

# RANSOM TAVERN

Wednesday – Saturday 5:00 PM – 9:00 PM  
Please Call 802.457.1473 to place an order or reserve a table

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## APPETIZERS

### Focaccia - \$5

Fresh Homemade Bread with Dip

### Butternut Bisque- \$10

Fresh Roasted Butternut Squash, Crushed Pumpkin Seeds,  
Crème Fraiche

### Artisanal Meats - \$18

Prosciutto di Parma, Cotto Ham, VT Salumi Soppressata,  
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, Herb Oil, Basil

### Artisan Cheese Board - \$16

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

### Burrata - \$16

Fresh 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

### Add Chicken- \$6.00

### 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, Heirloom Cherry Tomatoes, Feta,  
Pepperoncini, Greek Dressing

### Un-Wedge Salad - \$15

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

### Tunisian Salad - \$15

Kalamata Olives, Green Peppers, Red Onions, Cucumbers,  
Cherry Tomatoes, Grape Tomatoes, Feta, Chopped Parsley,  
Chopped Mint, Lemon & Olive Oil Vinaigrette

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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 - \$20.00**

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 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,  
Capicola, Genoa Salami

### **The Gardener - 20.00**

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

### **Pesto and Tomato - 18.00**

Tomato Sauce, Dried Cherry Tomatoes, Fresh Mozzarella,  
Pesto

### **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

### **French Onion - \$20.00**

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

### **Carbonara - \$20.00**

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

### **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, Extra Virgin Olive 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 \$2.00!**

## DESSERT

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

Nutella Stuffed Pizza

### **Panna Cotta Trio - \$10**

Lavender, Lemon, Rosemary

### **Mile Foglie- \$12**

Layers of Puff Pastry Stuffed with Belgium Vanilla Custard and Garnish with Powder Sugar.

### **Tiramisu - \$12**

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

### **Affogato - \$10**

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

### **Root Beer Float - \$10**

A Scoop of Vanilla Ice Cream Floating on Rookies Root Beer

### **Chocolate Torte - \$12**

Frangelico Crème Anglaise

### **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***

***FIZZY***

**Northern Spy**

Dry Gin, Spiced Apple Shrub, Cranberry Bitters,  
Aromatic Tonic

**Pale Horse**

Vodka, Suze, Cocchi Americano, Indian Tonic

***SHAKEN***

**Belle Betty**

Mezcal, Aperol, Elderflower, Lemon

**Autumn Sweater**

Rye, Amaro Abano, Cider, Lemon, Demerara  
Syrup

**Rosemary's Baby**

Blanco Tequila, Blood Orange Liqueur, Grapefruit,  
Agave, Firewater Tincture, Rosemary Sprig

***STIRRED***

**Java Cat**

Tomcat Gin, Coffee Infused Campari, Sweet  
Vermouth

**La Monarca**

Reposado Tequila, Applejack, Apricot Liqueur,  
Orange Bitters

**Gourd Fashioned**

Pumpkin Butter Washed Bourbon, Chai Syrup,  
Angostura Bitters

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## **BEERS ON DRAFT**

Von Trapp: Vienna Lager - \$8  
Fiddlehead: IPA - \$8  
Frost Beer Works: Belgian Wut? - \$9  
Simple Roots: Simple Pils - \$8  
Rutland Beer Works: Oktoberfest - \$9  
Burlington Beer Co: Beekeeper IPA - \$8  
Catamount: Porter - \$9  
Lawson's: Little Sip IPA - \$9  
Outer Limits: Ground Control APA-\$9

## **BEER BOTTLES & CANS**

Alchemist: Heady Topper DIPA - \$8  
Zero Gravity: Green State Lager - \$8  
Alchemist: Focal Banger IPA - \$8  
Peroni - \$5  
Mountain Mac: Hard Cider - \$6  
Citizen Cider: Unified Press - \$5  
Bud - \$3.50  
Bud Light - \$3.50  
Athletic: Run Wild IPA N/A - \$5  
O'Douls N/A - \$4

## **ZERO PROOF**

Maine Root: Cola, Lemon Lime - \$5  
Boylan's: Diet Cola - \$5  
House Lemonade, Iced Tea - \$6  
Rookies Root Beer - \$5  
Fever Tree: Ginger Ale, Ginger Beer, Tonic,  
Grapefruit Soda- \$4  
Cold Hollow Apple Cider - \$5

20% Gratuity Automatically Added to All Checks