

RANSOM TAVERN

APPETIZERS

Focaccia - \$5

Fresh Homemade Bread with Dip

Tomato Fennel Soup- \$12

Spicy Tomato, Fennel, Red Pepper, Onion, Pecorino

Artisanal Meats - \$22

Serves 2

Prosciutto di Parma, Cotto Ham, VT Salumi, Capicola, Genoa Salami, Cornichons, Tomato Chutney, Crostini

Prosciutto with Parmesan - \$16

Prosciutto di Parma, Marinated Olives, Parmesan

Meatballs and Ricotta - \$12

Two House Made Meatballs with Ground Beef, Veal and Pork, Marinara, Ricotta, Basil

Artisan Cheese Board - \$18

VT Farmstead Alehouse Cheddar, VT Farmstead Lille', Bayley Hazen Blue Cheese, Candied Walnuts, Honey, Cranberry Pistachio Crisps, Dried Figs

Burrata - \$16

Burrata, Marinated Roasted Red Peppers, Grilled Asparagus, Extra Virgin Olive Oil, Cracked Black Pepper, Fleur de Sel

SALAD

House Salad - \$12

Mixed Greens, Shaved Red Onions, Cherry Tomatoes, Balsamic Vinaigrette

Caesar - \$14

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

Fennel - \$14

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 - \$14

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 - \$22.00

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

Ransom Tavern - \$22.00

Gorgonzola, Caramelized Onions, Prosciutto di Parma,
Maple Syrup

The Old Orchard - \$22.00

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

Suicide Six - \$22.00

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

Capricciosa - \$22.00

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

The Hunter - \$22.00

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

The Gardener- \$22.00

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

RED PIZZA

Margherita - \$15.00

Tomato Sauce, Fresh Mozzarella, Basil, Pecorino, Extra
Virgin Olive Oil

Tre Diavoli – \$18.00

Fra Diavolo Sauce, Basil, Mozzarella, Green Peppers, Anaheim
Chili, Red Onion

Pepperoni Pizza - \$16.00

Tomato Sauce, Fresh Mozzarella, Basil, Pecorino, Pepperoni

Kid's Cheese Pizza - \$10.00

Tomato Sauce, Shredded Mozzarella

WHITE PIZZA

Quattro Formaggi - \$20.00

Ricotta Garlic Cream Sauce, Gorgonzola, Fresh Mozzarella,
Pecorino

The Woodsman - \$20.00

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

Kings on Horseback - \$22.00

Fig, Chevre, Gorgonzola, Ann's Arugula, Prosciutto,
Balsamic Reduction

Prosciutto & Arugula - \$22.00

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

Wild Mushroom - \$20.00

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

VEGAN PIZZA

French Onions and Roasted Garlic - \$18.00

Fresh Roasted Vidalia Onions, Roasted Garlic Cloves, Extra Virgin Olive Oil, Dry Oregano and Fleur de Sel

Black Forrest - \$20.00

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

\$2.00 each

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

Make Any Pizza Gluten Free for \$4.00!

20% Gratuity Automatically Added to All Checks



RANSOM TAVERN
SINCE 1822

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DESSERT

Nutella Pizza - \$10

Nutella Stuffed Pizza

Mile Foglie- \$12

Layers of Puff Pastry Stuffed with Belgium Vanilla Custard, Powdered Sugar

Affogato - \$10

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

Chocolate Torte - \$12

Crème Anglaise

Panna Cotta- \$10

Strawberry, Cream, Mint

Tiramisu - \$12

Light Mascarpone Cream, Espresso-Soaked Sponge Cake, Cocoa Dusting

Root Beer Float - \$10

A Scoop of Vanilla Ice Cream Floating on Rookies Root Beer

Italian Raspberry Sorbet - \$8

Build Your Own Sundae - \$7

Sundaes Include One Scoop of Ice Cream, Chocolate Sauce, Whipped Cream and a Cherry Plus Your Choice of Toppings

Ice Cream Choices: Vanilla, Chocolate or Coffee

Toppings: Chopped Walnuts, Chocolate Chips, Heath Bars, Mini Marshmallows and Chopped Oreos



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SPECIALTY COCKTAILS - \$14

Sugar Moon

Blanco Tequila, Mezcal, Ginger, Lemon, Maple Syrup

Toasted Sesame Old Fashioned

Toasted Sesame Oil Washed Rye, Demerara Syrup,
Orange and Angostura Bitters, Sea Salt

Aperol Sour

Gin, Aperol, Prosecco Syrup, Lemon, Aquafaba

Roman Mule

Vodka, Italian Amaro, Lime, Ginger Beer

BEERS ON DRAFT

Von Trapp: Pilsner (5.4%) - \$8
Fiddlehead: IPA (6.2%) -\$8
Frost Beer Works: Lush DIPA (8%) - \$9
Simple Roots: Cream Ale (5.2%)- \$8
Rutland Beer Works: Red Ale (5%) - \$9
Zero Gravity: Little Wolf APA (4.7%)-\$9
Catamount: Porter (6.7%) - \$9
Lawson's: Sip of Sunshine IPA (8%)- \$9
Burlington Beer Co: Maple Porter (7%) - \$8

BEER BOTTLES & CANS

Alchemist: Heady Topper DIPA (8%) - \$8
Zero Gravity: Green State Lager (4.9%) - \$8
Alchemist: Focal Banger IPA (7%)- \$8
Oxbow: Luppulo Italian Pils (5%) - \$6
Mountain Mac: Hard Cider (6.9%)- \$8
Citizen Cider: Unified Press (5.2%) - \$7
Bud (5%)-\$3.50
Bud Light (4.2%) - \$3.50
Athletic: Run Wild IPA (N/A) -\$5
O'Douls (N/A) - \$4
Athletic: Upside Dawn Golden Ale (N/A) - \$5

ZERO PROOF

Bee's Knees: Lyre's N/A Dry Gin, Lemon, Raw Honey
Syrup -\$10
Whiskey Ginger: Lyre's N/A Whiskey, Fever Tree
Ginger Ale
Maine Root: Cola, Lemon Lime - \$5
Rookie's Root Beer - \$5
House Lemonade, Iced Tea - \$6
Local Apple Cider - \$5
Fever Tree: Ginger Ale, Ginger Beer, Tonic,
Grapefruit Soda- \$4