

Richardson's Tavern

A comfortable haven for travelers since 1793. Cuisine thoughtfully sourced throughout Vermont.

New England Clam Chowder *Chopped Bacon, Scallions* 12

Rooster Salad *Farm Greens, Haricots Verts, Radishes, Crispy Quinoa, Maple Cider Vinaigrette* 15

Add Robie Farms NY Strip Steak 24 | Faroe Island Salmon 18 | Grilled Chicken 15 | Shrimp 16

Caesar Salad *Baby Gem Lettuce, Watermelon Radishes, Hard Egg, Bacon Crouton Crumble, Grana Padano, Grainy Mustard Caesar Dressing* 16

Add Robie Farms NY Strip Steak 24 | Faroe Island Salmon 18 | Grilled Chicken 15 | Shrimp 16

Brisket Poutine *Crispy Fries, Cider Gravy, Pickled Onion, VT Cheese Curds* 18

Hummus *Sweet Pea Hummus, Pistachios, Castelvetrano Olives, Togarashi, Extra Virgin Olive Oil, Pita* 15

Baked Ricotta *Pecans, Apple Mostarda, Sage, Red Hen Bakery Polenta Bread* 16

Mussels *Maine Mussels, Garlic, Nduja, White Wine, Soft Herbs, Butter, Gremolata, Focaccia* 18

Robie Farm Smoked Chicken Wings *Dry Rub, Mad River Blue Cheese Dip, Celery* 18

Woodstocker *Local ½ Pound Beef Burger, Pimento Cheese, Bacon Jam, House Made Brioche Sesame Bun, Served with Herb Fries or Simple Salad* 25

Robie Farms NY Strip Steak *Herb Frites, Broccolini, Bourbon Demi-Glace* 36

Fried Chicken Tacos *Fried Local Chicken Thighs, Alabama Sauce, Shaved Napa Cabbage, Billings Farm Smoked Cheddar, Vermont Organic Corn Tortillas, Served with Herb Fries or Simple Salad* 24

Faroe Island Salmon *Barley, Forest Mushrooms, Brussels Sprouts, Cippolini Onions, Butternut Squash, Tarragon Shallot Butter* 32

Crispy Heritage Pork Chop *Grainy Mustard Cream, Radishes, Peas, Escarole, Caper-Raisin Vinaigrette, Grana Padano* 40

Mushroom Bolognese *Lentils, House Canestri Pasta, Maplebrook Farm Burrata, Fried Rosemary* 28

Vegetable Sides

Cauliflower Gratin with Pimento Cheese 10

Grilled Broccolini with Bacon Breadcrumbs, Whipped Ricotta, Grana Padano 10

Cracked Marble Potatoes with Lemon Chive Aioli, Soft Herbs 10

Herb Fries 8

Executive Chef Matthew McClure,
Chef de Cuisine Paul LeClair & Culinary Team

