

RICHARDSON'S TAVERN

FOR GRAZING

House Made Bread - Maple Whipped Ricotta 12

Marinated Olives - Red Hen Bakery Bread 14

New England Oysters* - Mignonette, Burnt Lemon 4 each

Monti Verdi Salumi Coppa - Cerignola Olives, House Mustard, Herb Focaccia 22

Chicken Liver Mousse - Onion Jam, Radishes, Garden Herbs, Zucchini Bread 23

FARM + FIELD

Harissa Carrots - Sumac Yogurt, Peanut Dukkah 16

Beef Tallow Pommes Rosti* - 25 Minute Duck Egg, Dill, Horseradish Crema 18

Charred Beans - Mint, Tonnato Sauce, Pine Nuts, Gremolata 18

Leafy Greens - Soft Herbs, Radishes, Smoked Onion Buttermilk 18

EXECUTIVE CHEF MATTHEW MCCLURE, CHEF DE CUISINE PAUL LECLAIR, AND CULINARY TEAM

Please inform your server if a person in your party has a food allergy. | A 20% gratuity will be automatically added to parties of 6 or more.

*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.

SOLOS

Cavendish Game Birds Quail - Hominy Grits, Killed Greens, Chili Honey 42

House Bucatini* - Spinach, Maitake, Hen Yolk, Parmesan Brodo, Pecorino 34

Champlain Valley Farm Pork Chop* - Ramp Butter Beans, Radishes, Snap Peas, Smoked Tomato Vinaigrette 50

Scampi Shrimp - New Potatoes, Romano Beans, Burnt Lemon, Herb Butter, Dill, Herb Focaccia 40

FOR THE TABLE

PLEASE ALLOW 30 MINUTES TO PREPARE

Boyden Farm Ribeye* - Pole Beans, New Potatoes, Bordelaise 145

Maple Duck - Sweet & Sour Cabbage, Duck Jus 125

Whole Branzino - Guajillo Romseco, Asparagus, Pine Nuts, Caper Verde MKT

PROUD TO FEATURE THESE LOCAL PARTNERS

Straight Line Farm - Glover, VT

Cavendish Game Birds - Springfield, VT

Vermont Bean Crafters - Warren, VT

Boyden Farm - Cambridge, VT

Billings Farm - Woodstock, VT

Our Own Kelly Way Gardens - Woodstock, VT

Maplebrook Farm - Bennington, VT

Monti Verdi Salumi - Panton, VT

Champlain Valley Farm - Addison, VT

Red Hen Bakery - Middlesex, VT

