

Richardson's Tavern

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

New England Clam Chowder *Chopped Bacon, Scallions* 11

Rooster Salad *Farm Greens, Haricots Verts, Radishes, Crispy Quinoa, Maple Cider Vinaigrette* 15
Add Teres Major 22 | Salmon 15 | Grilled Chicken 14 | Shrimp 16

Caesar Salad *Baby Romaine, White Anchovies, Chives, Torn Croutons, Asiago, Tahini Caesar Dressing* 17
Add Teres Major 22 | Salmon 15 | Grilled Chicken 14 | Shrimp 16

Hummus Plate *Pistachios, Castelvetrano Olives, Togarashi, Extra Virgin Olive Oil, Pita* 15

Baked Ricotta *Pecans, Apple Mostarda, Sage, Red Hen Bakery Polenta Bread* 16

Mussels *Maine Mussels, Garlic, Nduja, White Wine, Soft Herbs, Butter, Gremolata, Focaccia* 18

Robie Farm Smoked Chicken Wings *Dry Rub, Mad River Blue Cheese Dip, Celery* 18

Woodstocker *Local ½ Pound Beef Burger, Pimento Cheese, Bacon Jam, House Made Brioche Sesame Bun, Served with Fries or Simple Salad* 25

Bistro Steak *Grilled Teres Major, Russian Fingerling Potatoes, Brussels Sprouts, Salsa Macha, Tobacco Onions* 34

Fried Chicken Tacos *Fried Local Chicken Thighs, Alabama Sauce, Shaved Napa Cabbage, Billings Farm Smoked Cheddar, Vermont Organic Corn Tortillas, Served with Choice of Side* 24

Faroe Island Salmon *Barley, Forest Mushrooms, Brussels Sprouts, Cippolini Onions, Butternut Squash, Tarragon Shallot Butter* 32

Duck Confit *Cannellini Beans, Sofrito, Tessa, Root Vegetables, Duck Jus* 36

Apple & Chicken Flatbread *Braised Chicken, Sweet Hog Sausage, Caramelized Onions, Apples, Mad River Blue Cheese, Walnuts, Crispy Kale* 23

Mushroom Bolognese *Lentils, House Canestri Pasta, Maplebrook Farm Burrata, Fried Rosemary* 28

Vegetable Sides

Cauliflower Gratin with Pimento Cheese 10
Broccoli Rabe, Calabrian Chili Aioli 8
Herb Fries 8

Executive Chef Matthew McClure,
Chef de Cuisine Paul LeClair & Culinary Team

