

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

Hanger Steak *W-1 Steak Sauce, Crispy Potato Wedges, Mixed Greens* 28

BMF Chicken *Buttermilk Fried Chicken Leg & Thigh, Parsnip Mash,
House Made Bread and Butter Pickles, 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

Haricot Verts 8

Herb Fries 8

Executive Chef Matthew McClure & Culinary Team

