Kichardson's Tavern

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

Roasted Squash & Tomato Soup Billings Farm Cheddar Torn Croutons 12

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

Autumn Wedge Salad Baby Iceberg, Apples, Local Bacon, Red Onions, Beet Pickled Eggs, Walnuts, Mad River Blue Cheese, House Buttermilk Ranch 16 Add Robie Farm NY Strip Steak 24 | Faroe Island Salmon 18 | Grilled Chicken 15

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

Roasted Garlic Hummus Kelly Way Gardens' Garlic Confit, Olive Tapenade, Aleppo Oil, Grilled Pita 15

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

VT Cider Mussels Leeks, Garlic, Crème Fraiche, Grainy Mustard, Soft Herbs, Grilled Bread 18

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

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 26

Robie Farms NY Strip Steak Herb Frites, Broccolini, Shallot Relish, Bourbon Demi-Glace 40

Tacos de Cabeza Beef Cheeks, Adobo, Green Tomatoes, Cabbage, Billings Farm Cheddar, Local Corn Tortillas, Served with Herb Fries or Simple Salad 24

Pecan Crusted Whole Trout French Green Lentils, Pole Beans, Italian Verde, Pickled Golden Raisins 32

Pork Chop Schnitzel Bread & Butter Cabbage, Lemon Pepper Spaetzle, Grainy Mustard Pork Jus 40

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

Vegetable Sides

Cauliflower Gratin with Pimento Cheese 10 Grilled Broccolini with Bacon Breadcrumbs, Whipped Ricotta, Grana Padano 10 Herb Fries 8

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

