

Richardson's Tavern

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

Tomato Basil Soup *Billings Farm Cheddar Torn Croutons* 11

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

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

Mexican Corn *Salsa Macha Mayo, Mole Spice, Local Feta, Cilantro, Lime* 15

Cornflake Fried Chicken Strips *Local Chicken Thighs, Honey Horseradish Mustard* 16

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

Baked Ricotta *Strawberries, Herb Jam, Red Hen Bakery Polenta Bread* 16

Maine Mussels *Smoked Tomato & Coconut Broth, Keffir Lime, Cilantro, Fried Focaccia* 18

New England Oysters *Rhubarb Mignonette, Tomatillo Horseradish Sauce, Burnt Lemon* MP

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

Blackened Fish Tacos *Atlantic Cod, Avocado Sauce, Pickled Jalapeños, Red Cabbage, Local Feta Cheese, Vermont Organic Corn Tortillas, Served with Herb Fries or Simple Salad* 23

Line-Caught Swordfish *Panzanella, Summer Vegetables, Local Feta Cheese, Spelt, Kelly Way Gardens' Herb Vinaigrette, Salmoriglio* 34

Crisp Hog Chop *Cannellini Beans, Fennel, Arugula, Olives, Lemon Vinaigrette, Tonnato* 40

Mushroom Bolognese *Lentils, House Canestri Pasta, Grana Padano, Fried Rosemary* 28

Vegetable Sides

Cauliflower Gratin with Pimento Cheese 10

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

Kelly Way Gardens Squash with Romesco, Lemon Balm Vinaigrette, Chevre, Almonds 10

Herb Fries 8

Executive Chef Matthew McClure,

Chef de Cuisine Paul LeClair & Culinary Team

A 20% gratuity will be automatically added to parties of 6 or more. All checks subject to Vermont State Tax.
Consuming raw or undercooked seafood, meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

