

# RANSOM TAVERN

SINCE 1822

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## *APPETIZERS*

### **Focaccia - \$5**

Fresh Homemade Bread with dip

### **Meatballs and Ricotta - \$12**

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

### **Burrata - \$14**

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

### **Prosciutto with Parmesan - \$14**

Prosciutto di Parma, Marinated Olives, Parmesan

### **Artisanal Meats - \$15**

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

### **Artisan Cheese Board - \$15**

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

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**SALAD**

**House Salad - \$8**

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

**Caesar - \$12**

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

**Fennel - \$11**

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

**Greek - \$14**

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

**Roasted Beets - \$12**

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

**Caprese - \$12**

Heirloom Cherry Tomatoes, Fresh Mozzarella, Cracked Black Pepper, Fleur de Sel, basil, Extra Virgin Olive Oil

**Un-Wedge Salad - \$12**

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

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## ***RED PIZZA***

### **Margherita - \$15.00**

Tomato Sauce, Fresh Mozzarella, Basil, Pecorino

### **Pepperoni Pizza - \$16.00**

Tomato Sauce, Fresh Mozzarella, Basil, Pecorino, Pepperoni

### **Kid's Cheese Pizza - \$10.00**

Tomato Sauce, Shredded Mozzarella

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## ***WHITE PIZZA***

### **Wild Mushroom - \$20.00**

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

### **Quattro Formaggi - \$18.00**

Ricotta Garlic Cream Sauce, Gorgonzola, Fresh Mozzarella, Pecorino

### **Carbonara - \$18.00**

Fresh Mozzarella, Bacon Lardons, Egg, Cracked Pepper, Pecorino

### **French Onion - \$18.00**

Charred Vidalia Onions, VT Farmstead Lille, VT Farmstead Ale House Cheddar

### **Prosciutto & Arugula - \$20.00**

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

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## ***SPECIALTY PIZZA***

### **Broccoli Rabe and Sausage - \$20.00**

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

### **Ransom Tavern - \$18.00**

Gorgonzola, Caramelized Onions, Prosciutto di Parma, Maple Syrup

### **The Old Orchard - \$19.00**

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

### **Suicide Six - \$20.00**

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

### **Capricciosa - \$20.00**

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

### **The Hunter - \$22.00**

Tomato Sauce, Pepperoni, Fennel Sausage, Fresh Mozzarella, Cotto Ham, Extra Virgin Olive Oil

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### **Toppings - \$1.00**

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

### **Even More Toppings - \$2.00**

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

**Make Any Pizza Gluten Free for \$2.00!**

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***DESSERT***

**Nutella Pizza - \$8**

Nutella Stuffed Pizza

**Chocolate Torte - \$8**

Frangelico Crème Anglaise

**Panna Cotta Trio - \$9**

Lavendar, Lemon, Rosemary

**Apple Bomb - \$10**

Fresh Whole Apples Stuffed with Cinnamon Sugar, Baked in a Puffed Pastry, Served with Whipped Cream

**Tiramisu - \$12**

Light Mascarpone Cream, Espresso Soaked Sponge Cake, Cocoa Dusting

**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 - \$12***

**OG Margarita**

Tequila, Orange Curacao, Lime

**Piña y Fresa Gin & Tonic**

Barr Hill Gin, Indian Tonic, Strawberries, Pineapple,  
House Pineapple Syrup

**Hibiscus Build Margarita**

Tequila, Orange Curacao, Lime, Hibiscus Flower

**First Blush Gin & Tonic**

Beefeater Gin, Q Dry Tonic, Pink Peppercorn,  
Grapefruit

**Jalapeño Margarita**

Tequila, Orange Curacao, Lime, Jalapeño

**Old Fashioned Gin & Tonic**

Dry Gin, Mediterranean Tonic, Bergamot, Cherry

**Mezcal Margarita**

Vida Mezcal, Orange Curacao, Lime

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***BEER BOTTLES & CANS***

**Frost Beer Works: Lush** (DIPA) - \$8.00

**Alchemist: Heady Topper** (DIPA) - \$8.00

**Alchemist: Focal Banger** (IPA) - \$8.00

**Lawsons: Sip of Sunshine** (IPA) - \$8.00

**Upper Pass: Little Farm House** (Saison Ale) - \$8.00

**Upper Pass: First Drop** (APA) - \$8.00

**Lost Nation: Mosaic** (IPA) - \$8.00

**Allagash: White** (Belgian-Style Wheat) - \$7.00

**Switchback Ale** (Reddish Amber) - \$6.00

**Citizen Cider: Unified Press** (Cider) - \$8.00

**Zero Gravity: Green State Lager** (Pilsner) - \$8.00

**Peroni** - \$5.00

**Bud** - \$3.50

**Bud Light** - \$3.50

**O'Douls** - \$4.00

## WHITE WINE

	Glass Price	Bottle Price
2018 Zenato, Pinot Grigio, Venezie, Italy	\$10.00	\$40.00
2016 Aviary, Chardonnay, Napa, CA, USA	\$11.00	\$50.00
2016 Kung Fu Girl, Riesling, Columbia Valley, Washington State, USA	\$12.00	\$54.00
2018 Santa Barbara, Verdicchio Dei Castelli, Marche, Italy	\$12.00	\$52.00

## RED WINE

	Glass Price	Bottle Price
2017 Sharecropper's, Pinot Noir, Willamette Valley, Oregon, USA	\$14.00	\$49.00
2016 Carpineto Dogajolo, Sangiovese/Cabernet Sauvignon, Tuscany, Italy	\$11.00	\$52.00
2016 Vino, Cabernet Sauvignon/Sangiovese, Columbia Valley, WA, USA	\$10.00	\$46.00

## ROSÉ

	Glass Price	Bottle Price
2018 The Pinot Project, Pinot Noir, Rosé, France	\$10.00	\$43.00
2018 Bieler Pere et Fils, Coteaux d' Aix-en-Provence, Rose	\$10.00	\$40.00

## SPARKLING WINE

	Glass Price	Bottle Price
Moët Chandon, Brut Imperial, Reims, France		\$110.00
Caposaldo, Prosecco, Veneto, Italy	\$12.00	\$45.00
Famiglia Carafoli, Lambrusco, Emilia-Romagna, Italy	\$14.00	\$48.00

*\* Must be 21 years old to purchase alcohol. Please have your ID during pick-up.  
Alcohol must be purchased with food.*

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## SODA

**Maine Root:** Cola, Lemon Lime & Root Beer - \$3.00

**Boylan's:** Diet Cola - \$3.00



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