

# Richardson's Tavern

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

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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

Chips & Onion Dip *House Made Chips, Garden Vegetables, Crispy Shallots* 15

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

New England Oysters *Blackberry Mignonette, Roasted Tomato Cocktail Sauce, Burnt Lemon* 24

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, Shallot Relish, Bourbon Demi-Glace* 40

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 *Pimento Anson Mills Grits, Marinated Tomatoes, Shishito Peppers* 40

House Campanelle Pasta *Squash, Fennel, Red Onion, Spinach, Local Goat Cheese Roasted Garlic & Jalapeno Tomato Sauce* 30

## 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

