

# RANSOM TAVERN

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## APPETIZERS

### Focaccia - \$7

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 - \$13

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 - \$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

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## ***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

### **Fiamma - \$22.00**

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

### **Capricciosa - \$24.00**

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 - \$16.00**

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

### **Tre Diavoli - \$20.00**

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

### **Pepperoni Pizza - \$17.00**

Tomato Sauce, Fresh Mozzarella, Basil, Pecorino, Pepperoni

### **Kid's Cheese Pizza - \$12.00**

Tomato Sauce, Shredded Mozzarella

## ***WHITE PIZZA***

### **Quattro Formaggi - \$20.00**

Ricotta Garlic Cream Sauce, Gorgonzola, Fresh Mozzarella,  
Pecorino

### **The Woodsman - \$22.00**

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

### **Kings on Horseback - \$24.00**

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

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## **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**



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## DESSERT

### **Nutella Pizza - \$10**

Nutella Stuffed Pizza

### **Mille 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 Shavings, Heath Bars, Mini Marshmallows and Chopped Oreos



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**SPECIALTY COCKTAILS - \$14**

**Margaritas**

***Hibiscus***

**Hibiscus Infused Tequila, Orange Curacao, Lime, Salt**

***Habanero***

**Blanco Tequila, Orange Curacao, Lime, Cucumber, Habanero Tincture**

***Elderflower***

**Blanco Tequila, Mezcal, Elderflower Liqueur, Lime**

**Gin & Tonics**

***First Blush***

**Pink Peppercorn Infused Gin, Grapefruit, Tonic**

***Green Thumb***

**Gin, Suze Herbal Liqueur, Dill Syrup, Lime, Tonic**

***Rosebud***

**Gin, Cocchi Rosa Aperitif, Lemon, Tonic**

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## **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**  
**Outer Limits: Hefeweizen (5%) - \$9**  
**Zero Gravity: Little Wolf APA (4.7%)-\$9**  
**BBCO: Fair Acre Amber Lager (5%) - \$8**  
**Lawson's: Sip of Sunshine IPA (8%)- \$9**  
**Lost Nation: Lokal Resident Czech Lager (5.5%)-\$8**

## **BEER BOTTLES & CANS**

**Alchemist: Heady Topper DIPA (8%) - \$8**  
**Alchemist: Focal Banger IPA (7%) - \$8**  
**Mountain Mac: Hard Cider (6.9%)- \$8**  
**Citizen Cider: Unified Press (5.2%) - \$7**  
**Athletic: Upside Dawn Golden Ale (N/A) - \$5**  
**Bud Light (4.2%) - \$3.50**  
**Athletic: Run Wild IPA (N/A) -\$5**  
**Bud (5%)-\$3.50**  
**O'Douls (N/A) - \$4**

## **ZERO PROOF**

**Bee's Knees: Lyre's N/A London Dry , Lemon, Raw Honey Syrup -\$10**  
**Whiskey Ginger: Lyre's N/A Whiskey, Fever Tree Ginger Ale -\$10**  
**Aperol Spritz: Lyre's N/A Rosso/Italian Bitter, Prosecco Syrup, Tonic (Low ABV) -\$10**  
**Rookie's Root Beer - \$5**  
**House Lemonade, Iced Tea - \$6**  
**Fever Tree: Ginger Ale, Ginger Beer, Tonic, Grapefruit Soda- \$4**  
**Maine Root: Cola, Lemon Lime - \$5**  
**Boylan's Diet Cola-\$5**