peppery, tangy sauce	
LEMON SESAME SHRIMP V GF	38.
Crispy prawns in a lemon, ginger glaze on a bed of greens	

## SMALL DISHES & DUMPLINGS

DOU HUA V GF	12.
Steamed silken tofu in a soy sauce, chili oil broth, seasoned with black vinegar and Sichuan pepper. Topped with house pickled chili pepper, peanut & cilantro	
CRISPY VEGETABLE SPRING ROLL V	8.
Two crispy spring rolls filled with cabbage, mushroom, carrots & bamboo, seasoned with Five Spice	
SCALLION PANCAKE V	12.
Pan fried wheat flour pancakes filled with scallion flavored oil served with house-made sweet soy sauce	
SICHUAN CUCUMBER V	10.
Sliced cucumber in a garlic, chili & hot bean dressing	
FRESH NAPA V GF	10.
Chilled cabbage tossed in cilantro with a rice wine dressing	
STEAMED PORK DUMPLINGS	14.
Five traditional hand-formed pork dumplings with a ginger, vinegar sauce	
CHICKEN DUMPLINGS <i>with Sesame Sauce</i>	13.
Six poached house-made chicken dumplings with a sesame & peanut sauce	
VEGETABLE DUMPLINGS IN CHILI OIL V	13.
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	18.
<i>Ask your server when ordering, description changes daily</i>	

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

GF Is or can be made Gluten Free  
V Is or can be made Vegetarian

## SOUP, NOODLE & RICE

- HOT & SOUR SOUP 21.  
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 21.  
Thai inspired soup made with coconut milk, rice noodles & chicken flavored with yellow curry and topped with crispy Lo Mein
- ANTS CLIMBING A TREE V 21.  
Cellophane noodles with minced pork & tree ear mushrooms tossed in a hot bean sauce
- PAD THAI V 38.  
Large prawns tossed with rice noodles in a savory, pungent sauce served with crushed peanut
- TAN TAN NOODLE V 26.  
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, Tofu, 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 delicate Lo Mein wok seared & seasoned with sweet Hong Kong soy sauce & layered with greens
- FRIED RICE V PRICE VARIES  
*Choice of Vegetable, Tofu, Pork, Shrimp or Chicken*  
Rice and vegetables seasoned with soy sauce & sesame oil

## TOFU & SEITAN & VEGETABLE

- CHINESE CABBAGE 22.  
*with* FERMENTED BEAN CURD SAUCE V  
Hand torn Chinese green cabbage, stir fried with crushed garlic, red chili, fermented bean curd, wine and soy sauce. A traditional dish among Taiwanese home cooking.
- DOUBLE GARLIC BROCCOLI V GF 17.  
Wok fried broccoli in a garlic sauce with whole cashew nuts
- MOCK EEL V GF 19.  
Crispy shiitake mushrooms glazed in a ginger, scallion & soy sauce
- DRY FRIED GREEN BEAN V GF 17.  
Fire-blistered green beans wok tossed with flecks of pork, black bean, garlic & preserved vegetable
- MIXED CHINESE GREEN V GF 18.  
Wok tossed mixed vegetables lightly seasoned with soy & sesame sauce
- SALT & PEPPER TOFU V 29.  
Crispy batons of tofu tossed with jalapeño peppers, scallions, ginger & garlic flavored oil, served with a white barbecue sauce
- MAPO TOFU V 30.  
A classic Sichuan dish made with fresh bean curd, minced pork & chilies tossed in a robust, spicy Sichuan sauce
- BUDDHA'S SESAME BEEF V 36.  
A house favorite - crispy seitan served with mixed vegetables in a sesame, garlic sauce
- GENERAL TSO'S MOCK CHICKEN V 25.  
Tempura cauliflower florets with a chili tangerine peel & garlic 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.*





## WHITE • ROSÉ

	HALF POUR	FULL POUR	
GEWURZTRAMINER • Banyan, Monterey County, California '22	9	13/GL	45
PINOT GRIS • King Estate, Willamette Valley, Oregon '22	10	14/GL	51
SAUVIGNON BLANC • Cape D 'Or, Western Cape, South Africa '22	10	14/GL	50
CHARDONNAY • Land of Saints, Santa Maria Valley, California '22	11	15/GL	54
RIESLING • Trimbach, A. Alsace C., France '20	12	16/GL	58
SAUVIGNON BLANC • VIOGNIER • Château De Saint Cosme, "Micro Cosme", France '22			47
ROSÉ • Schlosskellerei Gobelsburg, "Cistercien", Austria '22			50
POUILLY-FUISSE • Chardonnay, Domaine Cheveau "Les Viellies Vignes", France '20			77

## RED

MALBEC • Altos Las Hormigas, Mendoza, Argentina '20	9	13/GL	45
COTES DU RHONE • Domaine du Seminaire, Cotes du Rhone, France '22	10	14/GL	51
PINOT NOIR • Stafford Hill, Willamette Valley, Oregon '22	11	15/GL	54
CABERNET SAUVIGNON • Iron Wolf, Columbia Valley, Washington '18	12	16/GL	58
SYRAH • GRENACHE • PETITE SIRAH • VIOGNIER Marietta Cellars "Christo", Sonoma Valley, California '19			59
BOURGOGNE • Domaine Gachot-Monot "Chante de Muses", Bourgogne, France '20			75
PINOT NOIR • Sandhi, 'Sta. Rita Hills', Santa Rita Hills, California '21			76
CHÂTEANEUF DU PAPE • Domaine La Manarine, Cotes du Rhone Village, France '19			80

## SPARKLING

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	40
BIANCA VIGNA PROSECCO • Veneto, Italy With hint of floral apple blossom on the nose and golden apples and hazelnut on the palate.		750 ML	50
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	90 55
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	115

## HOUSE COCKTAILS



PEBBLE MAI TAI Bacardi, triple sec, pineapple, fresh squeezed OJ, dash of grenadine, a Myers rum floater	14
LYCHEE MARTINI Smugglers Notch vodka, lychee nut, lychee syrup & a dash of grenadine	14
LEMON GRASS MARTINI Organic Green Mountain lemon vodka, fresh lemon juice, lemon grass simple syrup	14
GREEN TEA COOLER Green tea & mint infused vodka with honey & lemon	14
PACIFIC RIM TODDY Toki Suntory whiskey, honey simple syrup, fresh lemon juice & cinnamon <i>served hot</i>	15
AJI HIBISCUS Aji chili pepper infused silver tequila, house-made hibiscus syrup, fresh lime juice	15
GINGER MARTINI Ginger infused vodka & a dash of simple syrup	15
BEES KNEES Barr Hill Gin, fresh Lemon juice and honey simple syrup	15
BEFORE AND AFTER Smuggler's Notch maple bourbon, Corina's Switchy, Fernet Branca, hint of fresh orange	18
WHISTLE PIG MANHATTAN Whistle Pig 10 year 102 proof rye, Fot-Li Vermut, Whistle Pig maple bitters, & a cherry	18
BERRY SPRITZER MOCKTAIL Blackberry syrup, fresh lemon juice, simple syrup, soda water <i>non alcoholic</i>	7

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## BEER • HARD BEVERAGES BOTTLES & CANS

TSINGTAO, Lager • 12 oz. bottle, 4.8% ABV, China	7
LITTLE SIP, IPA • 16 oz. can, 6.2% ABV, Lawson's Finest Liquids, Waitsfield, Vermont	9
SWITCHBACK, Amber Ale • 16 oz. can, 7% ABV, Burlington, Vermont	8
GREEN STATE LAGER, Pilsner • 16 oz. can, 4.9% ABV, Zero Gravity, Burlington, Vermont	8
YUZU GINGER, Ginger Infused Hard Cider • 12 oz. can, 6% ABV, Shacksbury Cider, Vergennes, Vermont	8
MANGO DAYDREAM, Hard Kombucha • Mango, citris, hint of cayenne 12 oz. can, 6% ALC, June Shine, San Diego, California	8
SAPPORO, Lager • 12 oz. bottle, 4.9% ABV, Japan	7
HEADY TOPPER, Double IPA • 16 oz. can, 8% ABV, The Alchemist Brewery, Stowe, Vermont	9
FOCAL BANGER, American IPA • 16 oz. can, 7% ABV, The Alchemist Brewery, Stowe, Vermont	9
GOLDEN ALE, Blonde Ale • 12 oz. can, Athletic Upside Dawn, Stratford, Connecticut <i>non alcoholic</i>	7

## SAKE

GEKKEIKAN, TRADITIONAL SAKE • ALC 15.6%, Japan  <i>served chilled or warm</i>	by the glass /13 by the pot / 35
Jummai. Herbaceous with hints of grapefruit and a light earthiness. 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 blood orange or elderflower liqueur</i>	10
TENTAKA, HAWK IN THE HEAVENS • ALC 15.6%, Japan, 300ML	28
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	28
Tokubetsu Jummai Nigori. Bright, creamy, complex with nutty, slightly fruity and sweet rice flavors. Unfiltered	
TOZAI, LIVING JEWEL • ALC 14%, Japan, 750ML	35
Jummai. Citrus, white pepper and fresh herbal notes on the palate with a long clean finish. Smooth and easy to drink!	

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## BEVERAGES

SARATOGA SPARKLING WATER	375 ML	4
PELLEGRINO SPARKLING WATER	1L	7
MAINE ROOT GINGER BREW		6
CORINA'S SWITCHY A refreshingly modern take on a switchel made with sparkling water		6
FOUNTAIN DRINKS Pepsi, Diet Pepsi, Ginger Ale, Root Beer, Starry, Cranberry Juice		3
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		7
FRESH BREW TEA Gunpowder, green, oolong, jasmine, black lychee, or chrysanthemum, served hot		6