

# Richardson's Tavern

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

---

New England Clam Chowder *Chopped Bacon, Scallions* 11

French Onion Soup *Country Toast, Local Gruyere Cheese* 11

Fourteen The Green *Farm Greens, Radishes, Maple Cider Vinaigrette* 15  
*Add Salmon 15 | Grilled Chicken 12 | Shrimp 16*

Wedge Salad *Baby Iceberg, Bacon Lardons, Chives, Pumpernickel Crumble,  
Mad River Blue Cheese, Tahini Buttermilk Dressing* 16  
*Add Salmon 15 | Grilled Chicken 12 | Shrimp 16*

Billings Farm Fondue *Billings Farm Cheddar, Sliced Apples, Marble Potatoes,  
Vermont Salumi Beer Bratwurst, Grapes, Castelvetrano Olives, Red Hen Bakery Bread* 22

Woodstocker *Local ½ Pound Beef Burger, Pimento Cheese, Bacon Jam,  
House Made Brioche Sesame Bun, Served with Fries or Simple Salad* 22

BMF Chicken *Buttermilk Fried Chicken Leg & Thigh, Parsnip Mash,  
Pickled Kelly Way Gardens' Green Tomatoes, Cayenne Honey* 28

Seafood Stew *Clams, Mussels, Shrimp, Fin Fish, Tomato Fennel Broth, Saffron Aioli,  
Toasted Garlic Sourdough* 30

Confit Duck *Cabbage, Apple, Picked Mustard Seed, Veal Jus* 28

House Made Cavatelli *Broccoli Rabe, Forest Mushrooms,  
Walnut Pesto, Maplebrook Burrata* 26

## Vegetable Sides

*Pimento Cauliflower Gratin* 8

*Haricot Verts* 8

*Herb Fries* 8

---

Executive Chef Matthew McClure & Culinary Team

A 20% gratuity will be automatically added to parties of 6 or more. All checks subject to Vermont State Tax.  
Consuming raw or undercooked seafood, meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

