

Richardson's Tavern

Dinner Served 5pm - 9pm, Nightly

SMALL PLATES

NEW ONION SOUP

Vermont Cheddar Cheese Crostini,
Pork Belly Croutons, Tomato Relish
6/9

NEW ENGLAND CLAM CHOWDER

Scallions, Crispy Bacon
6/9

PRINCE EDWARD ISLAND MUSSELS

White Wine, Fennel Shallot Butter,
Basil, Garlic Toast
14

14 THE GREEN SALAD

Kelly Way Gardens' Baby Kale & Arugula,
Carrots, Roasted Asparagus, Radish,
Honey Herb Vinaigrette
12

FAULKNER SALAD

Blend of Greens, Cornmeal Fried Cauliflower,
Beets, Roasted Butternut Squash, Goat Cheese,
Candied Walnuts, Sherry Herb Vinaigrette
15

BILLINGS FARM CHEESE FONDUE

Sliced Apples, Grapes, House Chips,
Summer Sausage, Cornichons, Artisan Bread
18

DESSERTS

SUMMER STRAWBERRY TART

Lemon Pastry Cream
9

CROISSANT BREAD PUDDING

Salted Caramel Sauce
9

TIRAMISU

Coffee Mousse Anglaise
9

BROWNIE & MAPLE WALNUT

CHOCOLATE CHIP COOKIE

Ganache Candied Pecan Topping
9

LARGE PLATES

BBQ RUBBED TENDERLOIN TIP SALAD

Baby Spinach, Cherry Tomatoes,
Carrots, Fried Brussels Sprouts, Smoked Feta,
Torn Croutons, Parmesan Peppercorn Dressing
21

TOMATO MOZZARELLA SANDWICH

Crispy Eggplant, Basil Pesto, Garden Tomato,
Local Mozzarella, House Focaccia
15

CAPTAIN RICHARDSON'S BURGER

Angus Beef, Vermont Alehouse Cheddar,
Crispy Onions, Bibb Lettuce, Tomato,
BBQ Aioli, House Made Bun
17

SEAFOOD STEW

Clams, Mussels, Shrimp, Fin Fish,
Fennel Tomato Broth, Saffron Aioli,
Sourdough Crouton
24

FILET OF BEEF

Wild Mushrooms, Potato Pavé, Asparagus,
Carrot Crema, Red Wine Jus
39

CHICKEN PAPPARDELLE PASTA

House Cut Pasta, Mushrooms, Cipollini Onions,
Spinach, Smoked Gouda Cream Sauce
25

PAN ROASTED ATLANTIC SALMON

Rosemary Buttered New Potatoes,
Creamed Spinach, Fennel & Pea Shoot Salad
28

VEGETABLE BOWL

Carrot Leek Broth, Shiitake Mushrooms,
Vegetable Harvest, Udon Noodles,
Poached Farm Egg
22

*We are proud to serve
Vermont Certified Organic produce,
fresh from our Kelly Way Gardens.*

A 20% Gratuity Will be Automatically Added to All Orders.

Consuming raw or undercooked meats, poultry or eggs may increase your risk of foodborne illness.

TAVERN DRINKS

SPARKLING WINE 187ml

Zonin Prosecco Italy	12
Chandon Brut California	16
Moet et Chandon France	30
Hillinger Rose Secco Austria	14

WHITE WINE

Sauvignon Blanc Giesen, Marlborough, New Zealand	12
Chardonnay Hayes Ranch, CA	10
Chardonnay Alexander Valley Vineyards, CA	12
Pinot Gris King's Ridge, OR	12
Gruner Veltliner Steininger, Kamptal, Austria	12
Arneis Malvira, Roero, Italy	12
Verdejo Caceres, Rueda, Spain	10

ROSÉ WINE

Anton Bauer "Feuersbrunn" Wagram, Austria	12
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RED WINE

Pinot Noir Christopher Michael, OR	12
Barbera d'Asti Crotin, Piedmont, Italy	12
Cabernet Sauvignon Hayes Ranch, CA	10
Zinfandel Grady Family, Lodi, CA	12
Merlot J. Lohr "Los Osos" Paso Robles, CA	12
Malbec Finca el Origen, Mendoza, Argentina	12

TAVERN COCKTAILS

Woodstock Cooler Bulleit Rye, St. Germaine, Fresh Lemon, Angostura Bitters, Ginger Beer	16
Ginger Cosmopolitan Stolichnaya Orange Vodka, Domaine de Canton Ginger Liqueur, White Cranberry Juice, Candied Ginger	16
Rosemary-Pear Margarita Casa Noble Reposado Tequila, Cointreau, Pear Purée, Fresh Lemon & Lime Juice, Rosemary Simple Syrup	16

BEER SELECTION

Switchback Ale Burlington, VT 16oz Can	10
Switchback Karsten Lager Burlington, VT 12oz Can	7
Von Trapp Pilsner Stowe, VT 12oz Can	7
Harpoon UFO White Windsor, VT 12oz Can	7
Catamount IPA Windsor, VT 16oz Can	10
Upper Pass First Drop APA Tunbridge, VT 16oz Can	10
Lawson's Finest Liquids Sip of Sunshine IPA Waitsfield, VT 16oz Can	10
Stella Artois Belgium 12oz Bottle	7

NON-ALCOHOLIC DRINKS

San Pellegrino	250ml 4	750ml 8
Pepsi Products	3	
Corrina's Switchy	9	