RANSOM TAVERN

APPETIZERS

Focaccia - \$8 Fresh Homemade Bread with Dip

Burrata - \$16 Burrata, Cherry Tomato, Arugula, Extra Virgin Olive Oil, Cracked Black Pepper, Fleur de Sel, Balsamic Glaze, Basil

Bruschetta - \$9 Roma Tomato, Garlic, Basil, Extra Virgin Olive Oil, Balsamic Glaze, Crostini **Prosciutto with Parmesan -** \$16 Prosciutto di Parma, Marinated Olives, Parmesan

Meatballs and Ricotta - \$16 Two House Made Meatballs with Ground Beef, Veal and Pork, Marinara, Ricotta, Basil

Butternut Squash Soup - \$10

Butternut Squash, Apple, Spices, Roasted Pepitas

SALAD

House Salad - \$15

Mixed Greens, Watermelon Radish, Grapefruit, VT Farmstead Alehouse Cheddar, Ann's House Dressing

Caesar - \$15

Heart of Romaine, Shaved Parmesan, White Anchovies, Garlic Croutons, Caesar Dressing

Fennel - \$15

Baby Arugula, Shaved Fennel Bulb, Orange Supremes, Pickled Shallots, Shaved Parmesan, Ann's House Dressing

Roasted Beets - \$15

Mixed Greens, Red and Gold Beets, Goat Cheese, Toasted Pumpkin Seeds, Maple Vinaigrette

Greek - \$15

Heart of Romaine, Kalamata Olives, Green Peppers, Red Onions, Cucumbers, Cherry Tomatoes, Feta, Pepperoncini, Greek Dressing

Un-Wedge Salad - \$15

Iceberg Lettuce, Cherry Tomatoes, Bayley Hazen Blue Cheese, Bacon Lardons, Blue Cheese Dressing

Fig and Walnut - \$15 Mixed Greens, Dried Figs, Walnuts, Balsamic Vinaigrette, Gorgonzola

Add Chicken to Any Salad - \$6.00

SPECIALTY PIZZA

Broccoli Rabe and Sausage - \$24

Tomato Sauce, Broccoli Rabe, Fennel Sausage, Roasted Red Peppers, Fresh Mozzarella, Chili Oil

Ransom Tavern - \$25

Gorgonzola, Caramelized Onions, Prosciutto di Parma, Maple Syrup

The Old Orchard - \$26

Caramelized Onion, VT Farmstead Alehouse Cheddar, Bacon Lardons, Ann's Arugula, Grilled Apples

The Gardener- \$24

Fresh Roasted Butternut Squash Puree, Roasted Garlic, Shitake, Cremini & Oyster Mushrooms, Fresh Mozzarella, Ann's Arugula, Shaved Parmesan

Fiamma - \$24

Fra Diavolo Sauce, Fresh Mozzarella, Anaheim Chili Peppers, Roasted Red Peppers, Cracked Pepper, Capicola

Capricciosa - \$29

Tomato Sauce, Basil, Artichokes, Mushrooms, Fresh Mozzarella, Cotto Ham, Extra Virgin Olive Oil

The Hunter - \$24

Tomato Sauce, Pepperoni, Fennel Sausage, Fresh Mozzarella, Capicola, Genoa Salami

Porcellino -\$28

Tomato Jam, VT Farmstead Alehouse Cheddar, Basil, Cotto Ham, Ann's Arugula

RED PIZZA

Margherita - \$17 Tomato Sauce, Fresh Mozzarella, Basil, Pecorino, Extra Virgin Olive Oil

Pepperoni Pizza - \$18

Tomato Sauce, Fresh Mozzarella, Basil, Pecorino, Pepperoni

Tre Diavoli – \$22 Fra Diavolo Sauce, Basil, Mozzarella, Green Peppers, Anaheim Chili, Red Onion

> **Kid's Cheese Pizza** - \$15 Tomato Sauce, Shredded Mozzarella

WHITE PIZZA

Quattro Formaggi - \$22

Ricotta Garlic Cream Sauce, Gorgonzola, Fresh Mozzarella, Pecorino

Kings on Horseback - \$29

Fig, Chevre, Gorgonzola, Ann's Arugula, Prosciutto, Balsamic Reduction The Woodsman - \$24

Artichoke, Chevre, Roasted Garlic, Caramelized Onion, Black Pepper, Extra Virgin Olive Oil

Prosciutto & Arugula - \$24

Ricotta Garlic Cream Sauce, Fresh Mozzarella, Ann's Arugula, Prosciutto di Parma, Balsamic Reduction

Wild Mushroom - \$24.00

Ricotta Garlic Cream Sauce, Roasted Garlic Cloves, Shitake, Cremini & Oyster Mushrooms, Fresh Mozzarella, Pecorino

VEGAN PIZZA

French Onion and Roasted Garlic - \$18

Fresh Roasted Vidalia Onions, Roasted Garlic Cloves, Extra Virgin Olive Oil, Dry Oregano and Fleur de Sel Black Forrest - \$22 Roasted Garlic Cloves, Shitake, Cremini & Oyster Mushrooms, Sage and Rosemary Oil, Black Pepper and Fleur de Sel

ADDITIONAL TOPPINGS

\$1.00 each

Extra Sauce, Extra Cheese, Fresh Basil, Pecorino, Mushrooms, Broccoli Rabe, Roasted Red Peppers, Gorgonzola, Caramelized Onions, Maple Syrup, Raw White Onions, Black Olives, Roasted Garlic Cloves, Anaheim Chili Peppers, Artichokes

\$3.00 each

Pepperoni, Sausage, VT Farmstead Alehouse Cheddar, Bacon Lardons, Prosciutto di Parma

Make Any Pizza Gluten Free for \$8.00!

20% Gratuity Automatically Added to All Checks!



RANSOM TAVERN

DESSERT

Nutella Pizza - \$13 Nutella Stuffed Pizza

Tiramisu - \$13 Light Mascarpone Cream, Espresso-Soaked Sponge Cake, Cocoa Dusting

Chocolate Torte - \$12

Mille Foglie- \$12 Layers of Puff Pastry Stuffed with Belgian Vanilla Custard, Powdered Sugar

Affogato - \$10

Crème Anglaise **Root Beer Float** - \$10 A Scoop of Vanilla Ice Cream Floating on Rookies

A Scoop of Vanilla Ice Cream Covered in a Warm Shot of Espresso

Raspberry Sorbet -\$8

Limoncello Cake -\$14 Lemon, Blueberry, Limoncello, Honey Tuile

Root Beer

Build Your Own Sundae - \$10

Sundaes Include One Scoop of Ice Cream Plus Your Choice of Toppings

Ice Cream Choices: Vanilla, Chocolate or Coffee Toppings: Chopped Walnuts, Chocolate Shavings, Heath Bars, Mini Marshmallows, Chopped Oreos, Chocolate Sauce, Whipped Cream, Cherry

After Dinner Drinks-\$12

Braulio, Amaro Nonino, Fernet, Sambuca *Ask your server about our selections of Scotch, Amari, and more!

