

# RICHARDSON'S TAVERN

## FOR GRAZING

- Skillet Parker House Rolls - Daily Whipped Butter 12
- Marinated Olives - Red Hen Bakery Bread 14
- New England Baked Oysters - Four Baked Oysters, Smoky Uni Butter, Bonito Crumble 24
- Chicken Liver Mousse\* - Cranberry Orange Marmalade, Cacao Nibs, Herb Salad, Brioche Toast 23
- Vermont Artisan Cheese Tasting - Local Artisan Cheeses Served with Embellishments 24

## FARM + FIELD

- Brown Butter Parsnips - Spiced Orange Beurre Blanc, Carrot Crumbs 18
- Beef Tallow Frites\* - Smoked Onion Aioli, Paddlefish Caviar 18
- Charred Cabbage - Herb Butter Beans, Garlic Scapes, Seed Crunch 18
- Crispy Sunchokes - Ricotta, Dill Caper Vinaigrette, Aleppo Gremolata 18
- Beets & Apples - Rocket Greens, Cobb Hill Gouda, Horseradish, Local Honey Yogurt, Pepitas 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

- Smoked Duck Breast\* - Pearl Barley, Apples, Grapes, Cumin Roasted Carrots, Waterfowl Jus 45
- Butcher's Cut\* - Local Protein, Chef's Choice of Side. Please Inquire With Your Server. MKT
- Oxtail Mafalda - Local Cured Pork Jowl, House Made Pasta, Preserved Lemon Ricotta, Kale, Sofrito, Chili Gremolata 36
- Maple Cured Cod - Herbed Farro & Wild Rice, Mushrooms, Pak Choi, Celery Verde, Bacon Dashi 40
- Five Sigma Lamb Burger\* - Pickled Onions, Cucumbers, Rocket Greens, Feta Cheese, Harissa Aioli, Horseradish Chimichurri, Focaccia Bun, Tallow Frites 34
- Crispy Pork Shoulder - White Beans, Tesa, Radicchio, Fennel, Asian Pears, Pork Jus 46
- Eggplant - Chickpea Stew, Cherry Tomatoes, Herb Labneh, Pine Nuts 34

## FOR THE TABLE

PLEASE ALLOW 30 MINUTES TO PREPARE

- 32oz Boyden Farm Ribeye\* - Acorn Squash, Red Wine Cipollini Onions, Salt Mine Potatoes, Smoked Maple Butter 145

## PROUD TO FEATURE THESE LOCAL PARTNERS

Straight Line Farm - Glover, VT  
*Straight Line poultry is processed on the farm and not inspected.*

Deep Meadow Farm - Ascutney, VT

Vermont Bean Crafters - Warren, VT

Billings Farm - Woodstock, VT

Our Own Kelly Way Gardens - Woodstock, VT

Boyden Farm - Cambridge, VT

Five Sigma Farm - Sullivan, NH

Champlain Valley Farm - Addison, VT

Red Hen Bakery - Middlesex, VT

Pete's Greens - Craftsbury, VT

