

Richardson's Tavern

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

New England Clam Chowder

Green Mountain Smokehouse Bacon, Scallions, Pommes Gaufrettes 14

Caesar Salad*

Kale, Brussels Sprouts, Cured Hen Yolk, Calabrian Croutons, Grana Padano,
Grainy Mustard Caesar Dressing 17

Add Hanger Steak 26 | Faroe Island Salmon 18 | Grilled Chicken 15

Rooster Salad

Farm Greens, Haricots Verts, Radishes, Crispy Quinoa, Maple Cider Vinaigrette 15

Add Hanger Steak* 26 | Faroe Island Salmon* 18 | Grilled Chicken 15

Sweet Pea Hummus

Radishes, Cucumbers, Mint, Marash Oil, Pita Bread 16

Mussels

Pepper Bacon Lardons, Herbs, Red Onions, Leeks, Soft Herbs,
White Wine Cream, Red Hen Sourdough 18

Smoked Chicken Wings

Dry Rub, Mad River Blue Cheese Dip, Celery 19

Woodstocker*

Local ½ Pound Beef Burger, Pimento Cheese, Bacon Jam, House Made Brioche Sesame Bun,
Served with Herb Fries or Simple Salad 26

Faroe Island Salmon*

Celeriac, Fingerling Potatoes, Asparagus, Peas, Caper Verde 36

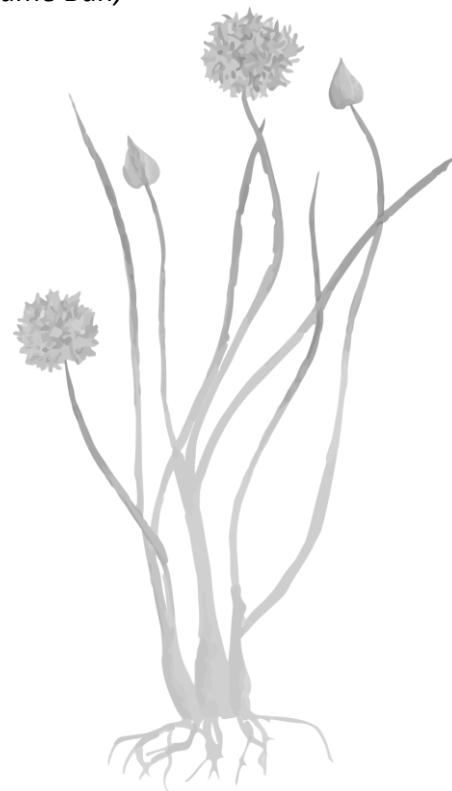
Roasted Half Chicken

Fennel, Mushrooms, Goat Cheese Grits, Chicken Jus 40

Mushroom Bolognese

Forest Mushroom Ragu, Baby Spinach, Cauliflower, House Made Gemelli Pasta,
Grano Padano 32

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



Please inform your server if a person in your party has a food allergy

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

A 20% gratuity will be automatically added to parties of 6 or more