

RICHARDSON'S TAVERN

FOR GRAZING

Skillet Parker House Rolls - Daily Whipped Butter 12

Marinated Olives - Red Hen Bakery Bread 14

Smoked Bluefish Pâté - Yum Yum Sauce, Pickled Vegetables, Red Hen Bakery Bread 20

Hudson Valley Foie Gras Torchon - Stone Fruit Chutney, Frisee, Hazelnuts, Country White Bread 24

Vermont Artisan Cheese Tasting - Local Artisan Cheeses Served with Embellishments 24

FARM + FIELD

Shallot Tarte Tatin - Boursin Cheese, Sherry Syrup, Rocket Greens, Frisée 18

Beef Tallow Frites* - Smoked Onion Aioli, Paddlefish Caviar 18

Charred Cabbage - Herb Butter Beans, Pickled Sweet Peppers, Seed Crunch 18

Crispy Sunchoke - Ricotta, Dill Caper Vinaigrette, Aleppo Gremolata 18

Citrus Salad - Endive, Watercress, Fennel, Kumquats, Blood Orange, Cara Cara, Stracciatella, Pistachio, Toasted Fennel Seed Vinaigrette 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

Beef Cheek Stroganoff - Braised Beef Cheek, Kale, Ricotta, Cavatelli, Mushroom Espuma, Cured Egg 36

Striped Bass - VT Bean Crafters Orca Beans, Celery Root, Maitake, Endive, Pickled Mustard Seeds, Poultry Jus 40

VT Wagyu Burger* - North Country Smokehouse Bacon, Winter Truffle Aioli, Billings Farm Reserve Cheddar, Potato Bun, House Pickles, Tallow Fries 36

Coffee Rubbed Pork Chop* - Hot Honey Brussels Sprouts, Billings Farm Cheddar, Nitty Gritty Polenta, Pepita Salsa Verde, Pickled Fennel 48

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

