

Richardson's Tavern

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

STARTERS

GARDEN FRIES 12

House-Breaded Eggplant & Zucchini Sticks,
Sunday Sauce, Garlic Aioli

POPCORN BUFFALO BRUSSEL SPROUTS 14

Herb Bleu Cheese Spread, Carrot Vinaigrette

CRACKED OYSTERS ON THE HALF 19

Pickled Horseradish, Cocktail Sauce,
Cucumber Mignonette

COUNT NECK CLAMS 17

Chorizo, Smoked Tomatoes,
White Wine Broth, Grilled Bread

CHEDDAR KALE DIP 17

Squash & Potato Wedges, Crisp Bread

CHEESE & CURE 18

A Celebration of Local Artisanal
Craft Cheeses & Meat

BILLINGS FARM CHEESE FONDUE 18

Summer Sausage, Garden Vegetables,
Red Grapes, House Chips, Artisan Bread

SANDWICHES & SUCH

Served with Choice of Fries or Mixed Greens

HARVEST VEGETABLE FAJITAS 18

Soft Shells, Cheddar Cheese,
BBQ Sauce, Herb Aioli

CAPTAIN RICHARDSON'S BURGER 17

Angus Burger, Alehouse Cheddar,
Smokehouse Bacon, Crispy Picnic Onions,
Sesame Seed Bun

TOMATO MOZZARELLA 15

Crispy Eggplant, Basil Pesto,
Local Mozzarella, House Focaccia Bread

CRISPY TROUT 18

Cornflake-Fried Trout, Tarter Sauce,
Apple & Celery Root Slaw, Tomato Slice,
Toasted Bread

PROSCIUTTO COTTO FLATBREAD 17

Grilled Flatbread, Figs, Three Cheese Blend,
Thyme Roasted Tomatoes, Aged Balsamic,
Garden Herbs & Arugula

SOUP & SALADS

SWEET POTATO & APPLE BISQUE 8

Pickled Apples, Maple Walnuts, Cider Creme

FAULKNER 15

Baby Greens & Kale, Dried Cranberries,
Cornmeal-Fried Cauliflower, Almonds,
Butternut Squash, Herb Goat Cheese Spread

BBQ RUBBED TENDERLOIN TIP SALAD 21

Baby Spinach, Heritage Carrots, Smoked Feta,
Cherry Tomatoes, Torn Croutons,
Parmesan-Peppercorn Dressing

CHOP HOUSE WEDGE SALAD 13

Baby Iceberg, Prepared Bacon,
Cherry Tomatoes, Roasted Red Onions,
Pickled Mushrooms, Buttermilk Dressing

TAVERN PLATES

CHICKEN COQ AU VIN 26

Braised in Red Wine, Bacon,
Button Mushrooms, Squash & Potato Mash

HERB BREADCRUMB BAKED HADDOCK 23

Baby Carrots, Broccolini,
Potato Rounds, Shrimp Scampi Sauce

DIJON HORSERADISH-CRUSTED SALMON 27

Sweet Potatoes, Red Onions,
Cauliflower, Mustard Cream Sauce

CHEF'S ITALIAN MEATBALLS 21

Aged Vermont Cheddar Polenta,
Sunday Sauce, Grilled Caesar Salad

GRILLED NEW YORK STRIP STEAK 24

Gemstone Potatoes, Brussel Sprouts,
Mushrooms, Carrot Puree, Au Poivre Sauce

BEETROOT GNOCCHI 18

Lemon Herb Ricotta, Faro Grains,
Walnuts, Spaghetti Squash, Tomatoes

SHEPARD'S PIE 19

Ground Lamb, Cheddar Mashed Potatoes,
House Salad

FORK & KNIFE CHARRED

BABY BACK RIBS 22

Sweet Potato Wedges, Vegetable Coleslaw

SEAFOOD STEW 24

Shrimp, Clams, Mussels, Fish,
Grilled Sourdough, Tomato-Fennel Broth,
Saffron Aioli