Kichardson's Tavern

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

New England Clam Chowder Chopped Bacon, Scallions 12

Rooster Salad Farm Greens, Haricots Verts, Radishes, Crispy Quinoa, Maple Cider Vinaigrette 15 Add Teres Major 22 | Faroe Island Salmon 18 | Grilled Chicken 15 | Shrimp 16

Caesar Salad Baby Romaine, White Anchovies, Chives, Torn Croutons, Asiago, Tahini Caesar Dressing 17
Add Teres Major 22 | Faroe Island Salmon 18 | Grilled Chicken 15 | Shrimp 16

Brisket Poutine Crispy Fries, Cider Gravy, Pickled Onion, VT Cheese Curds 18

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 Herb Fries or Simple Salad 25

Bistro Steak Grilled Teres Major, Russian Fingerling Potatoes, Brussels Sprouts, Salsa Macha, Pecans, 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 & Fig Flatbread Caramelized Onions, Billings Farm Smoked Cheddar, Arugula, Gochujang Vinaigrette 24

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

Vegetable Sides

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

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