

Richardson's Tavern

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

New England Clam Chowder

Green Mountain Smokehouse Bacon, Scallions, Pommes Gaufrettes 14

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

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

Roasted Garlic Hummus

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

VT Cider Mussels

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

Cauliflower Gratin with Pimento Cheese

House Made Pimento Cheese, Billings Farm Butter Cheese, Jasper Hill Vault #5 14

Smoked Chicken Wings

Dry Rub, Mad River Blue Cheese Dip, Celery 19

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

BMF Chicken

Local Chicken Thighs, Sea Salt Roasted Potatoes, Smoked Oyster Aioli, Cabbage, Hot Honey 34

Mushroom Bolognese

Forest Mushroom Ragu, Baby Spinach, Cauliflower, House Made Gemelli Pasta, Grano Padano 30

Executive Chef Matthew McClure,

Chef de Cuisine Paul LeClair & Culinary Team

